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: 06/26/2019
Owner Name: HA, LAM
Inspected By: FRANK LEONG
Inspection Type: LIMITED INSPECTION
Consent By: TROY OJEEA

Placard Color & Score: YELLOW N/A

Comments and Observations

Major Violations

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: REPEAT VIOLATION [THIRD NOTICE]: In the kitchen area, observed handwash sink inaccessible due to storage of equipment boxes. [CA] Ensure handwash sink is accessible at all times to allow for proper handwashing. [COS] Operator moved boxes and other stored items in the area to allow for accessibility to the handwash sink.

Follow-up By 11/05/2019

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

Inspector Observations: REPEAT VIOLATION [SECOND NOTICE]: At the front counter, observed black mold on inner panel of ice machine above ice. [CA] Ensure ice machine is cleaned and sanitized using applicable sanitizer. Discontinue use of ice machine until it fully cleaned and sanitized. [SA] Operator to use cooler to store ice until ice machine can be fully cleaned and sanitized. Cooler was cleaned and sanitized using 100 PPM chlorine prior to use.

Minor Violations

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations: REPEAT VIOLATION [FOURTH NOTICE]: Observed excessive accumulation of grime, food debris, and dust on areas around the cookline including on the floor, on equipment, and on the hood.

Follow-up By 11/05/2019

Measured Observations

N/A

Overall Comments:

NOTED PREVIOUS VIOLATIONS FROM ROUTINE INSPECTION CONDUCTED ON 04/18/2019 HAVE NOT BEEN CORRECTED.

THIRD CONSECUTIVE CONDITIONAL PASS RESULT DURING FACILITY INSPECTION.

FURTHER ENFORCEMENT TO OCCUR FOR FACILITY DUE TO NON-COMPLIANCE. FACILITY MAY BE CHARGED INSPECTION FEES FOR INSPECTIONS CONDUCTED DUE TO NON-COMPLIANCE.

PREVIOUS INSPECTION RESULTS:
CONDITIONAL PASS: 10/2/2018
CONDITIONAL PASS: 4/18/2019

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 7/10/2019. 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.