

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 FA0256476 - THE RICE HOUSE		Site Address 678 BARBER LN, MILPITAS, CA 95035	Inspection Date 10/01/2025
Program PR0374540 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name THE RICE HOUSE LLC	Inspection Time 11:05 - 11:35
Inspected By MAVERICK CHIN	Inspection Type FOLLOW-UP INSPECTION	Consent By TONY	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 09/29/2025

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

Compliance of this violation has been verified on: 10/01/2025

Cited On: 09/29/2025

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Compliance of this violation has been verified on: 10/01/2025

Cited On: 09/29/2025

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

Compliance of this violation has been verified on: 10/01/2025

Cited On: 09/29/2025

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

Compliance of this violation has been verified on: 10/01/2025

Cited On: 09/29/2025

K09 - 8 Points - Improper cooling methods; 114002, 114002.1

Compliance of this violation has been verified on: 10/01/2025

Cited On: 09/29/2025

K13 - 8 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Compliance of this violation has been verified on: 10/01/2025

Cited On: 09/29/2025

K14 - 8 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

Compliance of this violation has been verified on: 10/01/2025

Minor Violations

Cited On: 09/29/2025

K48 - 2 Points - Plan review unapproved; 114380

Compliance of this violation has been verified on: 10/01/2025

Measured Observations

Item	Location	Measurement	Comments
luncheon meat	2-door prep unit (upper)	41.00 Fahrenheit	
cooked beef	1-door prep unit (upper)	40.00 Fahrenheit	
bean sprouts	2-door prep unit (lower)	41.00 Fahrenheit	

OFFICIAL INSPECTION REPORT

Facility FA0256476 - THE RICE HOUSE	Site Address 678 BARBER LN, MILPITAS, CA 95035	Inspection Date 10/01/2025
Program PR0374540 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name THE RICE HOUSE LLC	Inspection Time 11:05 - 11:35

Overall Comments:

On-site for a follow-up inspection after the facility earned a conditional pass during the last routine inspection conducted on 09/29/2025:

Compliance of the following has been verified:

K05: Hands not clean/improperly washed/gloves not used properly:

- Proper glove usage and handwashing procedures observed.

K06: Inadequate handwash facilities:

- All handwash stations properly stocked with soap and paper towels

K07: Improper hot and cold holding temperatures:

- All PHFs measured at or below 41F, or at or above 135F

K08: Improperly using time as a public health control:

- Rice noodles properly labeled with discard times. Written procedures provided.

K09: Improper cooling methods:

- Chicken broth measured 40F while maintained in an uncovered, partially filled (less than 3 inches) container. Per the PIC, it had been cooling since last night. No cooling violations observed.

K13: Food not in good condition/adulterated:

- No adulteration of food observed.

K14: Food contact surfaces unclean and unsanitized:

- No dishwashing observed. PBI responses satisfactory.

Facility has emailed DEH Plan check for the 3-door upright warmer and the one compartment sink/modified two compartment sink setup. See prior report.

Continue to work on the violations cited during the last routine inspection conducted on 09/29/2025.

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 **10/15/2025**. 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: Tony
Cashier
Signed On: October 01, 2025