

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 FA0283551 - JAZEN TEA OAKRIDGE		Site Address 925 BLOSSOM HILL RD, SAN JOSE, CA 95123	Inspection Date 01/14/2019
Program PR0425338 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10		Owner Name AUREFLAM CORP	Inspection Time 11:30 - 13:00
Inspected By JOSEPH SCOTT	Inspection Type FOLLOW-UP INSPECTION	Consent By GABRIEL GONZALEZ	

Placard Color & Score GREEN N/A

Comments and Observations

Major Violations

Cited On: 01/10/2019

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, 14125(b), 114141

Compliance of this violation has been verified on: 01/14/2019

Cited On: 01/10/2019

K21 - 8 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Compliance of this violation has been verified on: 01/14/2019

Minor Violations

Cited On: 01/10/2019

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Compliance of this violation has been verified on: 01/14/2019

Cited On: 01/10/2019

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Compliance of this violation has been verified on: 01/14/2019

Measured Observations

Item	Location	Measurement	Comments
HOT WATER	HAND WASH SINK	101.00 Fahrenheit	
QUAT SANITIZER	WAREWASHING SINMK	400.00 PPM	REDUCE TO 200PPM
HOT WATER	3 COMPARTMENT SINK	120.00 Fahrenheit	

Overall Comments:

FACILITY RE-OPENED / PERMIT REINSTATED

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 **1/28/2019**. 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: GABRIEL GONZALEZ
 MANAGER
 Signed On: January 14, 2019