

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 FA0230716 - UNCLE CHA FUSION CAFE		Site Address 408 BARBER LN, MILPITAS, CA 95035		Inspection Date 08/26/2026		Placard Color & Score YELLOW 54		
Program PR0330806 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name UNCLE CHA LLC		Inspection Time 12:40 - 14:45			
Inspected By MAVERICK CHIN		Inspection Type ROUTINE INSPECTION		Consent By ASHLEY AND HENRY				FSC Zhihao Jiang 08/20/2030

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		X			N
K06	Adequate handwash facilities supplied, accessible	X						
K07	Proper hot and cold holding temperatures		X		X			S
K08	Time as a public health control; procedures & records		X		X			S
K09	Proper cooling methods			X	X			N
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						X	
K21	Hot and cold water available	X						S
K22	Sewage and wastewater properly disposed	X						
K23	No rodents, insects, birds, or animals	X						S

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	X	
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		
K36	Equipment, utensils, linens: Proper storage and use	X	
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use		
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		X
K49	Permits available		
K58	Placard properly displayed/posted		

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:

Employee observed preparing raw pork in the three compartment warewashing sink, then proceeded to handle a colander of raw broccoli and placed it into the under-counter cooler adjacent to the cook-line. Observed employee's gloved hands contact raw broccoli.

Follow-up By 08/31/2026

[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] Instructed employee to de-glove and properly wash hands. Broccoli was boiled to greater than 200F.

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

Inspector Observations:

Three cases of raw shell eggs stacked on top of one another measured 73F, with the bottom most case stored directly on the floor in the back storage area, adjacent to the upright refrigeration units. Per staff, eggs had been delivered 30 minutes prior.

Follow-up By 08/31/2026

Large amounts of raw pork measured between 59F and 63F while maintained in the right-side compartment of the three compartment warewashing sink. No active preparation observed. Per staff, they were thawing the pork prior to beginning preparation, and pork had been delivered 30 minutes prior.

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

[COS] Raw shell eggs were relocated to refrigeration. Raw pork was chopped up and subsequently boiled.

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

Inspector Observations:

Tomato sauce in an opened can, fish curry sauce maintained on the dry storage rack in the back of the facility, and rice noodles maintained on a prep cooler in the middle of the kitchen subjected to time as a public health control did not have their time logs filled out on the time log posted on the wall. Per staff, items had been taken out of refrigeration or cooked at the beginning of lunch service, at approximately 11AM.

Follow-up By 08/31/2026

At the end of lunch service, one metal container of cooked broccoli, two full tubs of cooked pork chops, one opened can of tomato sauce, and a 1/4 full tub of raw shell eggs were not discarded, per TPHC requirements.

[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

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hours, and written procedures shall be readily available for review.

[COS] Items were properly time logged. Instructed employees to discard all items subjected to time as a public health control after lunch service ended.

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:

Observed employee preparing raw pork on the right-side drainboard of the three compartment warewashing sink, and placing it into plastic baskets. Observed raw pork juice from the baskets and from the employees hands dripping onto cleaned spoons and bowls that had just been run through the mechanical dishwasher, and were maintained on a dish rack on the in-built drainboard of the warewashing area that is directly adjacent to the right-side compartment of the three compartment warewashing sink.

Follow-up By
08/31/2026

[CA] Clean equipment contacting food shall be separated and protected from cross contamination. Discontinue the preparation of raw meat adjacent to areas where clean utensils are stored/air dried.

[COS] Instructed employee to re-run equipment through the mechanical dishwasher (50 ppm chlorine).

Minor Violations

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

Inspector Observations:

Food handler cards could not be provided.

[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.

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations:

Cooked mushrooms measured 72F in a plastic wrap covered bowl maintained on top of the upper inserts of the prep cooler at the middle of the kitchen. Per staff, mushrooms had been cooked approximately 1 hour prior, and were in the process of cooling.

[CA] Properly store cooling foods in such a way to allow proper air flow. Ensure that cooling foods are not maintained above the fill limit of the unit.

[COS] Bowl of mushrooms was uncovered and relocated to the lower portion of the unit to facilitate cooling.

