

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 09/17/2026
Program PR0302183 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name TOP CAFE INC	Inspection Time 16:45 - 17:25
Inspected By FRANK LEONG	Inspection Type FOLLOW-UP INSPECTION	Consent By ZHEN PING KUANG

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 08/31/2026

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

Compliance of this violation has been verified on: 09/17/2026

Cited On: 08/31/2026

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

Compliance of this violation has been verified on: 09/17/2026

Minor Violations

Cited On: 08/31/2026

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

Compliance of this violation has been verified on: 09/17/2026

Measured Observations

N/A

Overall Comments:

Follow-up inspection for conditional pass due to improper holding temperatures and cockroach activity.

The following MAJOR violations were corrected:

K07M - Improper holding temperatures

- Measured potentially hazardous foods at 41F and below. In the kitchen area, at the cold holding prep top, potentially hazardous foods maintained with the addition of ice.
- Continue to maintain potentially hazardous foods at 41F and below to prevent bacterial growth.

K23M - Cockroach activity

- No live vermin observed within the facility during time of inspection.
- Observed monitoring traps placed throughout the facility.
- Observed wooden shelving installed in the back storage room has been removed and replaced with NSF stainless steel shelving.
- Continue to maintain facility free of vermin. Clean and sanitize all areas with activity. Continue to communicate with pest control to provide service for facility.

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 **10/1/2026**. 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: ZHEN PING KUANG
OWNER

Signed On: September 17, 2026