

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 FA0277347 - TOKI BLISS		Site Address 672 BARBER LN, MILPITAS, CA 95035		Inspection Date 07/20/2026		Placard Color & Score YELLOW 55		
Program PR0419173 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name TOKI BLISS CORPORATION		Inspection Time 15:20 - 17:15			
Inspected By MAVERICK CHIN		Inspection Type ROUTINE INSPECTION		Consent By EVON				FSC Exempt

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						N
K03	No discharge from eyes, nose, mouth		X		X			N
K04	Proper eating, tasting, drinking, tobacco use	X						
K05	Hands clean, properly washed; gloves used properly	X						S
K06	Adequate handwash facilities supplied, accessible			X				
K07	Proper hot and cold holding temperatures		X		X			N
K08	Time as a public health control; procedures & records			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			S
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	X	
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	X	
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	X	
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

K03 - 8 Points - Discharge observed from eyes, nose, and/or mouth; 113974

Inspector Observations:

Employee preparing pastries/cakes in the back preparation area observed persistently coughing. When questioned, employee stated that she has a cold.

Follow-up By 07/23/2026

[CA] Food employees experiencing persistent coughing shall be excluded from working with exposed food, clean equipment, clean utensils or linens.

[COS] Instructed employee to put on a mask, and restricted employee from working with uncovered food or clean equipment.

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

Inspector Observations:

10+ cream based cakes measured between 60F and 62F while maintained in the upright two door clear refrigerator at the cake production area. Per the head pastry chef, cakes had been prepared 2 hours prior. Ambient of the unit measured 60F via probe. Per staff, the owner is aware that the unit is not functional and has scheduled a refrigerator repair technician tomorrow. However, unit observed actively in-use to store potentially hazardous foods.

Follow-up By 07/23/2026

In both under-counter coolers at the main pastry preparation area, heavy whipping cream, milk and custard measured 45F. Ambient of both units measured 45F via probe. Per the head pastry chef, elevated temperature was due to units being repeatedly opened and closed. Per staff, items had been stored in the units for less than 2 hours.

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

[COS] All items were relocated to working refrigeration units.

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 head pastry chef skipping the sanitizing step during manual ware washing in the three compartment sink. When instructed to fill the third compartment of the sink with quaternary ammonium sanitizer, head chef stated that he was aware of the requirement and usually used sanitizer, but had forgotten to do so this time.

Follow-up By 07/23/2026

[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] Affected dishes were sanitized in 200 ppm quaternary ammonium for greater than 1 minute.

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.

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

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Inspector Observations:

Hand wash sink in the men's restroom lacked paper towels.

**Follow-up By
07/23/2026**

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

K08 - 3 Points - Improperly using time as a public health control procedures & records; 114000

Inspector Observations:

Observed numerous meat, cream, and custard buns held at ambient temperature behind sneeze guards at the front service counter. Per staff, items are sold or discarded within 4 hours. However, observed no evidence of time labeling or written procedures for time as a public health control (4-hour rule). Per staff, items had been prepared between 1 and 2 hours prior.

**Follow-up By
07/23/2026**

[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] Items time labeled to be served or discarded after 4 hours of initially leaving temperature control. TPHC form filled out with staff.

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:

Next to the dough sheeter, observed whole sheets of dough stored on a sheet pan maintained directly on top of an uncovered trash can, and observed pleated circular sheets of dough stored on a sheet pan maintained directly on top of another uncovered trash can. Observed first trash can with whole sheets of dough maintained directly next to the hand washing sink at the back preparation area.

[CA] All food shall be separated and protected from cross-contamination. Food shall not be stored on trash cans. Store food away from hand wash sinks so that it is not exposed to potential splash contamination.

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

Inspector Observations:

Observed containers of food stored directly on the floor throughout the entirety of the facility.

[CA] Food shall be stored at least 6 inches above the floor to prevent contamination.

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:

Ambient of the two-door clear upright cake refrigerator in the main preparation area measured 60F.

[CA] Refrigeration shall be capable of maintaining potentially hazardous foods at 41F or below.

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

Inspector Observations:

Observed two cleavers and a small cutting board wedged between a metal wall bracket and the wall near the mixing area.

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

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

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Inspector Observations:

Under the preparation sink, observed two drain pipes taped together with duct tape, and one of the pipes jury rigged with string tied around it holding it in place.

[CA] Remove unapproved modifications and maintain plumbing in good repair.

K48 - 2 Points - Plan review unapproved; 114380

Inspector Observations:

Per the plan check final inspection conducted on 5/26/2026, facility has not addressed the following as cited:

- Facility has not removed the dough sheeter that was installed without plan check approval. Facility could not provide proof of plan check submittal for dough sheeter.

- Facility has not removed the unapproved tea dispensers that were installed without plan check approval. Facility could not provide proof of plan check submittal for tea dispensers.

- Facility has not removed the non-functional three-door under-counter cooler that is missing a door. Facility owner had previously stated on 5/26 that it would be removed and replaced with a work table.

[CA] Facility shall remove items unnecessary to the operation of the facility OR provide proof that dough sheeter and tea dispensers were submitted for OR submit plans to DEH Plan Check at dehplanchek@sccgov.org. Plan check requirements for addition of equipment to be emailed to the owner.

Failure to comply may result in the unapproved equipment being impounded

Follow-up By

08/03/2026

Performance-Based Inspection Questions

Needs Improvement - Communicable disease; reporting/restriction/exclusion.

Needs Improvement - Time as a public health control; procedures & records.

Needs Improvement - Proper hot and cold holding temperatures.

Needs Improvement - No discharge observed from eyes, nose, and/or mouth.

Measured Observations

Item	Location	Measurement	Comments
heavy whipping cream	under-counter cooler - pastry prep - front	45.00 Fahrenheit	
quaternary ammonium sanitizer	three compartment warewashing sink	200.00 PPM	
beef	walk-in cooler	36.00 Fahrenheit	
ambient	two-door upright clear door cake cooler	60.00 Fahrenheit	
cream cake	clear display case - front service	40.00 Fahrenheit	
milk	two-door under-counter cooler - front service	37.00 Fahrenheit	
hot water	three compartment warewashing sink	120.00 Fahrenheit	
ambient	walk-in freezer	0.00 Fahrenheit	
warm water	hand sinks	100.00 Fahrenheit	
raw shell eggs	walk-in cooler	36.00 Fahrenheit	
milk	under-counter cooler - pastry prep - back	45.00 Fahrenheit	

Overall Comments:

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

A follow-up inspection will be conducted in the next 1 to 5 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.

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***Notes:**

- *First routine inspection.*

- *Ensure to obtain and provide a valid food safety certification by 7/26/2026, as stated on the plan check final inspection conducted on 5/26/2026.*

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 **8/3/2026**. 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: Evon Young
PIC

Signed On: July 20, 2026