

# 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

|                                                                                 |                                              |                                                            |                                         |
|---------------------------------------------------------------------------------|----------------------------------------------|------------------------------------------------------------|-----------------------------------------|
| <b>Facility</b><br>FA0291656 - WHITE RABBIT CAFE & GALLERY                      |                                              | <b>Site Address</b><br>1351 JACKLIN RD, MILPITAS, CA 95035 | <b>Inspection Date</b><br>06/17/2025    |
| <b>Program</b><br>PR0437009 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10 |                                              | <b>Owner Name</b><br>REDWOOD INVESTMENT GF                 | <b>Inspection Time</b><br>10:40 - 12:10 |
| <b>Inspected By</b><br>NHA HUYNH                                                | <b>Inspection Type</b><br>LIMITED INSPECTION | <b>Consent By</b><br>LE                                    |                                         |

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:

**Lack of wall mounted soap dispenser in the restroom.**

**[Corrective Action] Install wall mounted soap dispenser in the restroom.**

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

##### Inspector Observations:

**1. Maximum hot water in the facility was measured at 115 degrees Fahrenheit.**

**[Corrective Action] Provide hot water of at least 120 degrees Fahrenheit.**

**2. Hot water at the handwash sink in the restroom was measured at 91 degrees Fahrenheit.**

**[Corrective Action] Provide hot water of at least 100 degrees Fahrenheit at handwash sinks.**

#### Performance-Based Inspection Questions

N/A

#### Measured Observations

| Item        | Location                   | Measurement       | Comments |
|-------------|----------------------------|-------------------|----------|
| ambient air | single door prep cooler    | 40.00 Fahrenheit  |          |
| hot water   | 3 compartment sink         | 115.00 Fahrenheit |          |
| ambient air | single door upright cooler | 39.00 Fahrenheit  |          |
| hot water   | handwash sink              | 91.00 Fahrenheit  | restroom |
| ambient air | 2 door prep cooler         | 40.00 Fahrenheit  |          |

#### Overall Comments:

##### OWNERSHIP CHANGE INFORMATION

**NEW FACILITY NAME:** M Cafe Tea Sandwiches

**NEW OWNER:** Le Phan

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

*The permit category for this facility is FP10\_. An invoice for the permit fee in the amount of \$1,107.00 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: 07/01/2025 - 06/30/2026 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.*

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|                                                                          |                                                     |                                  |
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| Program<br>PR0437009 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10 | Owner Name<br>REDWOOD INVESTMENT GROUP              | Inspection Time<br>10:40 - 12:10 |

***\*Structural Review inspection conducted on 06/17/2025***

***\*Permit condition: APPROVAL OF THE WARING INDUCTION BURNER COOKTOP WITHOUT AN EXHAUST HOOD IS CONDITIONAL. IF THERE IS A FUTURE CHANGE IN MENU OR OPERATION, OR THE USE OF THIS EQUIPMENT CAUSES ANY SANITATION, VENTILATION OR SAFETY PROBLEM, THE EXHAUST HOOD EXEMPTION MAY BE REVOKED AND AN APPROVED MECHANICAL EXHAUST SYSTEM MUST BE INSTALLED OR THE UNIT REMOVED. VENTILATION PROBLEMS INCLUDE, BUT ARE NOT LIMITED TO, EXCESS HEAT IN THE FACILITY THAT RESULTS IN UNCOMFORTABLE WORK CONDITIONS FOR EMPLOYEES. THE EXEMPTION SHALL NOT BE DEEMED TO SUPERSEDE ANY LOCAL BUILDING AND FIRE CODE REQUIREMENTS. IN THE EVENT THAT A FUTURE CHANGE OF OWNERSHIP OCCURS, THE NEW OWNER SHALL BE MADE AWARE OF THESE CONDITIONS.***

***Facility does not have a prep sink and shall submit plans to install a prep sink by 07/16/2025. The prep sink shall be installed within 3 weeks after approval from the plan check program.***

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

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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 **7/1/2025**. 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 |



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**Received By:** Le Phan  
Operator  
**Signed On:** June 17, 2025