

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 FA0230430 - YUMMY YUMMY BAO		Site Address 402 BARBER LN 320, MILPITAS, CA 95035	Inspection Date 03/09/2026
Program PR0330443 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name MAI GU ENTERPRISES CORI	Inspection Time 14:00 - 14:25
Inspected By MAVERICK CHIN	Inspection Type FOLLOW-UP INSPECTION	Consent By MARK	

Placard Color & Score GREEN N/A

Comments and Observations

Major Violations

Cited On: 03/05/2026

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

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

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

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

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

Minor Violations

N/A

Measured Observations

Item	Location	Measurement	Comments
warm water	hand sink - kitchen	100.00 Fahrenheit	
chlorine sanitizer	mechanical dishwasher	50.00 PPM	
ambient	merchandise refrigerator	45.00 Fahrenheit	no PHF stored inside
hot water	three compartment sink	120.00 Fahrenheit	

Overall Comments:

On-site for a follow-up inspection after facility earned a conditional pass during the last routine inspection conducted on 3/5/2026.

Compliance of the following has been verified:

K05: Hands not clean/improperly washed:

- Proper handwashing and glove-use procedures observed by staff

K07: Improper hot and cold holding temperatures:

*- No potentially hazardous foods observed maintained out of temperature control, except for those being actively prepared
 Facility has discontinued the use of the merchandise refrigerator to store potentially hazardous foods*

K14: Food contact surfaces unclean and unsanitized:

- Employee observed properly loading dishes into the mechanical dishwasher

Compliance of all cited major violations has been verified.

Facility re-issued a Green "Pass".

Continue to work on the violations cited during the last routine inspection.

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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 **3/23/2026**. 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: Mark
Manager

Signed On: March 09, 2026