

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 FA0255516 - YGF MALATANG		Site Address 540 BARBER LN, MILPITAS, CA 95035		Inspection Date 03/09/2026	
Program PR0373163 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name YGF CALI LLC		Inspection Time 12:10 - 13:50
Inspected By MAVERICK CHIN	Inspection Type ROUTINE INSPECTION		Consent By ZIWEN	FSC Songjie Xiao 01/16/2028	

<p>Placard Color & Score</p> <p>YELLOW</p> <p>61</p>
--

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						S
K03 No discharge from eyes, nose, mouth	X						
K04 Proper eating, tasting, drinking, tobacco use	X						
K05 Hands clean, properly washed; gloves used properly		X		X			N
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		
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			N
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				
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		
K31 Consumer self service does prevent contamination	X	
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	X	
K39 Thermometers provided, accurate	X	
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		

OFFICIAL INSPECTION REPORT

Facility FA0255516 - YGF MALATANG	Site Address 540 BARBER LN, MILPITAS, CA 95035	Inspection Date 03/09/2026
Program PR0373163 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name YGF CALI LLC	Inspection Time 12:10 - 13:50
K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

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

Inspector Observations:

Employee observed handling a bowl full of raw meat with her thumbs inside the bowl, and then immediately proceeded to handle the insides/outside of a bowl of cooked, ready to eat food intended for customer service. When instructed to wash their hands, employee attempted to wash their hands with gloves still donned.

Follow-up By
03/12/2026

[CA] Employees shall wash their hands in all of the following scenarios:

- (1) Immediately before engaging in food preparation, including working with nonprepackaged food, clean equipment and utensils, and unwrapped single-use food containers and utensils.
- (2) After touching bare human body parts other than clean hands and clean, exposed portions of arms.
- (3) After using the toilet room.
- (4) After caring for or handling any animal allowed in a food facility pursuant to this part.
- (5) After coughing, sneezing, using a handkerchief or disposable tissue, using tobacco, eating, or drinking.
- (6) After handling soiled equipment or utensils.
- (7) During food preparation, as often as necessary to remove soil and contamination and to prevent cross-contamination when changing tasks.
- (8) When switching between working with raw food and working with ready-to-eat food.
- (9) Before initially donning gloves for working with food.
- (10) Before dispensing or serving food or handling clean tableware and serving utensils in the food service area.
- (11) After engaging in other activities that contaminate the hands.

[COS] Employee properly washed their hands.

Minor violation:

Employees observed touching their face, then continuing onto food preparation.

[CA] Employees shall wash their hands in the scenarios listed above.

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

Inspector Observations:

REPEAT VIOLATION

Follow-up By
03/12/2026

Noodles measured 69F while maintained in the two-door upright cooler at the entrance of the kitchen. Per staff, noodles had been left out in ambient to thaw last night, before then being placed into the unit earlier this morning.

Numerous potentially hazardous foods, including hot dogs, crab sticks, raw fish, raw beef, and raw chicken measured between 46F and 54F while maintained in the two-door upright cooler at the entrance of the kitchen. Ambient of the unit measured 46F via a probe placed inside. Per staff, some of the items had been maintained in the unit overnight, and the rest had been placed into the unit earlier this morning, less than 2 hours prior.

Braised pork belly measured 55F while maintained in a container on top of the prep inserts at the far-right prep cooler at the self-service line in the dining area.

Sirloin measured 49F, shrimp measured 49F, and squid measured 45F while overfilled in the prep inserts in the far-right prep cooler at the self-service line in the dining area.

Per staff, all items in the self service line had been placed out at 11AM in preparation for lunch service.

**Note: Ensure that potentially hazardous foods are not held over the load limits, as the unit may be unable to maintain their temperature at or below 41F.*

Numerous potentially hazardous foods, including crab, quail eggs, potato noodles, vermicelli, and fried egg measured between 61F and 62F while maintained in the prep cooler second to the right at the self-service line in

OFFICIAL INSPECTION REPORT

Facility FA0255516 - YGF MALATANG	Site Address 540 BARBER LN, MILPITAS, CA 95035	Inspection Date 03/09/2026
Program PR0373163 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name YGF CALI LLC	Inspection Time 12:10 - 13:50

the dining area. Ambient of the unit measured 62F via probe. Per staff, all items in the self service line had been placed out at 11AM in preparation 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.

[COS] Noodles were voluntarily discarded. Hot dogs, uncanned baby corn, and crab legs maintained in the unit overnight were voluntarily discarded. All items that measured out or proper holding temperatures in the self-service line to be served or discarded by the end of lunch (2:30PM). Facility will continue to serve or discard potentially hazardous items after each period of operating hours (11:30AM-2:30PM, and 5PM-9PM) in the prep cooler second to the right until the unit can be repaired to hold foods at 41F or below.

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations:

Employees could not provide valid food handler cards.

[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.

Ensure food handler cards are available for review at all times.

K14 - 3 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:

Employee observed manually warewashing in the three compartment sink using chlorine sanitizer that measured 10 ppm. Employee observed sanitizing each container for less than 3 seconds each.

Follow-up By 03/12/2026

[CA] Manual sanitization shall be accomplished in the final sanitizing rinse by contacting a chlorine solution of 100 PPM concentration for at least 30 seconds or by contacting a quaternary ammonium solution of 200 PPM concentration for at least 60 seconds.

[COS] Employee added more bleach to the sanitizing compartment. Chlorine sanitizer re-measured at 100ppm.

