

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 01/12/2026	
Program PR0330806 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name UNCLE CHA LLC		Inspection Time 13:20 - 15:30
Inspected By MAVERICK CHIN	Inspection Type ROUTINE INSPECTION		Consent By HENRY	FSC Zhihao Jiang 08/20/2030	

Placard Color & Score
GREEN
74

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		X			N
K06 Adequate handwash facilities supplied, accessible			X	X			S
K07 Proper hot and cold holding temperatures			X				S
K08 Time as a public health control; procedures & records			X				S
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				N
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						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	X	
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	X	
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

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations:

Employee observed collecting soiled dishes from customers, then proceeded to grab clean dishes and served them to customers without changing gloves or washing their hands.

Employee handled dirty dishes, then handled clean dishes that had just been ran through the mechanical dishwasher.

[CA] Employees shall change gloves (if applicable) and wash their hands in all of the following scenarios:

- (1) Immediately before engaging in FOOD PREPARATION, including working with nonPREPACKAGED FOOD, clean EQUIPMENT and UTENSILs, and unwrapped single-use FOOD containers and UTENSILs.**
- (2) After touching bare human body parts other than clean hands and clean, exposed portions of arms.**
- (3) After using the toilet room.**
- (4) After caring for or handling any animal allowed in a FOOD FACILITY pursuant to this part.**
- (5) After coughing, sneezing, using a handkerchief or disposable tissue, using tobacco, eating, or drinking.**
- (6) After handling soiled EQUIPMENT or UTENSILs.**
- (7) During FOOD PREPARATION, as often as necessary to remove soil and contamination and to prevent cross-contamination when changing tasks.**
- (8) When switching between working with raw FOOD and working with READY-TO-EAT FOOD.**
- (9) Before initially donning gloves for working with FOOD.**
- (10) Before dispensing or serving FOOD or handling clean TABLEWARE and serving UTENSILs in the FOOD service area.**
- (11) After engaging in other activities that contaminate the hands.**

**[CA] Employees changed gloves and properly washed hands.
Proper glove-use and handwashing procedures discussed with staff.**

Minor Violations

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

Inspector Observations:

Hand sink in the main kitchen lacked paper towels and was obstructed with a box of canned foods stored directly inside the wash basin.

***Additional, properly stocked and usable hand sink located nearby**

[CA] Single-use sanitary towels shall be provided in dispensers; heated-air hand drying device may be substituted for single-use towels.

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

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

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Inspector Observations:

Hot dogs, beef, shrimp, sliced tomato, and chicken measured 45F-49F in the one-door prep cooler directly across from the cook-line. Per staff, items had been placed into the prep cooler 2.5 hours prior in preparation for lunch service, and the elevated temperature was due to staff frequently opening and closing the unit and its proximity to the cook-line.

Steamed broccoli measured 131F while maintained in the steam table at the entrance of the kitchen. Per staff, it had been steamed 30 minutes prior and then left out in ambient prior to being placed into the steam table.

[CA] Potentially hazardous foods shall be held at 41F or below, or at 135F or above to prevent the growth of bacteria.

K08 - 3 Points - Improperly using time as a public health control procedures & records; 114000

Inspector Observations:

Facility is properly following time as a public health control procedures (4-hour rule), but lacks written SOP's.

[CA] Provide written procedures and time marking for PHFs utilizing time as a public health control (TPHC).

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:

Chlorine sanitizer measured 10 ppm in the mechanical dishwasher while in active-use to wash various dishes.

[CA] Maintain chlorine in mechanical warewash machine at 50 PPM.

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

Inspector Observations:

Raw beef and shrimp observed to be thawing in ambient while maintained on a rack at the back of the kitchen.

[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.

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:

Facility could not provide chlorine test strips.

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

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations:

Wiping cloth sanitizing solution measured 0 ppm chlorine in multiple sanitizer buckets.

[CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).

Performance-Based Inspection Questions

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

Needs Improvement - Food contact surfaces clean, sanitized.

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Measured Observations

Item	Location	Measurement	Comments
warm water	hand sink - kitchen	100.00 Fahrenheit	
cheese	prep cooler - cook-line	39.00 Fahrenheit	
hot water	prep sink	120.00 Fahrenheit	
warm water	hand sink - front service	100.00 Fahrenheit	
rice	rice warmer	159.00 Fahrenheit	
cooked chicken	grill	189.00 Fahrenheit	final cook temp
chlorine sanitizer	mechanical dishwasher	10.00 PPM	
vegetables	two-door prep cooler	41.00 Fahrenheit	
steamed broccoli	steam table - kitchen entrance	131.00 Fahrenheit	
milk	two-door upright cooler - side	39.00 Fahrenheit	
hot water	kitchen		
hot water	three compartment sink	120.00 Fahrenheit	
sauce	steam table - kitchen entrance	154.00 Fahrenheit	
beef	two-door upright freezer - back	13.00 Fahrenheit	
braised beef	kitchen		
braised beef	steam table - cook-line	157.00 Fahrenheit	
sausage	prep cooler - cook-line	40.00 Fahrenheit	
milk	two-door under-counter cooler - front service	39.00 Fahrenheit	
chicken	two-door upright freezer - side	19.00 Fahrenheit	
noodles	kitchen		
chlorine sanitizer	two-door prep cooler	40.00 Fahrenheit	
chlorine sanitizer	wiping cloth buckets	0.00 PPM	

Overall Comments:

TPHC form filled out with the owner.

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 **1/26/2026**. 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: Zongyang Hu
Owner

Signed On: January 12, 2026