

**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 FA0230516 - JINGEGE YAO YAO		Site Address 516 BARBER LN, MILPITAS, CA 95035	Inspection Date 03/10/2026
Program PR0330551 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name DINGXING INC	Inspection Time 11:00 - 13:30
Inspected By MAVERICK CHIN	Inspection Type FOLLOW-UP INSPECTION	Consent By ALVIN XU	

Placard Color & Score <b>GREEN</b> <b>N/A</b>
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**Comments and Observations**

**Major Violations**

Cited On: 03/05/2026

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

**Compliance of this violation has been verified on: 03/09/2026**

Cited On: 03/05/2026

K15 - 8 Points - Food not obtained from approved source; 113980, 113982, 114021-114031, 114041

**Compliance of this violation has been verified on: 03/10/2026**

**Minor Violations**

Cited On: 03/05/2026

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

**Compliance of this violation has been verified on: 03/09/2026**

Cited On: 03/05/2026

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: 03/09/2026**

Cited On: 03/09/2026

K48 - 2 Points - Plan review unapproved; 114380

**This violation found not in compliance on 03/10/2026. See details below.**

**Measured Observations**

N/A

**Overall Comments:**

*On-site for a follow-up inspection to remove impounded case of duck blood. Joint inspection conducted alongside FSIS Investigator Howard and APHIS-SITC Officer Clint Albright*

*Per the facility's office staff, the duck blood was purchased on 02/18/2026 from a vendor in San Francisco. Facility provided an invoice written in Chinese that stated that two cases of duck blood were purchased, but did not list the distributor. During the routine inspection conducted on 03/05/26, and also again during the follow-up inspection conducted today on 03/10/2026, only one unopened case of duck blood was observed in the facility. The manager states the owner maintains ownership of another facility, located in San Leandro, and that he only ever received one case of duck blood at this facility (Milpitas).*

*Investigators also conducted an inspection of several of the animal products within the facility, and asked the facility's offices to provide invoices.*

*An interview was conducted to determine the unapproved source of the case of duck blood. Manager stated that he could not remember when the case of duck blood had been delivered, and that a different unknown employee may have signed off on it upon its arrival. Manager states that they planned on making a new dish using the duck blood, but never opened the packaging. This statement is supported by evidence during the routine inspection conducted by this Department on 03/05/26, in which the case of duck blood was observed to be taped and sealed shut. Upon being opened, the case was observed to be full of packages of duck*

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*blood, with no obvious signs of having been tampered with.*

*Per APHIS-SITC Officer Clint Albright, there is no approved distributor of duck blood curd (i.e. coagulated duck blood) in the US with the possible exception of some local exemptions, but there is one approved source of liquid duck blood in New York.*

*Facility was informed to discontinue the purchasing of duck blood from unapproved sources. Staff were informed of the necessity to purchase all food items from approved sources, and the importance of being able to provide invoices.*

*One case of duck blood was released from impound, and issued to APHIS-SITC Officer Clint Albright to be condemned and destroyed via steam bath.*

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 **3/24/2026**. 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

Wen Xu

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**Received By:** Wenhau Xu  
Manager

**Signed On:** March 10, 2026