

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 FA0205445 - TOP CAFE		Site Address 1075 S DE ANZA BL, SAN JOSE, CA 95129		Inspection Date 08/31/2026		Placard Color & Score YELLOW 64		
Program PR0302183 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name TOP CAFE INC		Inspection Time 13:35 - 16:30			
Inspected By FRANK LEONG		Inspection Type ROUTINE INSPECTION		Consent By ZHEN PING KUANG				FSC ZHEN PING KUANG 02/21/2029

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				N
K06	Adequate handwash facilities supplied, accessible	X						S
K07	Proper hot and cold holding temperatures		X		X			
K08	Time as a public health control; procedures & records						X	
K09	Proper cooling methods			X	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				
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				
K22	Sewage and wastewater properly disposed	X						
K23	No rodents, insects, birds, or animals		X		X			

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	X	
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		
K35	Equipment, utensils: Approved, in good repair, adequate capacity		
K36	Equipment, utensils, linens: Proper storage and use	X	
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	X	
K45	Floor, walls, ceilings: built, maintained, clean	X	
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

OFFICIAL INSPECTION REPORT

Facility FA0205445 - TOP CAFE	Site Address 1075 S DE ANZA BL, SAN JOSE, CA 95129	Inspection Date 08/31/2026
Program PR0302183 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name TOP CAFE INC	Inspection Time 13:35 - 16:30
K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: *In the kitchen area, at the prep top for the 4 door prep unit, measured potentially hazardous foods between 52F and 58F including raw shelled eggs, pooled eggs, cooked chicken, cooked pork, cut ham, cut imitation crab, shredded cheese, fried tofu, and fried taro. Per operator, potentially hazardous foods stored on the prep top for 2 hours. In the kitchen area, on the counter-top, measured bean sprouts at 62F. Per operator, bean sprouts stored from 30 minutes prior.*

Follow-up By
09/01/2026

[CA] *Ensure potentially hazardous foods are held cold at 41F and below or held hot at 135F and above to prevent bacterial growth.*

[SA] *Operator added ice to containers of raw shelled eggs, cooked chicken, cooked pork, cut ham, cut imitation crab, and bean sprouts. Remeasured temperatures at 41F and below. Operator moved container of pooled eggs, shredded cheese, fried tofu, and fried taro to undercounter refrigerator to facilitate proper holding temperatures.*

In the walk-in refrigerator, measured bean sprouts and tofu at 46F.

[CA] *Ensure potentially hazardous foods are held cold at 41F and below to prevent bacterial growth.*

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: **[REPEAT VIOLATION]**

Follow-up By
09/01/2026

In the kitchen area, across from the cookline, underneath a prep table, observed two live cockroaches. In the dry storage room, observed multiple dead cockroaches on the floor.

[CA] *Ensure facility is kept free of cockroach activity. Seal all cracks and crevices to prevent further harborage. Clean and sanitize all areas with activity. Contact pest control to provide service for facility.*

[SA] *Operator eliminated live activity underneath the prep table. Operator to deep clean, de-clutter, remove all cardboard from the dry storage area, and have pest control service facility. Follow-up inspection to occur on Tuesday, 08/31/2026. Any signs of continuing activity will result in facility closure.*

Minor Violations

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: *In the kitchen area, observed employees touching their head/hair and attempt to conduct food preparation.*

[CA] *All employees shall maintain clean hands for food preparation to prevent contamination of food and food contact surfaces. Hands that have been contaminated shall be properly washed at the handwash station using warm water, hand soap, and paper towels.*

[SA] *Employees were instructed to wash their hands at the handwash station using warm water, hand soap, and paper towels.*

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

OFFICIAL INSPECTION REPORT

Facility FA0205445 - TOP CAFE	Site Address 1075 S DE ANZA BL, SAN JOSE, CA 95129	Inspection Date 08/31/2026
Program PR0302183 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name TOP CAFE INC	Inspection Time 13:35 - 16:30

