

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 FA0202355 - JUBAN RAMEN & TAPAS		Site Address 1244 S ABEL ST, MILPITAS, CA 95035		Inspection Date 10/08/2026		Placard Color & Score GREEN 80		
Program PR0304913 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name LEE, KONGSOON		Inspection Time 12:35 - 13:55			
Inspected By MAVERICK CHIN		Inspection Type ROUTINE INSPECTION		Consent By KONG				FSC Christopher Dangvu 11/30/2027

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			S
K06	Adequate handwash facilities supplied, accessible	X						
K07	Proper hot and cold holding temperatures		X		X			S
K08	Time as a public health control; procedures & records						X	
K09	Proper cooling methods					X		
K10	Proper cooking time & temperatures	X						S
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				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				S
K20	Licensed health care facilities/schools: prohibited foods not being offered						X	
K21	Hot and cold water available	X						S
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		
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		
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		
K36	Equipment, utensils, linens: Proper storage and use		
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use		
K39	Thermometers provided, accurate		
K40	Wiping cloths: properly used, stored		
K41	Plumbing approved, installed, in good repair; proper backflow devices		
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		

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K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

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

Inspector Observations:

On a prep table across from the cook-line, tonkotsu soup base (containing pork and milk), tokyo shoyu (containing anchovies), and heat-treated sapporo veggie miso measured between 72F and 74F. Per staff, soup bases had been removed from refrigeration, unpackaged, and placed into containers at the start of service approximately 1.5 hours prior. Per staff, soup bases are maintained out in ambient during lunch service, placed back into refrigeration, then removed from refrigeration at dinner service and maintained out in ambient until they run out.

In the left-side prep cooler, on a plate located on top of the inserts, japanese-style poached eggs measured 55F while maintained over the load limits of the unit. Per staff, poached eggs relocated approximately 1 hour prior.

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

[COS] Soup bases to be served or else discarded by the end of lunch service (4-hours elapsed). Poached eggs relocated to the lower portion of the refrigeration unit.

Minor Violations

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

Inspector Observations:

Owner could not provide a valid food handler card or food safety certificate. Per the owner, his recently expired.

[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.

K05 - 3 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 soiled dishes, rinsed hands in the three compartment sink, then attempted to resume cooking before being stopped.

[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.*
 - Or (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.*
- Ensure that all handwashing is conducted in dedicated handwashing sinks.*

[COS] Instructed employee to wash hands using soap in the dedicated hand sink.

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, 114125(b), 114141

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Inspector Observations:

Observed accumulation of brown, mold-like substance on the interior of the ice machine.

[CA] Ice machine interior shall be cleaned at a rate frequent enough to preclude organic buildup.

K19 - 3 Points - Non-compliance with consumer advisory for raw or undercooked foods; 114012, 114093

Inspector Observations:

Menu lacks a consumer advisory for eggs served raw/undercooked.

[CA] Provide a consumer advisory on the menu denoting items served raw or undercooked.

A consumer advisory shall consist of 1) a disclosure that denotes which items are served raw/undercooked, and 2) a reminder that states that consuming raw or undercooked items may result in increased risk of foodborne illness, especially if one has certain medical conditions.

Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.

Measured Observations

Item	Location	Measurement	Comments
frozen takoyaki	freezer chest	0.00 Fahrenheit	
broth base	countertop warmer	188.00 Fahrenheit	
sliced pork	prep cooler - left	40.00 Fahrenheit	
tofu	prep cooler - right	40.00 Fahrenheit	
shoyu base	prep cooler - right	39.00 Fahrenheit	
tea egg in soy sauce	prep cooler - left	40.00 Fahrenheit	
chicken broth base	hot hold - stovetop	199.00 Fahrenheit	
frozen edamame	freezer chest	0.00 Fahrenheit	
hot water	prep sink	120.00 Fahrenheit	
mayo	upright cooler - kitchen entrance	41.00 Fahrenheit	
shrimp tempura	fryer	202.00 Fahrenheit	final cook temp, from raw
warm water	hand sinks - kitchen	100.00 Fahrenheit	
tonkotsu base	prep cooler - right	39.00 Fahrenheit	
frozen raw pork	upright freezer	16.00 Fahrenheit	
miso base	prep cooler - right	39.00 Fahrenheit	
pork broth base	hot hold - stovetop	158.00 Fahrenheit	
frozen, raw shrimp tempura	freezer chest	0.00 Fahrenheit	
hot water	three compartment sink	120.00 Fahrenheit	

Overall Comments:

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 **10/22/2026**. 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.

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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: Kong Lee
Owner

Signed On: October 08, 2026