County of Santa Clara
Department of Environmental Health
Consumer Protection Division
1555 Berger Drive, Suite 300, San Jose, CA 95112-2716
Phone (408) 918-3400 www.ehinfo.org

OFFICIAL INSPECTION REPORT

Facility: FA0288081 - MILQ TEA LOUNGE
Site Address: 301 N JACKSON AV 2B, SAN JOSE, CA 95133
Program: PR0429825 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10
Owner Name: MILQ TEA LOUNGE, INC.
Inspection Date: 02/11/2020
Inspection Time: 12:15 - 13:00
Placard Color & Score: GREEN N/A

Inspected By: DONALD COPELAND
Inspection Type: FOLLOW-UP INSPECTION
Consent By: TAM NGUYEN

Major Violations
Cited On: 02/10/2020
K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5
This violation found not in compliance on 02/11/2020. See details below.

Minor Violations
Cited On: 02/10/2020
K22 - 3 Points - Sewage and wastewater improperly disposed; 114197
This violation found not in compliance on 02/11/2020. See details below.

Cited On: 02/10/2020
K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269
This violation found not in compliance on 02/11/2020. See details below.

Measured Observations
N/A

Overall Comments:
The purpose of this inspection was to follow up on major vermin violation observed during 2/10/20 inspection. Facility has received pest control treatment. Two dead cockroaches observed in fan/motor compartment of reach in cooler and one dead cockroach observed on floor of dry storage area. No live activity was observed. Facility has been advised to continue cleaning and sanitizing floors, walls, shelves, and equipment that has food debris; and continue to make repairs to ceilings and cove base where cracks/gaps/holes are observed.

FACILITY IS HEREBY RE-OPENED, OK TO OPERATE

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 2/25/2020. 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: Tam Nguyen
PIC
Signed On: February 11, 2020