

# 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<br>FA0277347 - TOKI BLISS                                        | Site Address<br>672 BARBER LN, MILPITAS, CA 95035 | Inspection Date<br>08/05/2026    |
| Program<br>PR0419173 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13 | Owner Name<br>TOKI BLISS CORPORATION              | Inspection Time<br>16:30 - 17:35 |
| Inspected By<br>MAVERICK CHIN                                             | Inspection Type<br>FOLLOW-UP INSPECTION           | Consent By<br>EVON AND DAVID     |

Placard Color & Score

**GREEN**  
**N/A**

### Comments and Observations

#### Major Violations

Cited On: 07/20/2026

K03 - 8 Points - Discharge observed from eyes, nose, and/or mouth; 113974

**Compliance of this violation has been verified on: 08/05/2026**

Cited On: 07/20/2026

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

**Compliance of this violation has been verified on: 08/05/2026**

Cited On: 07/20/2026

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: 08/05/2026**

#### Minor Violations

Cited On: 07/20/2026

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

**Compliance of this violation has been verified on: 08/05/2026**

Cited On: 07/20/2026

K08 - 3 Points - Improperly using time as a public health control procedures & records; 114000

**Compliance of this violation has been verified on: 08/05/2026**

Cited On: 07/20/2026

K48 - 2 Points - Plan review unapproved; 114380

**Compliance of this violation has been verified on: 08/05/2026**

#### Measured Observations

| Item      | Location                     | Measurement       | Comments |
|-----------|------------------------------|-------------------|----------|
| hot water | three compartment sink       | 120.00 Fahrenheit |          |
| ambient   | upright cake refrigerator    | 39.00 Fahrenheit  |          |
| ambient   | under-counter cooler - back  | 40.00 Fahrenheit  |          |
| ambient   | under-counter cooler - front | 41.00 Fahrenheit  |          |

#### Overall Comments:

*On-site for a follow-up inspection after facility earned a conditional pass during the last routine inspection conducted on 7/20/2026*

*Compliance of the following major violations has been verified:*

*K03M: Discharge observed from eyes, nose, and/or mouth:*

*- Observed no ill employees in the facility. Per the PIC, employees have been trained regarding illness policy; Employees are not to come to work if they are sick, and any employee who has symptoms of gastrointestinal illness shall be symptom free for a period of no less than 48 hours prior to returning to work. Observed employee illness policy secured to a bulletin near the facility's office.*

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**K07: Improper hot and cold holding temperatures:**

- Upright cake refrigerator and both under-counter refrigerators at the back preparation area have been repaired to hold at 41F or below. Ambient of all units measured at 41F or below.

Observed no potentially hazardous foods maintained out of temperature control. PIC provided technician repair logs for all of the aforementioned units.

**K14M: Food contact surfaces unclean and unsanitized:**

- No active warewashing observed at the time of inspection. Per the PIC, they ran out of quaternary ammonium sanitizer during warewashing earlier today, and are currently using bleach. When questioned, employees proved knowledgeable regarding proper warewashing procedures. Observed a sign showcasing manual warewashing steps and processes in both English and Chinese secured to the wall above the dishwashing area.

**Compliance of the following was also verified:**

- Food handler cards for employees were provided
- All hand sinks observed stocked with soap and paper towels
- Observed potentially hazardous pastries (meat, cream, custard) properly time labeled with start and end times. Discussed TPHC (4-hour rule) procedures with staff present. Per staff, tray of items is time labeled as soon as it comes out of the oven / is assembled, and is then discarded after 4 hours.
- Observed food separated and protected from contamination
- Observed all food stored at minimum 6 inches off the floor
- Ambient of all refrigeration units measured at 41F or below
- Observed all food contact equipment stored in sanitary locations
- Observed plumbing has been repaired
- Facility has removed the unapproved dough sheeter. PIC states that the non-functional prep cooler will be removed and replaced with a prep table, and that they are awaiting its delivery. Per the PIC, George (the other owner) has been in contact with a member of DEH Plan Check to discuss the tea dispensers and a new mixing machine that is to be added to the facility.

**Facility has earned a Green "Pass"**

**Continue to maintain compliance for the violations cited during the last routine inspection conducted.**

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 **8/19/2026**. 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: David Shaw  
Co-Owner  
Signed On: August 05, 2026