

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 FA0205445 - TOP CAFE		Site Address 1075 S DE ANZA BL, SAN JOSE, CA 95129	Inspection Date 03/19/2025
Program PR0302183 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name TOP CAFE INC	Inspection Time 15:40 - 16:30
Inspected By FRANK LEONG	Inspection Type FOLLOW-UP INSPECTION	Consent By ZHEN PING KUANG	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 03/13/2025

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

Compliance of this violation has been verified on: 03/19/2025

Cited On: 03/13/2025

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

Compliance of this violation has been verified on: 03/19/2025

Minor Violations

Cited On: 03/13/2025

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

Compliance of this violation has been verified on: 03/19/2025

Cited On: 03/13/2025

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

Compliance of this violation has been verified on: 03/19/2025

Cited On: 03/13/2025

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

Compliance of this violation has been verified on: 03/19/2025

Cited On: 03/13/2025

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

This violation found not in compliance on 03/19/2025. See details below.

Cited On: 03/13/2025

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

This violation found not in compliance on 03/19/2025. See details below.

Measured Observations

N/A

Overall Comments:

Follow-up inspection for conditional pass due to improper holding temperatures and cockroach activity.

The following MAJOR violation have been corrected:

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K07M - Improper holding temperatures

- *In the kitchen area, measured potentially hazardous foods in the 4 door prep unit and 3 door prep unit at 41F and below.*
- *Continue to maintain potentially hazardous foods at 41F and below.*

The following MAJOR violation has not been corrected:

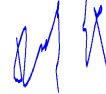
K23M - Cockroach activity

- *In the kitchen area, underneath the cookline, and on the floor by the cookline, observed multiple dead cockroaches.*
- *By the 3 door prep unit, observed three dead cockroaches.*
- *By the prep sink, observed a single dead cockroach.*
- *Underneath the warewash machine, observed a single dead cockroach.*
- *Ensure facility is frequently cleaned and sanitized to prevent harborage of vermin. Continue to clean and maintain areas to prevent continued harborage.*
- *Observed multiple areas with cracks and crevices have been sealed using caulking. Continue to seal around equipment and walls to prevent harborage.*
- *Contact pest control to provide additional service for the facility. Service shall be maintained on a strict schedule as recommended by pest control service.*
- *Send copy of next pest control service report to district inspector at frank.leong@deh.sccgov.org.*

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 **4/2/2025**. 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.

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: DONG KUANG
SERVER
Signed On: March 19, 2025