

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 FA0230522 - FANTASIA CAFE		Site Address 528 BARBER LN 570, MILPITAS, CA 95035		Inspection Date 08/19/2025		Placard Color & Score GREEN 67		
Program PR0330561 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name WANG, SHONG		Inspection Time 14:30 - 16:00			
Inspected By MAVERICK CHIN		Inspection Type ROUTINE INSPECTION		Consent By MICHAEL CHANG				FSC Franklin Kao 10/19/2028

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						S
K07	Proper hot and cold holding temperatures	X						N
K08	Time as a public health control; procedures & records		X		X			N
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						

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	X	
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	X	
K39	Thermometers provided, accurate		
K40	Wiping cloths: properly used, stored	X	
K41	Plumbing approved, installed, in good repair; proper backflow devices	X	
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		

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

Comments and Observations

Major Violations

K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000

Inspector Observations:

***SECOND REPEAT VIOLATION**

Three containers of cooked boba pearls sitting on the counter next to the dump sink lacked time labels. Per the PIC, the boba pearls are on TPHC, and he is aware of the 4 hour/labeling rule. PIC stated that cooked boba pearls were made at 12:00.

[CA] When time only, rather than time and temperature is used as a public health control, PHFs shall be time marked to indicate when item is removed from temperature control, discarded if not consumed or served within 4 hours, and written procedures shall be readily available for review.

[COS] PIC placed time labels on the containers of cooked boba pearls.

Further violations of this nature may result in TPHC revocation and/or further enforcement action.

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations:

Food handler cards could not be provided.

[CA] Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.

K13 - 3 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Inspector Observations:

Plastic bag full of pearl drinks observed to be stored directly on/in the ice inside the ice machine. Per the PIC, he places them inside the ice machine when awaiting customer order pickup.

[CA] Bags and/or food shall not be stored inside ice that is intended for consumption.

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, 114125(b), 114141

Inspector Observations:

Table-mounted can opener observed to have large amount of black buildup on its blade. Can opener not actively in use.

[CA] Food contact surfaces shall be maintained clean and sanitized.

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:

Raw shell eggs stored above green tea in the 2 door upright cooler in the back kitchen area.

[CA] All food shall be separated and protected from cross-contamination. Store all raw meat or other raw products of animal origin below ready-to-eat food items.

K29 - 2 Points - Toxic substances improperly identified, stored, used; 114254, 114254.1, 114254.2

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Inspector Observations:

Unlabeled chemical spray bottle observed on a lower counter unit next to the 3 compartment sink.

[CA] Chemicals shall be labeled with their common name.

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:

Handles of various scoops in bulk food bins observed to be in direct contact with food.

[CA] Store scoop handle in such a way that the handle does not come in direct contact with food to prevent contamination.

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations:

Large amount of grease buildup observed on hood screens above the cook-line.

[CA] Clean and maintain hood screens in order to provide adequate ventilation of heat/grease.

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

Inspector Observations:

Multiple dry soiled wiping cloths maintained out on various surfaces.

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

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:

1. *REPEAT VIOLATION* Ice machine drains directly into the floor sink.

[CA] All equipment that discharges liquid waste shall be drained by means of indirect waste pipes, and all wastes drained by them shall discharge through an airgap of minimum 1 inch into a floor sink or other approved type of receptor.

2. *REPEAT VIOLATION* Pipe under the three compartment sink observed to be leaking. Full plastic tub of water observed under the leak. Pipe observed to be propped up with two blocks of wood.

[CA] Repair plumbing and maintain in good condition. Discontinue the use of wood blocks.

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:

1. Observed a greater than 1/4 inch gap under the back door.

[CA] Seal gaps greater than 1/4 inch to prevent the intrusion of vermin.

2. Observed multiple pieces of unused equipment within the facility: under-counter cooler under the coffee machine, ice machine in the back, and large amount of cardboard boxes stacked up near the back door.

[CA] Remove unused equipment to prevent the harborage of vermin.

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

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Inspector Observations:

Large amount of dust/dirt buildup observed under all prep units, two ice machines, and counter units throughout the facility. Large amount of dust, dirt, and old boba pearls observed underneath the cook-line.

[CA] Clean and maintain all floors to prevent the attraction of vermin.

Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.
Needs Improvement - Proper hot and cold holding temperatures.
Needs Improvement - Time as a public health control; procedures & records.

Measured Observations

Item	Location	Measurement	Comments
ambient	prep unit in back kitchen	43.00 Fahrenheit	no PHF at time of inspection
rainbow jelly	prep unit (upper insert, left)	40.00 Fahrenheit	
hot water	dump sink	120.00 Fahrenheit	
milk	one-door upright cooler	41.00 Fahrenheit	
warm water	bathroom hand sink	100.00 Fahrenheit	
hot water	3 compartment sink	120.00 Fahrenheit	
warm water	hand sink	100.00 Fahrenheit	
grass jelly	prep unit (upper insert, right)	40.00 Fahrenheit	
frozen taro balls	two-door upright freezer	21.00 Fahrenheit	
milk	two-door upright cooler	39.00 Fahrenheit	
milk	prep unit (lower)	41.00 Fahrenheit	
flan	glass display case cooler	41.00 Fahrenheit	

Overall Comments:

Notes:

**Per an employee, he uses soap and water, but does not sanitize dishes/utensils in the 3 compartment sink.
Dishes/utensils shall be cleaned via wash, rinse, and sanitize in the 3 respective compartments of the 3 compartment sink.
Manual sanitization via bleach (i.e. chlorine) shall be accomplished via immersion in chlorine of 100 ppm for a minimum of 30 seconds.**

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 **9/2/2025**. 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: michael chang
owner
Signed On: August 19, 2025