

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 12/23/2024		Placard Color & Score GREEN 79		
Program PR0330561 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name WANG, SHONG		Inspection Time 11:00 - 12:00			
Inspected By FRANK LEONG		Inspection Type ROUTINE INSPECTION		Consent By MICHAEL CHANG				FSC Not Available

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						
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						
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		
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	X	
K34	Warewash facilities: installed/maintained; test strips		
K35	Equipment, utensils: Approved, in good repair, adequate capacity	X	
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	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		
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: *At the front counter, measured tapioca pearls at 115F and taro balls at 105F. Per operator, PHFs prepared about 30 minutes prior. Operator was aware of time labeling required for tapioca pearls and taro balls. [CA] Ensure potentially hazardous foods maintained by time, are time labeled when removed from temperature control and served within 4 hours or discard. [SA] Operator placed a time label for tapioca pearls and taro balls to be served within 3.5 hours, for a total of 4 hours from when removed from temperature control or discard.*

Minor Violations

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

Inspector Observations: *Food safety manager's certificate posted is expired from 2022. [CA] Ensure a valid food safety manager's certificate is obtained and posted within the facility. At least one employee shall have a food safety manager's certificate and all other employees that handle food shall have food handler cards.*

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations: *Observed accumulation of debris and dust on shelving in the kitchen area. [CA] Ensure shelving is frequently cleaned and sanitized to prevent possible contamination.*

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

Inspector Observations: *In the kitchen area, underneath the 3 compartment sink, observed the use of wooden blocks and duct tape to prop up drain line. At the front counter, at the 3 door prep unit, observed the use of duct tape to hold up gaskets on the leftmost door. [CA] Ensure only approved equipment is used within the facility. Use only approved smooth, durable, and easily cleanable material.*

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

Inspector Observations: *At the front counter, observed multiple wiping cloths stored on the counter top. [CA] Ensure wiping cloths are stored in a sanitizer bucket with applicable sanitizer such as 100 PPM chlorine or 200 PPM quaternary ammonium sanitizer.*

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: *At the front counter, observed drain pipe installed for the ice machine is sitting on the floor and extending into the floor sink. [CA] Ensure drain pipe is mounted off the floor and installed with a 1 inch air gap between the top of the floor sink and the bottom of the pipe.*

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

Inspector Observations: *In the kitchen area, on the floor, observed accumulation of food debris around the cookline and accumulation of dust around the food storage racks. At the front counter, on the floor around the ice machine, observed accumulation of grime and small amounts of standing water. [CA] Ensure facility floors are frequently cleaned and maintained to prevent harborage of vermin.*

Performance-Based Inspection Questions

Needs Improvement - Time as a public health control; procedures & records.

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Measured Observations

Item	Location	Measurement	Comments
macarons	display refrigerator	38.00 Fahrenheit	
oolong milk tea	2 door prep unit	41.00 Fahrenheit	
flan	display refrigerator	38.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	
egg pudding	3 door prep unit	41.00 Fahrenheit	
milk	2 door prep unit	41.00 Fahrenheit	
grass jelly	3 door prep unit	39.00 Fahrenheit	
taro balls	counter-top	105.00 Fahrenheit	
hot water	3 compartment sink	120.00 Fahrenheit	
thai tea	2 door reach in refrigerator	40.00 Fahrenheit	
chlorine sanitizer	sanitizer bucket (3 compartment sink)	100.00 PPM	
milk	2 door reach in refrigerator	40.00 Fahrenheit	
tapioca pearls	counter-top	115.00 Fahrenheit	

Overall Comments:

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 **1/6/2025**. 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: December 23, 2024