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations:

Observed sliced tomato halves maintained directly on top of shelving units inside the one-door prep cooler at the corner of the cook-line, and in the under-counter cooler at the entrance to the kitchen area. Observed no wrappings, coverings, containers, or method of preventing contamination from nonfood contact surfaces.

Observed raw pork being prepared directly adjacent to a dish rack of clean utensils.

[CA] Food shall be separated and protected from cross contamination.

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

Inspector Observations:

Observed excessive accumulation of old food buildup on the bottom of the interior of the two-door upright freezer at the middle kitchen area.

[CA] Nonfood contact surfaces shall be maintained clean.

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

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Inspector Observations:

1. Observed the three compartment sink being used to prepare raw pork and to thaw shrimp.

[CA] Discontinue the use of the three compartment sink for food preparation to prevent cross contamination. Food preparation shall be conducted in the dedicated food preparation sink.

2. Observed a whisk stored on a makeshift metal hook, and in contact with the dirty copper piping leading from the water heater.

Observed three knives wedged in between a dirty crevice on the underside of the wall-mounted shelving above the back preparation area.

[CA] Equipment contacting food shall be stored in a sanitary location.

[COS] Whisk and knives were ran through the mechanical dishwasher (50 ppm chlorine).

K48 - 2 Points - Plan review unapproved; 114380

Inspector Observations:

Observed the facility has added the following equipment without approval from this Department:

***Note: All listed equipment lacks any form of overhead ventilation**

- air fryer at the service station to the left of the entrance to the kitchen. observed excessive browning/staining on the wall behind

- two, two-burner cook tops, one located at the back kitchen at the egg station, and the other behind the front service counter

- one countertop fryer at the service station to the left of the entrance to the kitchen

- one large induction stove maintained on the floor directly below the wall-mounted water heater. observed a pot of water being boiled and steam being emitted, contacting lower portion of water heater. per manager, it is used for cooking pastas

[CA] Submit plans to DEH Plan Check at dehplancheck@deh.sccgov.org OR remove unapproved equipment.

Performance-Based Inspection Questions

Needs Improvement - Hands clean/properly washed/gloves used properly.

Needs Improvement - Food contact surfaces clean, sanitized.

Needs Improvement - Proper cooling methods.

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Measured Observations

Item	Location	Measurement	Comments
hot water	prep sink	120.00 Fahrenheit	
raw chicken	prep cooler - middle kitchen	39.00 Fahrenheit	
milk pudding	sliding door cooler - dining area	41.00 Fahrenheit	
scallops	prep cooler - middle kitchen	38.00 Fahrenheit	
hot water	three compartment warewashing sink	120.00 Fahrenheit	
braised beef	hot hold - kitchen entrance	143.00 Fahrenheit	
shrimp	prep cooler - cook-line	39.00 Fahrenheit	
cooked pork chop	countertop - cook-line	3.00 Hours	TPHC
brasied beef	steam table - cook-line	163.00 Fahrenheit	
cooked shrimp	upright cooler - middle kitchen	40.00 Fahrenheit	
oat milk	under-counter coolers - front service	39.00 Fahrenheit	
rice	rice warmers	160.00 Fahrenheit	
raw beef	prep cooler - cook-line	39.00 Fahrenheit	
raw pork	under-counter cooler - cook-line	39.00 Fahrenheit	
frozen shrimp	two-door upright freezer - back kitchen	0.00 Fahrenheit	
steamed broccoli	steam table - kitchen entrance	139.00 Fahrenheit	
cooked pork chop	under-counter cooler - kitchen entrance	40.00 Fahrenheit	
frozen beef	two-door upright freezer - middle kitchen	0.00 Fahrenheit	
pooled eggs	countertop - back preparation area	3.00 Hours	TPHC
cooked beef	grill	187.00 Fahrenheit	final cook temp
cooked chicken	grill	189.00 Fahrenheit	final cook temp
cheese	under-counter cooler - cook-line	40.00 Fahrenheit	
chlorine sanitizer	mechanical dishwasher	50.00 PPM	
milk	sliding door cooler - dining area	41.00 Fahrenheit	
warm water	hand sinks	100.00 Fahrenheit	

Overall Comments:

Two or more major violations were cited during the follow-up 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 \$282/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 **9/9/2026**. 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: Ashley
Server

Signed On: August 26, 2026