

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 05/01/2026
Program PR0454228 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 1 - FP12		Owner Name MILYAR CAFE INC	Inspection Time 14:15 - 15:00
Inspected By HINA WYNE	Inspection Type LIMITED INSPECTION	Consent By SEBRIN SAEDAY	

Placard Color & Score RED N/A

Comments and Observations

Major Violations

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

Inspector Observations: Lack hot running water at all the sinks-Broken hot water heater.

[CA] Ensure hot water heater is operable and maintained in good repair at all times. Hot water shall be supplied at a minimum temperature of at least 120°F measured from the faucet throughout facility except at handwash sinks.

Follow-up By
05/01/2026

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations: Lack Safe Serve Certification/Manager certification.

[CA] Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have a valid Food Safety Certificate available for review at all times.

Lack Food handler cards.

[CA] Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of

K26 - 2 Points - Unapproved thawing methods used; frozen food; 114018, 114020, 114020.1

Inspector Observations: Cheese cake was thawing at room temperature.

[CA] Frozen potentially hazardous food shall only be thawed in one of the following ways: 1) under refrigeration that maintains the food temperature at 41°F or below, 2) completely submerged under potable running water for a period not to exceed two hours at a water temperature of 70°F or below, and with sufficient water velocity to agitate and flush off loose particles into the sink drain, 3) in a microwave oven if immediately followed by immediate preparation, 4) as part of a cooking process.

[SA] Always thaw cheese cakes and other perishable food items in a refrigeration at 41F and below.

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations: Lack test strips.

[CA] Testing equipment and materials shall be provided to adequately measure the applicable sanitization method used during manual or mechanical warewashing.

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: Lack mop rack to hang mop after use for drying.

[CA] Mop rack or other devices not made available to hang and store cleaning tools.

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

Inspector Observations: Open panels behind and side of the janitorial sink.

[CA] Close all wall openings after completing work to prevent rodent and vermin entry.

K47 - 2 Points - Signs not posted; last inspection report not available; 113725.1, 113953.5, 113978, 114381(e)

Inspector Observations: Health permit issued by our office is not posted.

[CA] The health permit issued by this department shall be posted in a conspicuous place in the food facility.

Performance-Based Inspection Questions

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N/A

Measured Observations

Item	Location	Measurement	Comments
HOT WATER	HAND WASHING RESTROOM	60.00 Fahrenheit	
POTATO SOMOSA	COLD DISPLAY	35.00 Fahrenheit	
SAMOSAS	FREEZER	15.00 Fahrenheit	
HOT WATER	HAND WASHING	60.00 Fahrenheit	
MILK	REFRIGERATION	40.00 Fahrenheit	
HOT WATER	3-COMP SINK	60.00 Fahrenheit	
QA SANITIZER	3-COMP SINK	200.00 PPM	
CHICKEN ROLL	COLD DISPLAY	37.00 Fahrenheit	
CHEESE CAKE	REFRIGERATION	38.00 Fahrenheit	

Overall Comments:

Facility is closed due to lack of hot running water and a broken hot water heater.

A follow-up inspection must be conducted prior to facility reopening. Call or email to schedule. Subsequent follow-up inspections after the first shall be billed at \$298/hour, one hour minimum, during normal business hours (7:30 AM to 4:30 PM), or \$645 for a minimum of 2 hours, during non-business hours and in accordance with the inspector's availability. The posted placard is property of the Santa Clara County Department of Environmental Health and shall not be removed, covered-up, relocated, tampered with, camouflaged, or copied. Failure to comply may result in a fine and enforcement action as per county ordinance section B 11-55. A facility found in operation after having its permit suspended may be subject to a penalty of three times the facility's normal operating permit fee.

Call our office to schedule a follow up inspection at 408-918-3400.

For a follow up inspection after business ours must pay first and provide a copy of a receipt for a verification.

CLOSURE / PERMIT SUSPENSION NOTICE

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 **5/15/2026**. 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.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states 'If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.'

You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

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
PIC

Signed On: May 01, 2026