

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 FA0258187 - ALMA DESSERT		Site Address 165 S MURPHY AV D, SUNNYVALE, CA 94086		Inspection Date 01/12/2026		Placard Color & Score YELLOW 61		
Program PR0377966 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name MOCHI BUBBLE TEA, LLC		Inspection Time 12:55 - 14:30			
Inspected By DENNIS LY		Inspection Type ROUTINE INSPECTION		Consent By KAYLA				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						
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						N
K06	Adequate handwash facilities supplied, accessible		X		X			N
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		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							
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	X	
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		
K36	Equipment, utensils, linens: Proper storage and use		
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use	X	
K39	Thermometers provided, accurate		
K40	Wiping cloths: properly used, stored		
K41	Plumbing approved, installed, in good repair; proper backflow devices		
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		
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

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: 1) Handwash sink located in the prep area is not operable and fully obstructed with equipment stored on the basin of the sink.

2) Handwash sink located in the restroom is obstructed and did not have single-use paper towels available.

[CA] All handwash sinks shall be kept unobstructed, readily accessible, and able to provide warm water, soap, and single-use paper towels for employees to wash their hands when required.

[SA] Employee relocated obstructions from the sink, placed paper towels in the restroom, and will use the adjacent prep sink or three compartment sink to wash their hands while the sinks are empty.

Follow-up By
01/15/2026

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

Inspector Observations: Potentially hazardous food, boba, is subject to time and was not time-marked. **[CA]**

Potentially hazardous foods that are subject to time rather than temperature shall be time-marked with the start/end of a maximum 4 hours where it shall be discarded if not used.

[COS] Employee time-marked the boba.

Follow-up By
01/15/2026

K14 - 8 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, 14125(b), 114141

Inspector Observations: Employee observed washing utensils and equipment at the dump sink and did not complete the sanitizing step.

[CA] Manual warewashing shall be accomplished by using a three-compartment sink where the utensils are first precleaned, washed with hot soapy water, rinsed with hot water, sanitized with an approved method, and air dried. Use 1 TBS of bleach (5.25%) per 1 gal. of water for chlorine solution (100 PPM). Use 1 tbs of quaternary ammonium (10%) per 2 gal. of water for quaternary ammonium (200 PPM).

[COS] Employee set up the three compartment sink with chlorine sanitizer measured at 100 ppm. Previously washed utensils were placed inside to complete the sanitizing step.

Follow-up By
01/15/2026

Minor violation:

Mold and grime-like substance observed on the inside panels of the ice machine. **[CA]** Frequently clean and sanitize the inside panels of the ice machine.

Minor Violations

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

Inspector Observations: Food safety Certificate for Manager is not available for review. **[CA]** Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have a valid Food Safety Certificate available for review.

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: Whipping cream in the upright reach-in cooler located in front of the counter was measured at 46F. **[CA]** Potentially hazardous foods when cold holding shall be held at or below 41F.

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

Inspector Observations: Four dead cockroaches were observed in the facility. Two by the mop sink; one by the restroom door; and one behind the ice machine. **[CA]** Food facility shall be kept free of vermin and vermin debris.

Follow-up By
01/15/2026

Did not observed further evidence that would suggest an activity infestation. Clean and sanitize affected areas.

Follow-up inspection will be conducted and if additional evidence of cockroaches are observed then facility may be subject to further enforcement action.

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

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Inspector Observations: Boxes of food are stored on the floor under the dry storage shelves. [CA] Food shall be stored a minimum of 6 inches off the floor to protect from contamination and to allow ease of frequent cleaning.

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

Inspector Observations: Accumulation of black mold-like debris around the floor sink located by the ice machine. [CA] Frequently clean and sanitize nonfood contact surfaces to prevent the accumulation of debris.

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

Inspector Observations: Florescent tube lights above food storage and prep area located in the back of the facility do not have a cover.

[CA] Light bulbs shall be shielded with a cover, coated or otherwise shatter-resistant in areas where there is unpackaged foods, clean equipment, utensils, linens, or unwrapped single use articles.

Performance-Based Inspection Questions

Needs Improvement - Hands clean/properly washed/gloves used properly.
Needs Improvement - Time as a public health control; procedures & records.
Needs Improvement - Adequate handwash facilities: supplied or accessible.
Needs Improvement - Food contact surfaces clean, sanitized.

Measured Observations

Item	Location	Measurement	Comments
Liquid egg	Upright reach-in cooler	37.00 Fahrenheit	
Milk	Reach-in cooler	40.00 Fahrenheit	
Hot water	Prep sink	120.00 Fahrenheit	
Chlorine sanitizer	Three compartment sink	100.00 PPM	Measured after COS
Cheese	Upright reach-in cooler	37.00 Fahrenheit	
Hot water	Three compartment sink	120.00 Fahrenheit	
Whipping cream	Upright reach-in cooler	46.00 Fahrenheit	
Whipping cream	Reach-in cooler	41.00 Fahrenheit	
Liquid egg	Reach-in cooler	41.00 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 1/26/2026. 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: Ak
Employee
Signed On: January 12, 2026