

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 FA0309929 - MILYAR CAFE	Site Address 1098 MONROE ST, SANTA CLARA, CA 95050	Inspection Date 05/04/2026
Program PR0454228 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 1 - FP12	Owner Name MILYAR CAFE INC	Inspection Time 11:30 - 12:00
Inspected By HELEN DINH	Inspection Type FOLLOW-UP INSPECTION	Consent By SEBRIN (M)

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 05/01/2026

K21 - 8 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Compliance of this violation has been verified on: 05/04/2026

Minor Violations

N/A

Measured Observations

Item	Location	Measurement	Comments
hot water	warewash	120.00 Fahrenheit	
warm water	handsink (prep)	100.00 Fahrenheit	

Overall Comments:

Upon follow-up inspection, measured hot water greater than 120F at warewash sink. At the time of inspection operator stated water heater was repaired. If water heater was replacement like for like, there will be no issue, however if a completely different water heater was installed, facility will be directed to go through plan check for changes and fees will be applicable.

Water Heater: Eemax ProSeries STP

XTP048480

48kW

Facility is hereby reopen and okay to operate.

Supervisor notified: Calvin Hee

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 **5/18/2026**. 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: Sebrin Saeday
Manager

Signed On: May 04, 2026