

County of Santa Clara
Department of Environmental Health
Consumer Protection Division

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OFFICIAL INSPECTION REPORT

Facility FA0230716 - UNCLE CHA FUSION CAFE		Site Address 408 BARBER LN, MILPITAS, CA 95035	Inspection Date 01/28/2026
Program PR0330806 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13		Owner Name UNCLE CHA LLC	Inspection Time 13:05 - 13:55
Inspected By MAVERICK CHIN	Inspection Type LIMITED INSPECTION	Consent By HENRY (ZONGYANG HU)	

Placard Color & Score YELLOW N/A

Comments and Observations

Major Violations

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations:

REPEAT VIOLATION

Follow-up By

02/02/2026

Cook observed scratching his head multiple times with a bare hand, then proceeded to handle rice noodles maintained in a bowl at the cook-line.

When prompted to wash his hands, the cook attempted to rinse his hands in the prep sink.

[CA] Employees shall wash their hands in all of the following scenarios:

- (1) Immediately before engaging in FOOD PREPARATION, including working with nonPREPACKAGED FOOD, clean EQUIPMENT and UTENSILS, and unwrapped single-use FOOD containers and UTENSILS.*
- (2) After touching bare human body parts other than clean hands and clean, exposed portions of arms.*
- (3) After using the toilet room.*
- (4) After caring for or handling any animal allowed in a FOOD FACILITY pursuant to this part.*
- (5) After coughing, sneezing, using a handkerchief or disposable tissue, using tobacco, eating, or drinking.*
- (6) After handling soiled EQUIPMENT or UTENSILS.*
- (7) During FOOD PREPARATION, as often as necessary to remove soil and contamination and to prevent cross-contamination when changing tasks.*
- (8) When switching between working with raw FOOD and working with READY-TO-EAT FOOD.*
- (9) Before initially donning gloves for working with FOOD.*
- (10) Before dispensing or serving FOOD or handling clean TABLEWARE and serving UTENSILS in the FOOD service area.*
- (11) After engaging in other activities that contaminate the hands.*

[COS] Bowl of rice noodles voluntarily discarded into the trash. Employee properly washed hands in the hand sink.

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

Inspector Observations:

REPEAT VIOLATION

Follow-up By

02/02/2026

Only hand sink in the main kitchen observed to be completely obstructed with a tub of lettuce placed directly on top of the wash basin.

[CA] Handwashing facility shall be clean, unobstructed, and accessible at all times.

[COS] Obstruction removed.

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations:

REPEAT VIOLATION

Follow-up By

02/02/2026

Cooked shrimp measured 62F, and scallops measured 54F while maintained on a speed rack at the back kitchen. Per the owner, items had been taken out of the freezer to thaw last night, and had been left out in ambient temperature overnight.

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[Minor thawing to Major holding violation]

Three packages of raw beef measured 61F while maintained on a speed rack at the back kitchen. Per the owner, the beef had been taken out of a refrigerator 2 hours prior for the purpose of preparation.

Crab legs and hot dogs measured 51F while maintained in the upper inserts of the one-door prep cooler across from the cook-line. Raw chicken and hot dogs measured 46F while maintained in the lower portion of the unit. Ambient of the unit measured 46F. Per staff, the elevated temperature of the unit is due to its proximity to the cook-line, and the frequent opening and closing of the unit's door.

[CA] Potentially hazardous foods shall be held at 41F or below, or at 135F or above to prevent the growth of bacteria.

**Note: Continue to monitor the temperature of the one-door prep cooler. If the unit is not capable of maintaining potentially hazardous foods at 41F or below, recommend contacting a service technician.*

[COS] Cooked shrimp and scallops voluntarily discarded into the trash. Beef relocated to a nearby refrigerator. Crab legs and hot dogs to be used or discarded by the end of lunch service (4 hours elapsed). All other potentially hazardous foods in the prep cooler relocated to alternate refrigeration unit.

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

Inspector Observations:

REPEAT VIOLATION

Follow-up By 02/02/2026

Various potentially hazardous foods throughout the kitchen that are subject to time as a public health control lacked time markings, including several tubs of battered pork chop, containers of cooked chicken, a container of cooked beef, containers of pooled egg, tomato sauce, various noodles, and raw shell eggs.

A container of cooked broccoli measured 97F while maintained on top of a steam table insert. Per the owner, the broccoli is subject to time as a public health control, and had been used for service last night, and the staff had forgotten to throw it away.

[CA] When time only, rather than time and temperature is used as a public health control, PHFs shall be time marked to indicate when item is removed from temperature control, discarded if not consumed or served within 4 hours, and written procedures shall be readily available for review.

[COS] All items subjected to time as a public health control time marked. Broccoli from the previous night voluntarily discarded into the trash.

Minor Violations

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

Inspector Observations:

Two employees lack food handler cards.

[CA] Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.

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

Inspector Observations:

Tomatoes and peppers observed to be stored in a colander, with a pile of dirty invoices stored folded directly underneath and in direct contact with said foods.

[CA] Food shall be stored in a sanitary location, away from potential contaminants.

[COS] Invoices removed. Tomatoes and peppers washed.

K19 - 3 Points - Non-compliance with consumer advisory for raw or undercooked foods; 114012, 114093

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Inspector Observations:

Facility lacks a consumer advisory on its menu for raw or undercooked items (i.e. eggs).

[CA] Provide consumer advisory on the menu. A consumer advisory consists of the following two components:

- 1) A "disclosure" which provides a description of the particular undercooked or raw animal derived foods that are on the menu, OR identification of the raw or undercooked animal derived foods by an asterisk.*
- 2) A "reminder" which states that written information regarding the safety of these food items is available upon request, OR that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
raw beef	prep cooler - middle kitchen	41.00 Fahrenheit	
rice	rice warmer	169.00 Fahrenheit	
warm water	hand sink - kitchen	100.00 Fahrenheit	
fried pork chop	fryer basket	194.00 Fahrenheit	final cook temp
cooked beef	steam table - back kitchen	164.00 Fahrenheit	
hot water	three compartment sink	120.00 Fahrenheit	
braised beef	steam table - cook-line	149.00 Fahrenheit	
ambient	one-door prep cooler - cook-line	46.00 Fahrenheit	
tomato sauce	steam table - cook-line	147.00 Fahrenheit	
frozen pork chop	two door upright freezer - middle kitchen	23.00 Fahrenheit	

Overall Comments:

Limited inspection conducted in conjunction with foodborne illness investigation CO0158840.

Two or more major violations were cited during the limited inspection.

A follow-up inspection will be conducted in the next 1 to 3 business days to verify compliance with all of the cited major violations.

Subsequent follow-up inspections after the first shall be billed at \$298/hour, one hour minimum, during normal business hours (7:30 AM to 4:30 PM), or \$645 for a minimum of 2 hours, during non-business hours and in accordance with the inspector's availability.

The posted placard is property of the Santa Clara County Department of Environmental Health and shall not be removed, covered-up, relocated, tampered with, camouflaged, or copied. Failure to comply may result in a fine and enforcement action as per county ordinance section B11-55.

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 **2/11/2026**. 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.

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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: Zongyang Hu
Owner

Signed On: January 28, 2026