OFFICIAL INSPECTION REPORT

Facility: FA0253944 - TEA VILLA
Site Address: 1679 N MILPITAS BL, MILPITAS, CA 95035
Program: PR0370020 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10
Inspection Date: 01/09/2020
Inspection Time: 11:25 - 12:25
Placard Color & Score: GREEN

Major Violations
Cited On: 01/06/2020
K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

This violation found not in compliance on 01/09/2020. See details below.

Cited On: 01/06/2020
K14 - 8 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 114141

Compliance of this violation has been verified on: 01/07/2020

Cited On: 01/06/2020
K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

This violation found not in compliance on 01/09/2020. See details below.

Minor Violations
Cited On: 01/06/2020
K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

This violation found not in compliance on 01/09/2020. See details below.

Measured Observations
N/A

Overall Comments:
Follow-up inspection for closure due to cockroach activity.

THE FOLLOWING VIOLATION HAS BEEN CORRECTED:

K23M - COCKROACH ACTIVITY
- Observed pest control provided service on 01/09/2020.
- Continue to clean and sanitize all areas with cockroach activity.
- Seal all cracks and crevices to prevent continued harborage of vermin. Seal cracks and crevices on bracket for 3 compartment sink, around ceiling areas, and at the hood.

THE FOLLOWING VIOLATION HAS NOT BEEN CORRECTED:

K45 - INADEQUATE CLEANING OF FLOORS, WALLS, & CEILINGS
- Observed majority of food debris at the cookline has been cleaned and removed. Observed slight leftover accumulation of grease behind the cookline.
- Continue to clean and maintain areas to prevent harborage of vermin.
- Operator stated that cleaning service to provide deep cleaning for black accumulation on floors in the facility in the next week.
- Remove unapproved equipment such as makeshift shelving to allow accessibility for cleaning and to removed.

INSPECTION WILL BE CHARGED $219.00.
When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed for each and every reinspection until the necessary changes or corrections are made. Unless otherwise noted by the inspector, all violations are to be corrected no later than 1/23/2020. Any major change in menu or any change in ownership must have prior approval by this Department. This may require structural and/or equipment changes or remodeling to accommodate new operations.

Legend:
[CA] Corrective Action
[COS] Corrected on Site
[N] Needs Improvement
[NA] Not Applicable
[NO] Not Observed
[PBI] Performance-based Inspection
[PHF] Potentially Hazardous Food
[PIC] Person in Charge
[PPM] Part per Million
[S] Satisfactory
[SA] Suitable Alternative
[TPHC] Time as a Public Health Control

Received By: LAM HA
OWNER
Signed On: January 09, 2020