

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 FA0251607 - TOP CAFE	Site Address 650 BARBER LN, MILPITAS, CA 95035	Inspection Date 08/04/2026
Program PR0365696 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name TOP CAFE INC	Inspection Time 12:20 - 13:00
Inspected By MAVERICK CHIN	Inspection Type LIMITED INSPECTION	Consent By TIFFANY AND TILLY

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:

Observed the hand sink across from the cook-line is missing a wall-mounted soap dispenser. Per the old owner, it detached from the wall and has not been replaced yet.

**Note: Pump bottle of soap was available.*

[CA] Install wall-mounted soap dispenser.

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

Inspector Observations:

Observed a singular dead, dried cockroach in the left-side cabinet at the front service counter.

No other evidence of cockroach activity observed throughout the facility

Pest control service reports were provided for review.

[CA] Clean and sanitize area of dead cockroaches or old droppings.

Continue to work with pest control.

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations:

Faucet of the three compartment sink observed leaking.

[CA] Repair leak and maintain plumbing in good repair to prevent the attraction of vermin.

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

Inspector Observations:

1. Observed accumulation of grease on the wall above the ventilation hood, and on the wall near the fire suppression system.

[CA] Ensure walls, floors, and ceilings are maintained clean to prevent the attraction of vermin.

2. Observed several cracks, gaps, and holes in the walls and ceilings of the facility. Observed one hole sealed with duct tape.

[CA] Ensure to seal all structural deficiencies to prevent the harborage of vermin. Discontinue the use of tape to seal; use materials that are durable, easily cleanable, and nonabsorbent.

Performance-Based Inspection Questions

N/A

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Measured Observations

Item	Location	Measurement	Comments
ambient	three-door prep cooler - kitchen	38.00 Fahrenheit	
chlorine sanitizer	under-counter mechanical dishwasher	50.00 PPM	
ambient	one-door under-counter cooler - front service	36.00 Fahrenheit	
hot water	three compartment warewashing sink	120.00 Fahrenheit	
warm water	hand sink - front service	100.00 Fahrenheit	
ambient	one-door upright - back kitchen - left	41.00 Fahrenheit	
warm water	hand sink - kitchen	100.00 Fahrenheit	
ambient	one-door upright clear-door cooler - dining area	41.00 Fahrenheit	
hot water	two compartment preparation sink	120.00 Fahrenheit	
ambient	two-door upright freezer - back kitchen - right	18.00 Fahrenheit	
ambient	two-door upright cooler - back kitchen - middle	40.00 Fahrenheit	

Overall Comments:

OWNERSHIP CHANGE INFORMATION

NEW FACILITY NAME: Danacious Dumpling

NEW OWNER: Dan Feng Ran Inc

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

The permit category for this facility is FP11. An invoice for the permit fee in the amount of \$2,281.00 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: 09/01/2026 - 08/31/2027. 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 08/04/2026*

**Permit condition: N/A*

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

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 **8/18/2026**. 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.

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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: Dana Yang
New Owner

Signed On: August 04, 2026