

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 FA0230017 - 99 RANCH MARKET #66-RESTAURANT		Site Address 338 BARBER LN, MILPITAS, CA 95035	Inspection Date 04/13/2026
Program PR0330020 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name WELCOME MARKET INC	Inspection Time 10:40 - 11:30
Inspected By MAVERICK CHIN	Inspection Type FOLLOW-UP INSPECTION	Consent By QIAN	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 04/06/2026

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

This violation found not in compliance on 04/13/2026. See details below.

Cited On: 04/13/2026

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

Inspector Observations:

Chicken cutlet measured 112F while maintained in the steam table insert second to the left (oriented facing the grocery aisles). Per staff, item had been cooked 1 hour prior, has been left out, then had been placed into the steam table 30 minutes prior.

**Note: Ensure potentially hazardous foods are immediately relocated to hot holding following cooking.*

Pork broth measured 87F while maintained on the stove at the front service counter, next to the steamers. Per staff, broth had been maintained there for no more than 2 hours.

Cooked beef measured 58F while maintained in the steam table in the glass-display unit where roasted ducks are held. Per the cook, he had taken it out of the refrigerator 20 minutes prior, was storing it there, and was just about to start heating it on the stove.

**Note: Ensure that items taken out of refrigeration are reheated to 165F prior to placement into hot holding.*

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

[COS] All of the aforementioned items were reheated to 165F and placed back into hot holding.

**Note: Water in the steam table below the duck holding station measured 122F via probe. Per the cook, he had turned the steam table on 2 hours prior. Ensure that the steam table can maintain potentially hazardous foods at 135F or above.*

Cited On: 04/06/2026

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

Compliance of this violation has been verified on: 04/13/2026

Minor Violations

Cited On: 04/13/2026

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:

The following has not been repaired as cited during the last routine inspection:

Condenser in the walk-in cooler observed leaking copious amounts of water onto the floor. Floor of the walk-in cooler observed to have excessive amounts of standing water buildup.

[CA] Repair condenser unit and maintain in good repair.

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Measured Observations

Item	Location	Measurement	Comments
warm water	hand sink - front service line	100.00 Fahrenheit	
pork belly	steam table - front service line	158.00 Fahrenheit	
beef intestine	steam table - front service line	154.00 Fahrenheit	
noodles	steam table - front service line	137.00 Fahrenheit	
fried rice	steam table - front service line	149.00 Fahrenheit	
fried tofu and tea egg	steam table - front service line	146.00 Fahrenheit	
beef short rib	steam table - front service line	153.00 Fahrenheit	

Overall Comments:

On-site for a follow-up inspection after facility earned a conditional pass during the routine inspection conducted on 04/06/2026.

Compliance of the following major violation was verified:

K08: Improperly using time as a public health control:

- Items subjected to time as a public health control observed properly time logged (chive dumplings, red bean paste fried ball, glutinous rice balls, etc.)

Roast duck observed still roasting in the oven.

**Note: If items can be maintained using temperature control (41F or below, or at 135F or above) they do not need to be subjected to time as a public health control*

However, for items such as the roast ducks that cannot be maintained using temperature control, time as a public health control (4-hour rule) shall be utilized

Compliance of the following major violation was not verified:

K07: Improper hot and cold holding temperatures:

- See violation above

**Note: Steam tables at the front service line have been repaired to hold potentially hazardous foods at 135F or above.*

Facility has been cited for one major violation.

Facility has earned 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 **4/27/2026**. 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: Qian
Cashier Department Manager
Signed On: April 13, 2026