

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 FA0230716 - UNCLE CHA FUSION CAFE		Site Address 408 BARBER LN, MILPITAS, CA 95035	Inspection Date 01/29/2026
Program PR0330806 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13		Owner Name UNCLE CHA LLC	Inspection Time 11:40 - 12:10
Inspected By MAVERICK CHIN	Inspection Type FOLLOW-UP INSPECTION	Consent By HENRY (ZONGYANG HU)	

Placard Color & Score GREEN N/A

Comments and Observations

Major Violations

Cited On: 01/28/2026

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

This violation found not in compliance on 01/29/2026. See details below.

Cited On: 01/28/2026

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

Compliance of this violation has been verified on: 01/29/2026

Cited On: 01/28/2026

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

Compliance of this violation has been verified on: 01/29/2026

Cited On: 01/28/2026

K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000

Compliance of this violation has been verified on: 01/29/2026

Minor Violations

Cited On: 01/29/2026

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

Inspector Observations:

Employee rinsed hands without using soap, dried hands on shirt, then prepared to cut/handle fish before being stopped.

[CA] Properly wash hands with soap, warm water and dry using single use paper towels as required.

Measured Observations

Item	Location	Measurement	Comments
crab legs	one-door prep cooler - cook-line	41.00 Fahrenheit	
warm water	hand sink - kitchen	100.00 Fahrenheit	
ambient	one-door prep cooler - cook-line	41.00 Fahrenheit	

Overall Comments:

On-site for a follow-up inspection after facility earned a conditional pass during the limited inspection conducted on 1/28/2026.

Compliance of the following has been verified:

K06: Inadequate handwash facilities; supplied or inaccessible

- Handwash sink in the main kitchen observed to be properly stocked and unobstructed; Tub of lettuce observed to be placed in the prep sink that is directly adjacent.

Facility may be required to install a splash guard of minimum 6 inches high between the hand sink and prep sink, given that the separation between the sinks is less than 24 inches (the sinks are directly adjacent to one another). Further evaluation to follow.

K07: Improper hot and cold holding temperatures:

OFFICIAL INSPECTION REPORT

Facility FA0230716 - UNCLE CHA FUSION CAFE	Site Address 408 BARBER LN, MILPITAS, CA 95035	Inspection Date 01/29/2026
Program PR0330806 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13	Owner Name UNCLE CHA LLC	Inspection Time 11:40 - 12:10

- No potentially hazardous foods (excluding those on TPHC, or those actively being prepared) maintained out of temperature control. Ambient of the one door prep cooler next to the cook-line measured 41F. However, lunch service had not commenced yet. Ensure that the prep cooler is capable of maintaining potentially hazardous foods at 41F or below to prevent the growth of bacteria.

K08: Improperly using time as a public health control:

- All potentially hazardous foods on time as a public health control (TPHC) observed to have stickers with discard times written on their respective containers. Facility has also set up a log for separate batches that is secured to a magnet board on the wall next to the tankless water heater, and has all potentially hazardous foods separated into 3 stations and properly logged by item and batch.

Compliance of the following was not verified:

K05: Hands not clean/improperly washed/gloves not used properly

- Employee rinsed hands without using soap, dried hands on shirt, then prepared to cut/handle fish before being stopped.

Per the owner, the two employees who lack food handler cards are working on obtaining them.


Facility re-issued a Green "Pass" placard.

Continue to work on the violations cited during the last inspection.

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 **2/12/2026**. 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: Henry (Zongyang Hu)
Owner

Signed On: January 29, 2026