

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 FA0206087 - CUP & SAUCER	Site Address 1375 BLOSSOM HILL RD 20, SAN JOSE, CA 95118	Inspection Date 02/22/2026
Program PR0303966 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name DOWNER STATION INC	Inspection Time 15:25 - 16:15
Inspected By THAO HA	Inspection Type FOLLOW-UP INSPECTION	Consent By RAOUL MORCATE

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

N/A

Minor Violations

Cited On: 02/22/2026

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: 1 dead juvenile cockroach observed on cutting board on side of cookline. [CA] Facility removed dead cockroach. Wash rinse and sanitize all food prep services. [COS] Facility ran the cutting board in dishwasher.

Measured Observations

N/A

Overall Comments:

Facility was closed due to major vermin violation. Live cockroaches observed on 2/19/2026. Operator provided checklist and pest control report stating no vermin activity.

Upon inspection:

- No live vermin observed at time of inspection. Cracks observed to be sealed with caulking.**
- Facility observed holes around pipes and panels**
- Floors and walls observed to be cleaned for food debris.**

-1 dead juvenile cockroach observed on cutting board on side of cookline. [CA] Facility removed dead cockroach. Wash rinse and sanitize all contaminated food prep services. [COS] Facility ran the cutting board in dishwasher.

Facility is re-opened. Continue to work on other violations from routine inspection. After hours fee shall be charged for this inspection report.

FACILITY RE-OPENED / PERMIT REINSTATED

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 **3/8/2026**. 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: Raoul Morcate
Owner
Signed On: February 22, 2026