

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 FA0202518 - LA CASA MIA	Site Address 1708 N MILPITAS BL, MILPITAS, CA 95035	Inspection Date 10/06/2026
Program PR0307565 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name ONCIDIUM INC	Inspection Time 12:00 - 12:39
Inspected By NHA HUYNH	Inspection Type LIMITED INSPECTION	Consent By GARY/SHAOLONG/TIFFENY

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations:

1. Lack of hot water at the handwash sink in the kitchen. Supply is turned off.

[Corrective Action] Provide hot water at a minimum temperature of 100 degrees Fahrenheit at handwash stations.

2. Lack of hot water at the handwash sink in the restroom. Instant water heater is not working.

[Corrective Action] Provide hot water a minimum temperature of 100 degrees Fahrenheit at handwash stations.

Instant water heater may require service or replacement.

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

Inspector Observations:

Handwash sink in kitchen observed cracked.

[Corrective Action] Handwash sink may need to be replaced.

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations:

1. Missing light covers on ceiling lighting in the kitchen.

[Corrective Action] Install light covers.

2. Double deck ovens at the cookline does not have 6 inches hood overhang.

[Corrective Action] Provide 6 inches hood overhang above cooking equipments.

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations:

Observed gap larger than 1/4 inch under back door.

[Corrective Action] Minimize gap.

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

Inspector Observations:

1. Cracked floor tiles observed in the kitchen.

[Corrective Action] Maintain floors in good condition.

2. Damaged cove base tiles in the kitchen.

[Corrective Action] Maintain cove base tiles in good condition.

3. Wall by the prep sink observed damaged.

[Corrective Action] Maintain wall in good condition.

Performance-Based Inspection Questions

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N/A

Measured Observations

Item	Location	Measurement	Comments
hot water	handwash sink	77.00 Fahrenheit	restroom
raw shell eggs	single door upright cooler - left	38.00 Fahrenheit	dry storage room
ambient	single door upright cooler - right	40.00 Fahrenheit	dry storage room
butter	single door upright cooler - right	41.00 Fahrenheit	
hot water	3 compartment sink	121.00 Fahrenheit	
whip cream	2 sliding door upright cooler	37.00 Fahrenheit	
shrimp	single door prep cooler	40.00 Fahrenheit	
salmon	single door upright cooler - left	37.00 Fahrenheit	
sausage	2 door upright cooler	40.00 Fahrenheit	

Overall Comments:

OWNERSHIP CHANGE INFORMATION

NEW FACILITY NAME: Old Alley

NEW OWNER: Wei Restaurant LLC

The applicant has completed the facility evaluation application process for an Environmental Health Permit.

The permit category for this facility is FP11. An invoice for the permit fee in the amount of \$2,349.00 will be mailed to the billing address on the application. Payment must be submitted within 10 days of receipt of the invoice. The owner is responsible for contacting our department if an invoice is not received and remit payment within 30 days.

The Environmental Health Permit will be effective: 11/01/2026 - 10/31/2027. This report serves as a temporary permit. However, the permit will be deemed invalid if the permit fee is not paid in full within 30 days from the date of this report. Okay to Operate.

An official permit will be mailed to the address on file and shall be posted in public view upon receipt.

**Structural Review inspection conducted on 10/06/2026.*

**Permit condition: none.*

**Current owner plan to continue operating until 10/25/2026 and new owner will take over 11/01/2026.*

**Obtain food safety manager certificate within 60 days. All other food employees must have valid food handler cards within 30 days from hire date.*

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 **10/20/2026**. 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.

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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: Shaolong Qu
new owner

Signed On: October 06, 2026