

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 FA0256725 - F T CAFE		Site Address 660 BARBER LN, MILPITAS, CA 95035		Inspection Date 07/29/2026		Placard Color & Score RED 50		
Program PR0374896 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name WANG, DIANXUN		Inspection Time 16:55 - 18:25			
Inspected By MAVERICK CHIN		Inspection Type ROUTINE INSPECTION		Consent By DIANXUN (ROY) WANG				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						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		X			
K07	Proper hot and cold holding temperatures		X		X			S
K08	Time as a public health control; procedures & records						X	
K09	Proper cooling methods					X		
K10	Proper cooking time & temperatures	X						S
K11	Proper reheating procedures for hot holding					X		
K12	Returned and reservice of food					X		
K13	Food in good condition, safe, unadulterated		X		X			
K14	Food contact surfaces clean, sanitized			X				S
K15	Food obtained from approved source	X						
K16	Compliance with shell stock tags, condition, display	X						N
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						
K22	Sewage and wastewater properly disposed	X						
K23	No rodents, insects, birds, or animals		X					N

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	X	
K27	Food separated and protected		
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		
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		
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		X
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

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 handling skewers of raw beef, then proceeded to handle skewers of cooked chicken.

Follow-up By 08/03/2026

[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] Affected skewers of cooked chicken were voluntarily condemned and discarded due to cross contamination. Instructed employee to properly wash their hands.

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

Inspector Observations:

REPEAT VIOLATION

Follow-up By 08/03/2026

Only hand sink in the kitchen lacked soap and paper towels.

Aforementioned hand sink basin observed entirely filled with a variety of clutter, including tools, spray bottles, dishes, and dirty rags.

[CA] Single-use sanitary towels shall be provided in dispensers; heated-air hand drying device may be substituted for single-use towels.

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

[SA] Roll of paper towels provided. Obstructions removed.

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

Inspector Observations:

REPEAT VIOLATION

Follow-up By 08/03/2026

Cooked chicken skewers measured 65F while maintained in a tub on the floor near the back door. Per staff, they had been removed from refrigeration less than 1.5 hours prior.

Cooked beef skewers measured 66F while maintained a large plate on top of the prep cooler to the left of the cook-line. Per staff, they had been removed from refrigeration less than 1.5 hours prior.

Cooked chicken skewers and chicken skin measured 66F while maintained on top of the two-door under-counter cooler at the center of the kitchen. Per staff, they had been removed from refrigeration less than 1.5 hours prior.

Raw chicken skewers and raw beef skewers measured between 65F and 66F while maintained on a speed rack at

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the middle of the kitchen. Per staff, they had been removed from refrigeration less than 1.5 hours prior.

White rice measured 102F while maintained in the rice warmer at the entrance to the back kitchen. Per staff, rice had been cooked 2.5 hours prior, and maintained in the warmer since.

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

[COS] Chicken skewers and beef skewers were relocated back into refrigeration. White rice was voluntarily discarded.

K13 - 8 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Inspector Observations:

Observed a dead German cockroach floating in a metal container of melted butter while maintained on a lower prep table near the back door.

Follow-up By
08/03/2026

[CA] Any food is adulterated if it bears or contains any poisonous or deleterious substance that may render it impure or injurious to health.

[COS] Container of melted butter was voluntarily condemned and discarded due to cockroach adulteration.

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations:

REPEAT VIOLATION

Follow-up By
08/03/2026

1. Observed Vermin: Documented in the following areas:

- 2 live cockroaches on the underside of the far left of the wall-mounted shelving above the three compartment warewashing sink
- 1 live cockroach on the underside of the far right of the wall-mounted shelving above the three compartment warewashing sink
- 1 live cockroach on the wall behind the under-counter mechanical dishwasher
- 1 live cockroach in the detached trim at the juncture between the cove basing on pony wall that separates the hand sink from the warewashing area
- 1 dead cockroach floating in a container of melted butter on a lower prep table near the back door
- heavy accumulation of cockroach droppings in and around unsealed crevices above the warewashing area

2. Photographs: Taken for documentation purposes.

3. Supervisor Notified: S. Lew

4. Notification: The person in charge during inspection, Dianxun Wang, has been informed that the facility must close immediately.

[CA]: The premises of each food facility must be maintained free of vermin. A facility cannot operate if there is a vermin infestation that leads to contamination of food contact surfaces, packaging, utensils, food equipment, or adulteration of food. The facility is required to cease operations immediately and must remain closed until all corrective actions on the provided checklist are completed.