Inspector Observations: *In the kitchen area, on an undercounter shelf, measured a pot of braised beef cooling at 92F. Per operator, braised beef stored cooling for 1.5 hours.*

[CA] *Potentially hazardous foods shall be RAPIDLY cooled from 135F to 70F within 2 hours and then from 70F to 41F within 4 hours. Cooling shall be facilitated by one or more of the following methods: shallow containers, separating food into smaller portions, in an ice bath, by adding ice, using ice paddles, and/or using rapid cooling technology.*

[COS] *Operator moved pot of braised beef into an ice bath and placed in the walk-in refrigerator to facilitate cooling.*

K14 - 3 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

Inspector Observations: *At the warewash machine, measured chlorine sanitizer at 10 PPM.*

[CA] *Ensure chlorine sanitizer for the warewash machine is provided at 50 PPM.*

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: *By the side prep area, observed only hot water available at the handwash station.*

[CA] *Ensure both hot and cold water is provided at the handwash station for handwashing.*

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations: *In the 3 compartment sink, observed raw pork thawing in the leftmost compartment with dirty dishes stored immediately above on the left drainboard.*

[CA] *Ensure food preparation and warewashing does not occur at the same time in the 3 compartment sink. Store all dirty utensils and equipment away from the area to prevent possible contamination.*

[SA] *Operator removed the raw pork from the leftmost compartment and placed in the walk-in refrigerator.*

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations: *In the dry storage room, observed bowls used as scoops stored in containers of dry food.*

[CA] *Ensure only approved scoops are used to handle dry food. Ensure scoops are stored with the handle facing away from the food item.*

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: *In the dry storage room, observed storage of unused equipment and excessive clutter on shelving.*

[CA] *Ensure all unused equipment is removed from the facility to prevent clutter and possible harborage of vermin.*

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

Inspector Observations: *Observed cracks and crevices around installed wooden shelving in the dry storage room. At the service window, observed cracks and crevices underneath the shelf.*

[CA] *Ensure all cracks and crevices are sealed to prevent harborage of vermin.*

Observed accumulation of food debris and dust on the ceiling, on the floor in the dry storage room, around the cookline, and behind refrigeration.

[CA] *Ensure facility is frequently cleaned and maintained to prevent harborage of vermin.*

OFFICIAL INSPECTION REPORT

Facility FA0205445 - TOP CAFE	Site Address 1075 S DE ANZA BL, SAN JOSE, CA 95129	Inspection Date 08/31/2026
Program PR0302183 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name TOP CAFE INC	Inspection Time 13:35 - 16:30

Performance-Based Inspection Questions

Needs Improvement - Hands clean/properly washed/gloves used properly.

Measured Observations

Item	Location	Measurement	Comments
shredded cheese	2 door reach in refrigerator	41.00 Fahrenheit	
pooled eggs	3 door prep unit	41.00 Fahrenheit	
tofu	walk-in refrigerator	46.00 Fahrenheit	
hot water	3 compartment sink	120.00 Fahrenheit	
raw shelled eggs	6 door reach in refrigerator	41.00 Fahrenheit	
potentially hazardous food	prep top (4 door prep unit)	58.00 Fahrenheit	Measured raw shelled eggs, pooled eggs, cooked chicken, cooked pork, cut ham, cut imitation crab, shredded cheese, fried tofu, and fried taro between 52F and 58F.
cooked chicken	4 door prep unit	41.00 Fahrenheit	
tofu	4 door prep unit	41.00 Fahrenheit	
raw pork	2 door reach in refrigerator	41.00 Fahrenheit	
chlorine sanitizer	warewash machine	10.00 PPM	
ham	6 door reach in refrigerator	41.00 Fahrenheit	
bean sprouts	walk-in refrigerator	46.00 Fahrenheit	
bean sprouts	counter-top	62.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	

Overall Comments:

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 **9/14/2026**. 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: ZHEN PING KUANG
OWNER
Signed On: August 31, 2026