

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 FA0258187 - ALMA DESSERT	Site Address 165 S MURPHY AV D, SUNNYVALE, CA 94086	Inspection Date 01/15/2026
Program PR0377966 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name MOCHI BUBBLE TEA, LLC	Inspection Time 14:40 - 15:40
Inspected By FRANK LEONG	Inspection Type FOLLOW-UP INSPECTION	Consent By AK MYASH

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 01/12/2026

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

Compliance of this violation has been verified on: 01/15/2026

Cited On: 01/12/2026

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

Compliance of this violation has been verified on: 01/15/2026

Cited On: 01/12/2026

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

This violation found not in compliance on 01/15/2026. See details below.

Minor Violations

Cited On: 01/12/2026

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Compliance of this violation has been verified on: 01/15/2026

Cited On: 01/12/2026

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Compliance of this violation has been verified on: 01/15/2026

Measured Observations

N/A

Overall Comments:

Follow-up inspection for conditional pass due to inadequate handwash facilities, improper use of TPHC, and improper cleaning and sanitizing of utensils and equipment.

The following MAJOR violation was corrected:

K06M - Inadequate handwash facilities

- Observed a roll of paper towel accessible in the area.*
- Operator restocked paper towel dispenser with paper towels.*
- Noted the handwash station was inoperable due to non-functioning hot and cold water knobs. Management stated a contractor has been scheduled to repair the handwash station on Saturday. Facility currently using the adjacent prep/dump sink for handwashing.*

The following MAJOR violation was observed as a MINOR violation during follow-up inspection and has been corrected on site:

K14M - Improper cleaning and sanitizing of utensils and equipment

- At the 3 compartment sink, measured utensils and equipment stored in a solution of 25 PPM chlorine sanitizer.*
- Discussed with operator on site regarding setup of the sanitizing compartment. Operator stated they used hot water for setup of the sanitizing compartment.*

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- Operator refilled the sanitizing compartment with warm water and chlorine sanitizer. Remeasured at 100 PPM.

The following MAJOR violation has not been corrected:

K08M - Improper use of TPHC

- Observed tapioca pearls stored on the counter-top without time labeling.
- Operator provided a time label on the container of tapioca pearls.
- Discussed with management regarding labeling of the tapioca pearls. Facility planning to discontinue sale of tapioca pearls from today.

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 1/29/2026. 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: AK MYASH
BARISTA
Signed On: January 15, 2026