

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 FA0230410 - OCEAN PEARL	Site Address 206 BARBER CT, MILPITAS, CA 95035	Inspection Date 02/12/2026
Program PR0330423 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name OCEAN PEARL RESTAURAN	Inspection Time 12:00 - 13:00
Inspected By MAVERICK CHIN	Inspection Type LIMITED INSPECTION	Consent By YVONNE AND IVAN

Placard Color & Score

YELLOW
N/A

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:

REPEAT VIOLATION

Follow-up By

02/17/2026

Employee at the duck preparation station handled raw ducks maintained in standing water and duck blood in the preparation sink, then attempted to handle a cooked, ready-to-eat cantonese style duck before being stopped.

Employee moved a trash can that was partially obstructing access to a hand sink, washed hands, then moved the trash can back into position, thereby re-contaminating hands.

[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 was stopped and instructed to properly wash hands. Employee attempted to rinse hands in the handwash sink with gloves still donned on. After washing hands properly, employee promptly dried his hands on his shirt. Employee was once again instructed to properly wash hands.

Other employee that handled trash can was instructed to properly wash hands.

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

Inspector Observations:

REPEAT VIOLATION

Follow-up By

02/17/2026

Raw, whole ducks measured 65F while maintained in a mixture of standing water and duck blood in the preparation sink at the rear of the the kitchen. Per staff, it had been taken out of refrigeration to thaw less than 2 hours prior.

[Minor thawing to Major holding violation]

Cooked beef measured 92F, cooked pork measured 79F, and bean sprouts measured 60F while maintained out of temperature control on prep tables across from the cook-line. Per staff, items had been cooked or taken out of refrigeration between 1 and 2 hours prior.

Numerous racks of roasted pork belly and cooked cantonese style ducks measured between 71F and 74F while maintained on hooks at the back of the kitchen. Per staff, items are maintained there for several hours, then placed into the walk-in cooler or served. Per staff, the items had been there for less than 2 hours.

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

For roasted racks of pork belly and cooked cantonese style ducks, facility shall adhere to one of the following three options: subject items to time as a public health control (4-hour rule), cook to order/for immediate service, or properly cool down the items by placing them into the walk-in cooler immediately after they are cooked.

[COS] Raw duck roasted in the oven. Roasted pork belly and cooked cantonese style duck relocated to the walk-in cooler. All other potentially hazardous foods maintained out of temperature control to be used or discarded by 2:00 PM (4 hours elapsed).

***Note: If facility wishes to maintain potentially hazardous foods out of temperature control, recommend subjecting foods to time as a public health control.**

****Note:**

Numerous racks of raw pork belly and raw cantonese style duck measured between 68F and 72F while maintained on hooks at the back kitchen. Per staff, all items had been taken out 1.5 hours prior to dry. Staff state that they are aware of the two hour drying allowance for peking style ducks.

Facility must submit written SOP's (standard operating procedures) to this department that detail how the ducks and pork are adhering to the two hour active preparation requirement (i.e. drying). Facility shall set two hour timers for the aforementioned items, and the use of timers shall be included in the aforementioned written procedures.

Email written procedures to maverick.chin@deh.sccgov.org by 3/1/2026.

K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000

Inspector Observations:

REPEAT VIOLATION

**Follow-up By
02/17/2026**

Cantonese style duck and roast pork subject to time as a public health control in the clear display case and on the counter at the front register did not have their time logs filled out. Per staff, items had been prepared at 10:15AM.

[CA] When time only, rather than time and temperature is used as a public health control, PHFs shall be time marked to indicate when item is removed from temperature control, discarded if not consumed or served within 4 hours, and written procedures shall be readily available for review.

[COS] Time logs filled out. Items marked for discard at 2:15PM.

Further violations of this nature may result in the revocation of TPHC (4-hour rule) privileges. From then on, the facility will only be allowed to maintain potentially hazardous food with temperature control

Minor Violations

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations:

REPEAT VIOLATION

Handwash sink next to the duck preparation and dishwashing area partially obstructed with a trash can placed directly in front.

[CA] Handwashing facility shall be clean, unobstructed, and accessible at all times.

K26 - 2 Points - Unapproved thawing methods used; frozen food; 114018, 114020, 114020.1

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Inspector Observations:

REPEAT VIOLATION

Numerous potentially hazardous foods, including carp, beef, chicken, and pork observed to be thawing on a speed rack next to the dishwashing area. Items measured between 34F and 49F.

10+ raw ducks observed to be thawing in standing water mixed with duck blood in the food preparation sink.

***Per staff, all aforementioned items had been taken out for thawing less than 2 hours prior.**

Several cases of frozen duck observed to be thawing in ambient while maintained on dunnage racks at the back of the kitchen. Per staff, items had been delivered less than 2 hours prior, and were now being thawed prior to preparation.

[CA] Frozen potentially hazardous food shall only be thawed in one of the following ways: 1) under refrigeration that maintains the food temperature at 41°F or below, 2) completely submerged under potable running water for a period not to exceed two hours at a water temperature of 70°F or below, and with sufficient water velocity to agitate and flush off loose particles into the sink drain, 3) in a microwave oven if immediately followed by immediate preparation, 4) as part of a cooking process.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
chlorine sanitizer	mechanical dishwasher	50.00 PPM	
hot water	three compartment sink	120.00 Fahrenheit	

Overall Comments:

Limited inspection conducted in conjunction with complaint investigation CO0158928.

Two or more major violations were cited during the limited 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.

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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 **2/26/2026**. 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: Ivan
Employee

Signed On: February 12, 2026