

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 08/31/2026
Program PR0330806 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13	Owner Name UNCLE CHA LLC	Inspection Time 13:55 - 14:50
Inspected By MAVERICK CHIN	Inspection Type FOLLOW-UP INSPECTION	Consent By HENRY

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 08/26/2026

K05 - 8 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: 08/31/2026

Cited On: 08/26/2026

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

Compliance of this violation has been verified on: 08/31/2026

Cited On: 08/26/2026

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

Compliance of this violation has been verified on: 08/31/2026

Cited On: 08/26/2026

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: 08/31/2026

Minor Violations

Cited On: 08/31/2026

K22 - 3 Points - Sewage and wastewater improperly disposed; 114197

Inspector Observations:

Observed cook discarding wastewater (containers of standing water that rice scoops and utensils are maintained in) into the vegetation behind the facility.

[CA] Wastewater shall be disposed of through an approved wastewater outlet. Utilize the mop sink for the disposal of wastewater.

Measured Observations

Item	Location	Measurement	Comments
chlorine sanitizer	mechanical dishwasher	50.00 PPM	
hot water	three compartment sink	120.00 Fahrenheit	

Overall Comments:

On-site for a follow-up inspection after facility earned a conditional pass during the last routine inspection conducted on 8/26/2026.

Compliance of the following has been verified:

K05M: Hands not clean/improperly washed

- Observed no handwashing violations at the time of inspection

K07M: Improper hot and cold holding temperatures:

- Observed no potentially hazardous foods maintained out of temperature control

K08M: Improper use of time as a public health control:

- Observed all potentially hazardous foods properly time logged on the log taped to the wall adjacent to the water heater.

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Discussed discard procedures with staff.

K14M: Food contact surfaces cross contaminated:

- Observed no cross contamination of food contact surfaces. Facility has added a removable metal splash guard to the right-side drainboard at the three compartment sink.

Compliance of all major violations has been verified. Facility re-issued a Green "Pass".

Continue to work on the violations cited during the last routine 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 **9/14/2026**. 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
Manager
Signed On: August 31, 2026