

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 FA0202819 - SAUCY ASIAN		Site Address 447 GREAT MALL DR FC-10, MILPITAS, CA 95035		Inspection Date 03/04/2026		Placard Color & Score GREEN 83		
Program PR0306505 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name JH369 LLC		Inspection Time 15:20 - 17:00			
Inspected By MAVERICK CHIN		Inspection Type ROUTINE INSPECTION		Consent By SHRIKANTH				FSC Sahil Singh 02/01/2027

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						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						S
K10	Proper cooking time & temperatures	X						S
K11	Proper reheating procedures for hot holding	X						S
K12	Returned and reservice of food	X						
K13	Food in good condition, safe, unadulterated	X						
K14	Food contact surfaces clean, sanitized			X				S
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						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	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		
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		
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:

Cooked beef measured 124F while maintained in the upright hot holding unit in the back kitchen. Per staff, it had been cooked and placed into the unit 2 hours prior. PIC stated that it was possible that it may have been left out after being cooked.

Shrimp measured 125F, and beef measured 125F while maintained in the steam table at the front service counter. Per staff, shrimp had been cooked 3 hours prior, and beef had been cooked less than 1 hour prior.

Diced tomatoes measured 46F, kimchi measured 46F, and tofu measured 52F while maintained in the two-door upright cooler to the right of the entrance of the back kitchen area. Per staff, diced tomatoes and kimchi had been maintained in the unit overnight, and tofu had been placed into the unit 2 hours prior.

Roe measured 62F, and cheese measured 61F while maintained in the upper inserts of the right-side prep cooler (oriented facing the dining area of the food court). Guacamole with sliced tomatoes, containers of diced tomatoes, and various cheeses measured between 52F and 56F while maintained in the lower portion of the unit. Ambient of the lower portion of the unit measured 55F via probe. Per staff, items had been maintained in the unit since this morning, or since last night.

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

[COS] Cooked beef in upright warmer reheated to 165F. Shrimp voluntarily discarded. Beef in steam table reheated to 165F. Manager turned up the setting on the steam table. Diced tomatoes and kimchi voluntarily discarded. Tofu relocated to alternate refrigerator. Roe, various cheeses, diced tomatoes, and guacamole containing diced tomatoes voluntarily discarded.

Minor Violations

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:

Manager observed knocking a knife into the right-most compartment of the three compartment sink. The right-most compartment observed to have bits of raw meat and juices inside the compartment. Manager proceeded to spray down the knife and attempted to place it back onto the magnetic knife rack holder next to other cleaned knives.

Upon being stopped and instructed to properly sanitize the knife, manager admitted that he was slightly nervous and understood proper equipment sanitation procedure. Manager proceeded to prove as such as he set up the three compartment sink, and then properly washed, rinsed, and sanitized the aforementioned knife.

[CA] Manual warewashing shall be accomplished by using a three-compartment sink where the utensils are first precleaned, washed with hot soapy water, rinsed with hot water, sanitized with an approved method, and air dried. Use 1 TBS of bleach (5.25%) per 1 gal. of water for chlorine solution (100 PPM). Use 1 tbs of quaternary ammonium (10%) per 2 gal. of water for quaternary ammonium (200 PPM).

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:

Employee observed chopping, preparing, and marinating copious quantities of raw beef directly next to a case of uncovered tomatoes.

[CA] All food shall be separated and protected from possible contamination.

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K35 - 2 Points - Equipment, utensils - Unapproved, unclear, 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 two-door upright cooler to the right of the entrance of the back kitchen measured 46F via probe.

Ambient of the right-side prep cooler (oriented facing the dining area) measured 55F via probe.

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:

Employee observed dumping copious amounts of raw meat juices into the middle compartment of the three compartment sink.

[CA] Ensure that the prep sink is used for food preparation, and that the three compartment sink is used only for dishwashing so as to prevent possible contamination.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
imitation crab	prep cooler - left	39.00 Fahrenheit	
hot water	prep sink	120.00 Fahrenheit	
kimchi	prep cooler - left	40.00 Fahrenheit	
rice	steam table - front left	148.00 Fahrenheit	
frozen shrimp	upright freezer	12.00 Fahrenheit	
saucers	sliding glass-door cooler	38.00 Fahrenheit	
beans	upright cooler - left of kitchen entrance	39.00 Fahrenheit	
japchae	steam table - front left	148.00 Fahrenheit	
salmon	prep cooler - left	39.00 Fahrenheit	
quaternary ammonium sanitizer	three compartment sink	200.00 PPM	
sliced cheeses	drawer coolers - cook-line	41.00 Fahrenheit	
ambient	upright cooler - right of kitchen entrance	46.00 Fahrenheit	
diced chicken	upright warmer	154.00 Fahrenheit	
milk	upright cooler - left of kitchen entrance	40.00 Fahrenheit	
kimchi	upright cooler - left of kitchen entrance	40.00 Fahrenheit	
rice	upright warmer	149.00 Fahrenheit	
tuna	drawer coolers - cook-line	41.00 Fahrenheit	
warm water	hand sink - back kitchen	100.00 Fahrenheit	
ambient	prep cooler - right	55.00 Fahrenheit	
hot water	three compartment sink	120.00 Fahrenheit	
beef	steam table - middle	125.00 Fahrenheit	
sliced tomatoes	prep cooler - left	40.00 Fahrenheit	
tofu	steam table - middle	137.00 Fahrenheit	
frozen dumpling	drawer coolers - cook-line	39.00 Fahrenheit	

Overall Comments:

Ensure that all refrigeration units have internal thermometers placed inside to accurately monitor ambient holding temperature.

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 **3/18/2026**. 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: Shrikantha Inu
Manager

Signed On: March 04, 2026