



**OFFICIAL INSPECTION REPORT**

<b>Facility</b> FA0200758 - BOBBI'S CAFE		<b>Site Address</b> 1361 S DE ANZA BL, CUPERTINO, CA 95014		<b>Inspection Date</b> 12/23/2025	
<b>Program</b> PR0301098 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			<b>Owner Name</b> TOPPER ASSOCIATES LLC		<b>Inspection Time</b> 14:35 - 15:35
<b>Inspected By</b> FRANK LEONG	<b>Inspection Type</b> LIMITED INSPECTION		<b>Consent By</b> JAY WONG		

<b>Placard Color &amp; Score</b>
<b>N/A</b>
<b>N/A</b>

**Comments and Observations**

**Major Violations**

No major violations were observed during this inspection.

**Minor Violations**

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

**Inspector Observations: Observed mold like growth and staining in the inner panel of the ice machine.**

**[CA] Ensure inner panel of the ice machine is frequently cleaned and sanitized to prevent possible contamination of food (ice).**

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 back storage area, and the back prep area, observed unapproved bracket shelving installed on the wall and the use of particle board shelves.**

**[CA] Ensure only approved, smooth, durable, and easily cleanable shelving is installed within the facility.**

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: Observed gaps at the bottom of the back door. [CA] Ensure a proper door sweep is installed to minimize gaps and prevent an entrance for vermin.**

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

**Inspector Observations: Observed unapproved vinyl flooring installed at the front prep area and concrete flooring in the back storage area.**

**[CA] Ensure an approved flooring is installed in all food preparation and food storage areas.**

**Observed dust accumulation of walls around the installed circulation fans in the facility. Observed sealed holes with excess sealant overflowing.**

**[CA] Ensure facility walls are frequently cleaned and maintained to prevent harborage of vermin. Ensure all walls are smooth, durable, and easily cleanable.**

**Performance-Based Inspection Questions**

N/A

**Measured Observations**

N/A

**Overall Comments:**

**OWNERSHIP CHANGE INFORMATION**

**NEW FACILITY NAME: OH BABY SUSHI - CUPERTINO**

**NEW OWNER: CHAR CHAR LOVE LLC**

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

*The permit category for this facility is FP11. An invoice for the permit fee in the amount of \$1,580.00 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: 01/01/2026 - 12/31/2026 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.*

*\*Structural Review inspection conducted on 12/23/2025*

*\*Permit condition: N/A*

*\*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 **1/6/2026**. 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



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Received By: JAY WONG  
CURRENT OWNER  
Signed On: December 23, 2025