

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 FA0251528 - CHINA PALACE	Site Address 688 BARBER LN, MILPITAS, CA 95035	Inspection Date 05/18/2026
Program PR0365575 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name VILLAGE BAY AREA INC	Inspection Time 11:55 - 12:30
Inspected By MAVERICK CHIN	Inspection Type FOLLOW-UP INSPECTION	Consent By XINA SHAO

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 05/13/2026

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: 05/18/2026

Cited On: 05/13/2026

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

This violation found not in compliance on 05/18/2026. See details below.

Cited On: 05/18/2026

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

Inspector Observations:

Egg rolls measured 103F while maintained on a plate next to the fryer. Per the owner, they had been fried less than 30 minutes prior.

Bean sprouts measured 59F while maintained out of temperature control, and tofu covered in an insufficient ice measured 46F while maintained on a cart by the cook-line. Per staff, items had been taken out of refrigeration less than 1 hour prior for lunch service.

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

[SA] Egg rolls to be served or discarded by 3:00PM. Bean sprouts placed back into refrigeration. Owner added ice on top of tofu.

Cited On: 05/13/2026

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

Compliance of this violation has been verified on: 05/18/2026

Cited On: 05/13/2026

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

Compliance of this violation has been verified on: 05/18/2026

Minor Violations

N/A

Measured Observations

Item	Location	Measurement	Comments
tofu	ice bath - cart	46.00 Fahrenheit	
bean sprouts	cart	59.00 Fahrenheit	
warm water	hand sink	100.00 Fahrenheit	
egg rolls	plate - adjacent to fryer	103.00 Fahrenheit	
hot water	three compartment sink	120.00 Fahrenheit	
chlorine sanitizer	mechanical dishwasher	0.00 PPM	

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Overall Comments:

On-site for a follow-up inspection after facility earned a conditional pass during the routine conducted on 5/13/2026.

Compliance of the following has been verified:

K05M: Hands not clean/improperly washed:

- Proper handwashing observed by employees

K13M: Food adulterated:

- No adulteration of food observed. Facility owner states that they will no longer use the hose to thaw meat. Per owner, it is only used for cleaning the floor now.

K23M: Observed cockroach activity:

- No cockroach activity observed during follow-up inspection. Facility was serviced the night of 5/13/2026, by Polaris.

Compliance of the following was not verified:

K07M: Improper hot and cold holding temperatures:

- See violation above.

K14m: Food contact surfaces unclean/unsanitized:

- Mechanical dishwasher has not been repaired to output chlorine. Per owner, service is scheduled for 5/21/2026. In the meantime, owner states that they are washing, rinsing, and sanitizing in the three compartment sink. No active warewashing observed at time of inspection.

Facility has been issued one major violation.

Facility re-issued a Green "Pass".

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

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 **6/1/2026**. 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: Xina Shao
Owner
Signed On: May 18, 2026