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations:

Hand sink at the front service area is unable to dispense any hot water.

[CA] Handwashing facilities shall be equipped to provide minimum 100°F water under pressure for a minimum of 15 seconds.

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:

Bag of raw chicken stored on top of a bucket of sauce in the right-side under-counter cooler across from the cook-line. Per an employee, it is his personal food.

[CA] All food shall be separated and protected from cross-contamination. Store all raw meat or other raw products of animal origin below ready-to-eat food items.

Employee's personal foods shall be stored separately from foods intended for customer consumption.

K31 - 2 Points - Consumer self service does not prevent contamination; 114063, 114065

Inspector Observations:

Chili oil, garlic, and cilantro are offered for consumer self service at the front service line, but lack any method of preventing sneeze/splash contamination.

[CA] Food on display shall be protected from contamination by the use of packaging, counter, service line, or sneeze guards that intercept a direct line between the consumer's mouth and the food being displayed, containers with tight-fitting securely attached lids, display cases, mechanical dispensers, or other effective means.

OFFICIAL INSPECTION REPORT

Facility FA0255516 - YGF MALATANG	Site Address 540 BARBER LN, MILPITAS, CA 95035	Inspection Date 03/09/2026
Program PR0373163 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name YGF CALI LLC	Inspection Time 12:10 - 13:50

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 upright cooler at the entrance of the kitchen measured 46F via probe. Ambient of the three-door prep cooler second-to-the-right at the consumer self service line measured 62F via probe.

[CA] Refrigeration must 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:

1. Tubs used for storing raw vegetables observed stored directly on the floor.

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

2. Open box of uncovered paper towels stored in a rack in the restroom.

[CA] Paper towels intended for use after handwashing shall be stored in a sanitary location, or else kept sealed to prevent contamination.

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations:

Numerous, large gaps observed in the ventilation hood filters above the cook-line.

[CA] Close gaps to allow for adequate ventilation of heat/grease.

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

Inspector Observations:

All refrigeration units lack thermometers placed inside.

[CA] A thermometer +/- 2°F shall be provided and correctly located in each hot and cold holding unit containing potentially hazardous foods.

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

Inspector Observations:

Prep sink discharges directly into the floor sink.

[CA] All equipment that discharges liquid waste shall be drained by means of indirect waste pipes, and all wastes drained by them shall discharge through an airgap of minimum one inch into a floor sink or other approved type of receptor.

Performance-Based Inspection Questions

- Needs Improvement - Food contact surfaces clean, sanitized.
- Needs Improvement - Proper hot and cold holding temperatures.
- Needs Improvement - Hands clean/properly washed/gloves used properly.

OFFICIAL INSPECTION REPORT

Facility FA0255516 - YGF MALATANG	Site Address 540 BARBER LN, MILPITAS, CA 95035	Inspection Date 03/09/2026
Program PR0373163 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name YGF CALI LLC	Inspection Time 12:10 - 13:50

Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
hot dog	under-counter cooler - cook-line - left	40.00 Fahrenheit	
raw pork	upright freezer - left	17.00 Fahrenheit	
raw fish	upright cooler- kitchen entrance	54.00 Fahrenheit	
quail eggs	self-service cooler - second to the right	62.00 Fahrenheit	
raw shrimp	upright cooler - back kitchen	41.00 Fahrenheit	
water	hand sink - front service	70.00 Fahrenheit	
frozen squid	upright freezer - right	21.00 Fahrenheit	
peanut sauce	under-counter cooler - cook-line - left	41.00 Fahrenheit	
ambient	upright cooler - kitchen entrance	46.00 Fahrenheit	
warm water	hand sink - kitchen	100.00 Fahrenheit	
ambient	self service cooler - far left	41.00 Fahrenheit	no PHF, only raw vegetables
crab sticks	self-service cooler - second to the right	61.00 Fahrenheit	
frozen fish balls	upright freezer - right	21.00 Fahrenheit	
chlorine sanitizer	three compartment sink	10.00 PPM	remeasured 100ppm after correction
raw beef	upright freezer - left	16.00 Fahrenheit	
vermicelli	self-service cooler - second to the right	62.00 Fahrenheit	
ambient	self-service cooler - second to the right	62.00 Fahrenheit	
fried tofu	self-service cooler - second to the left	41.00 Fahrenheit	
raw chicken	under-counter cooler - cook-line - right	41.00 Fahrenheit	
crawfish	upright cooler - kitchen entrance	49.00 Fahrenheit	
wood ear mushroom	self-service cooler - second to the left	40.00 Fahrenheit	
raw chicken	self-service cooler - far right	40.00 Fahrenheit	
uncanned baby corn	upright cooler- kitchen entrance	47.00 Fahrenheit	
hot water	three compartment sink	120.00 Fahrenheit	
ambient	self-service cooler - far right	41.00 Fahrenheit	
hot water	prep sink	120.00 Fahrenheit	
raw beef	self-service cooler - far right	41.00 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 3 business days to verify compliance with all of the cited major violations.

Subsequent follow-up inspections after the first shall be billed at \$298/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.

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.

OFFICIAL INSPECTION REPORT

Facility FA0255516 - YGF MALATANG	Site Address 540 BARBER LN, MILPITAS, CA 95035	Inspection Date 03/09/2026
Program PR0373163 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name YGF CALI LLC	Inspection Time 12:10 - 13:50

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: Ziwen Li
Manager

Signed On: March 09, 2026