

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 08/05/2025
Program PR0330806 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10		Owner Name UNCLE CHA LLC	Inspection Time 10:00 - 11:00
Inspected By DENNIS LY	Inspection Type LIMITED INSPECTION	Consent By HENRY (ZONGYANG HU)	

Placard Color & Score GREEN N/A

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: Air hand dryer located in the restroom was not operable and single-use paper towels for drying hands was not available. Facility is not in operation. [CA] Prior to operating, ensure that all handwash sinks are able to provide warm water, soap, and single-use paper towels/operable hand dryer.

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: Two unapproved induction cook tops are observed at the cook line left from the previous owner. Per new owners, there are no plans to use the cook tops for their operations and will be removed. [CA] Remove unapproved equipment. Equipment used in facility shall be approved for commercial use and cook equipment shall be submitted to this department's plan check for review and approval prior to installation.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
Ambient	Drawer cooler	36.00 Fahrenheit	
Hot water	Prep sink	120.00 Fahrenheit	
Ambient	2 Door upright reach-in cooler	32.00 Fahrenheit	
Hot water	Three compartment sink	120.00 Fahrenheit	
Hot water	Handwash sink	100.00 Fahrenheit	
Ambient	2 Door upright reach-in freezer	-2.00 Fahrenheit	
Ambient	2 Door upright reach-in freezer	-4.00 Fahrenheit	
Ambient	Food prep unit	34.00 Fahrenheit	

Overall Comments:

OWNERSHIP CHANGE INFORMATION

NEW FACILITY NAME: Uncle Cha Fusion Cafe

NEW OWNER: Uncle Cha LLC

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

The permit category for this facility is FP10. An invoice for the permit fee in the amount of \$1,107.00 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: 9/1/25 - 8/30/26 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 8/5/25**

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

**** Any menu or operation change that results in or requires modification to the kitchen including the addition of any cooking equipment or equipment with plumbing are required to be submitted to this department's Plan Check for review and approval prior to installation and use. Equipment that are added without prior submittal are considered unapproved and will be subject to enforcement action. Information on Plan Check requirements and forms can be located online at www.Ehinfo.org or contact Plan Check at 408-918-3400.**

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 **8/19/2025**. 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: Zongyang Hu
New Owner
Signed On: August 05, 2025