

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 FA0289939 - SUGAR MAMA DESSERTS		Site Address 492 BARBER LN, MILPITAS, CA 95035		Inspection Date 08/05/2026		Placard Color & Score GREEN 95		
Program PR0434865 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name SUGAR MAMA DESSERTS C		Inspection Time 15:25 - 16:25			
Inspected By MAVERICK CHIN		Inspection Type ROUTINE INSPECTION		Consent By ARTURO				FSC Renisa Satrijo 10/31/2029

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification	X						
K02	Communicable disease; reporting/restriction/exclusion	X						S
K03	No discharge from eyes, nose, mouth	X						
K04	Proper eating, tasting, drinking, tobacco use	X						
K05	Hands clean, properly washed; gloves used properly	X						S
K06	Adequate handwash facilities supplied, accessible			X	X			
K07	Proper hot and cold holding temperatures	X						S
K08	Time as a public health control; procedures & records						X	
K09	Proper cooling methods						X	
K10	Proper cooking time & temperatures						X	
K11	Proper reheating procedures for hot holding						X	
K12	Returned and reservice of food	X						
K13	Food in good condition, safe, unadulterated	X						
K14	Food contact surfaces clean, sanitized	X						S
K15	Food obtained from approved source	X						
K16	Compliance with shell stock tags, condition, display						X	
K17	Compliance with Gulf Oyster Regulations						X	
K18	Compliance with variance/ROP/HACCP Plan						X	
K19	Consumer advisory for raw or undercooked foods						X	
K20	Licensed health care facilities/schools: prohibited foods not being offered						X	
K21	Hot and cold water available	X						S
K22	Sewage and wastewater properly disposed	X						
K23	No rodents, insects, birds, or animals	X						S

GOOD RETAIL PRACTICES		OUT	COS
K24	Person in charge present and performing duties		
K25	Proper personal cleanliness and hair restraints		
K26	Approved thawing methods used; frozen food		
K27	Food separated and protected		
K28	Fruits and vegetables washed		
K29	Toxic substances properly identified, stored, used		
K30	Food storage: food storage containers identified		
K31	Consumer self service does prevent contamination		
K32	Food properly labeled and honestly presented		
K33	Nonfood contact surfaces clean		
K34	Warewash facilities: installed/maintained; test strips	X	
K35	Equipment, utensils: Approved, in good repair, adequate capacity		
K36	Equipment, utensils, linens: Proper storage and use		
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use		
K39	Thermometers provided, accurate		
K40	Wiping cloths: properly used, stored		
K41	Plumbing approved, installed, in good repair; proper backflow devices		
K42	Garbage & refuse properly disposed; facilities maintained		
K43	Toilet facilities: properly constructed, supplied, cleaned		
K44	Premises clean, in good repair; Personal/chemical storage; Adequate vermin-proofing		
K45	Floor, walls, ceilings: built, maintained, clean		
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

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K48	Plan review		
K49	Permits available		
K58	Placard properly displayed/posted		

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:

Hand sink to the right of the cook-line observed completely obstructed with various pieces of equipment and shelving.

***Note: Additional, unobstructed hand sink was located nearby**

[CA] Handwashing facility shall be clean, unobstructed, and accessible at all times.

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:

Quaternary ammonium test strips could not be provided.

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

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
vanilla ice cream	walk-in freezer	0.00 Fahrenheit	
hot water	three compartment sink - clean room	120.00 Fahrenheit	
quaternary ammonium sanitizer	three compartment warewashing sink - back kitchen	300.00 PPM	
hot water	three compartment warewashing sink - back kitchen	120.00 Fahrenheit	
raw shell eggs	walk-in cooler	39.00 Fahrenheit	
strawberry ice cream	freezer chest - hallway - left	0.00 Fahrenheit	
ice cream sandwich	display freezer - side - front service	5.00 Fahrenheit	
ice cream mix	two-door under-counter freezer - front service	0.00 Fahrenheit	
almond ice cream	freezer chest - hallway - right	2.00 Fahrenheit	
pistachio ice cream	display freezer - front - front service	0.00 Fahrenheit	
chocolate ice cream	freezer chest - hallway - middle	3.00 Fahrenheit	
warm water	hand sink - clean room	100.00 Fahrenheit	
warm water	hand sink - front service	100.00 Fahrenheit	

Overall Comments:

Per the owner, Renisa, facility wants to remove the preparation sink the back kitchen area due to space constraints. Per Renisa, preparation sink was previously used to wash/prepare fruits for fruit cups, but is no longer used.

Prior to removing sink or making any changes, inquire regarding preparation sink removal with DEH Plan Check at dehplanchek@deh.sccgov.org or call the main line at (408)918-3400 and ask to speak to the plan checker on duty.

*Notes:

- Per the PIC, facility does not maintain a regular pest control service. Consider obtaining regular pest control services.

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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 **8/19/2026**. 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: Renisa S.
Owner

Signed On: August 05, 2026