Requirements Before Reopening:

1. Email the signed and completed Reopening Checklist to the assigned inspector.
2. Submit a copy of the pest control report from a licensed provider.

Minor Violations

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

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Inspector Observations:

REPEAT VIOLATION

A valid food safety certificate could not be provided.

Food handler cards could not be provided for all but one of the employees present.

[CA] Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have a valid Food Safety Certificate available for review at all times.

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.

K14 - 3 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 accumulation of brown and black slime-like material on the interior panels of the ice machine.

[CA] Clean regularly at a rate sufficient to preclude buildup.

K26 - 2 Points - Unapproved thawing methods used; frozen food; 114018, 114020, 114020.1

Inspector Observations:

Observed a tub of frozen beef thawing in standing in standing water while maintained directly on the floor next to the water heater.

[CA] Frozen potentially hazardous food shall only be thawed in one of the following ways: 1) under refrigeration that maintains the food temperature at 41°F or below, 2) completely submerged under potable running water for a period not to exceed two hours at a water temperature of 70°F or below, and with sufficient water velocity to agitate and flush off loose particles into the sink drain, 3) in a microwave oven if immediately followed by immediate preparation, 4) as part of a cooking process.

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

Inspector Observations:

1. Observed numerous structural deficiencies throughout the facility, including the following:

- Unsealed cracks and crevices in, around, and underneath wall mounted shelving and brackets above the three compartment warewashing sink**
- Unsealed crevices behind the three compartment warewashing sink**
- Detached trim at the juncture of the cove basing and wall near the water heater**
- Multiple holes in the ceiling and walls of the facility, some of which are unsealed, and others which have been sealed using duct tape**
- Deteriorated FRP to the left of the cook-line**

Observed buildup of food and staining on walls throughout the facility.

[CA] Ensure any cracks, crevices, holes, or gaps are sealed to prevent the harborage of vermin.

Discontinue the use of duct tape to seal.

Ensure floors, walls, and ceilings are cleaned regularly to prevent the attraction of vermin.

2. Observed the door sweep on the back door is in disrepair, creating a large gap.

[CA] Repair door sweep to prevent the intrusion of vermin into the facility.

Performance-Based Inspection Questions

Needs Improvement - Compliance with shell stock tags, condition, display.

Needs Improvement - No rodents, insects, birds, or animals.

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

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Measured Observations

Item	Location	Measurement	Comments
grilled chicken feet	grill	167.00 Fahrenheit	final cook temp
hot water	prep sink	120.00 Fahrenheit	
hot water	three compartment sink	120.00 Fahrenheit	
blanched edamame	merchandise refrigerator	41.00 Fahrenheit	
bean sprouts	prep cooler - middle kitchen	39.00 Fahrenheit	
raw beef skewers	prep cooler - left of cook-line	40.00 Fahrenheit	
frozen chicken	two-door upright freezer	13.00 Fahrenheit	
grilled beef skewers	grill	156.00 Fahrenheit	final cook temp
raw shell eggs	two-door under-counter cooler - front service	41.00 Fahrenheit	
chlorine sanitizer	mechanical dishwasher	50.00 PPM	
raw beef	two-door upright cooler	41.00 Fahrenheit	
ambient	two-door under-counter cooler	40.00 Fahrenheit	no PHF
warm water	hand sink - kitchen	100.00 Fahrenheit	

Overall Comments:

Facility is hereby closed owing to evidence of a cockroach infestation.

Facility is to immediately cease and desist all operations, including but not limited to food preparation, service, handling, distribution, and sale.

The following must be provided prior to reopening:

- 1. The signed and completed Reopening Checklist, emailed to the assigned inspector**
- 2. A copy of the pest control report from a licensed provider, stating that facility has been treated and that all vermin activity has been abated, emailed to the assigned inspector**

A follow-up inspection must be conducted prior to facility reopening. A period of no less than 24 hours must pass prior to the follow-up inspection. Call (408)315-7644 or email maverick.chin@deh.sccgov.org to schedule. Alternatively, call the main line at (408)918-3400, or email dehweb@deh.sccgov.org

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.

A facility found in operation after having its permit suspended may be subject to a penalty of three times the facility's normal operating permit fee.

CLOSURE / PERMIT SUSPENSION NOTICE

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 **8/12/2026**. 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.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states 'If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.'

You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

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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: Dianxun Wang

Owner

Signed On: July 29, 2026