

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 FA0205353 - FANTASY CAFE	Site Address 1040 MCLAUGHLIN AV, SAN JOSE, CA 95122	Inspection Date 03/12/2025
Program PR0306686 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name FTSY CORPORATION	Inspection Time 14:50 - 15:35
Inspected By HENRY LUU	Inspection Type FOLLOW-UP INSPECTION	Consent By UYEN D.

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 03/12/2025

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

Inspector Observations: Half case of raw shelled eggs maintained out in ambient temperature measured at 60F.

Owner stated that eggs are used for egg coffee.

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

[COS] Eggs were relocated into the reach-in refrigerators to immediately cool.

Minor Violations

Cited On: 03/12/2025

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: At time of follow-up inspection, observed butane powered burner in use to boil water.

Burner is not approved for use inside facility.

[CA] Food equipment shall be certified or classified for sanitation by an American National Standards Institute (ANSI) accredited certification program (e.g. NSF, UL EPH, UL Sanitation, CSA Sanitation, or ETL Sanitation).

Remove equipment from facility.

This Division suggests using induction burner to boil water.

Measured Observations

Item	Location	Measurement	Comments
Chlorine sanitizer	Three-compartment sink	200.00 PPM	
Warm water	Hand wash sink	108.00 Fahrenheit	
Hot water	Three-compartment sink	133.00 Fahrenheit	

Overall Comments:

- On-site for chargeable follow-up inspection as outlined in the office hearing letter.
- Follow-up inspection will be charged at \$298 per hour/ minimum one hour.
- Manager/employee stated that Food Safety Certificate (food manager certificate) and food handlers cards are in a work in progress; they are waiting for confirmation from service provider.
- Email food manager certificate and food handler cards for all employees once completed.

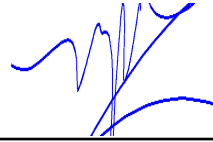
When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed for each and every reinspection until the necessary changes or corrections are made. Unless otherwise noted by the inspector, all violations are to be corrected no later than **3/26/2025**. 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.

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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: Uyen D.
Owner

Signed On: March 12, 2025