

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 FA0230516 - JINGEGE YAO YAO	Site Address 516 BARBER LN, MILPITAS, CA 95035	Inspection Date 09/03/2026
Program PR0330551 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name DINGXING INC	Inspection Time 15:00 - 15:50
Inspected By MAVERICK CHIN	Inspection Type FOLLOW-UP INSPECTION	Consent By ALVIN (WENHAU)

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 08/13/2026

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: 08/17/2026

Cited On: 09/02/2026

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: 09/03/2026

Cited On: 08/13/2026

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

This violation found not in compliance on 09/03/2026. See details below.

Cited On: 09/02/2026

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

This violation found not in compliance on 09/03/2026. See details below.

Cited On: 09/03/2026

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

Inspector Observations:

In the left-compartment of the three compartment preparation sink, three slabs of pork belly measured 71F while maintained under cold, running water. Per staff, pork belly had been removed from the freezer approximately 2 hours and 15 minutes prior, and had been thawing since.

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

Ensure that during thawing, potentially hazardous food temperature does not exceed 41F.

Frozen, potentially hazardous foods shall not be thawed for a period exceeding 2 hours.

[COS] Instructed employee to begin preparing the pork belly. Pork belly was trimmed, then placed into the barbecue oven.

Cited On: 08/13/2026

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

Compliance of this violation has been verified on: 08/17/2026

Cited On: 09/02/2026

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

Compliance of this violation has been verified on: 09/03/2026

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Cited On: 08/13/2026

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: 08/17/2026

Minor Violations

Cited On: 09/03/2026

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:

High temperature sanitizing rinse measured 156F in the mechanical dishwasher while in active use to wash dishes.

[CA] Mechanical sanitization shall be accomplished in the final sanitizing rinse by achieving a utensil surface temperature of 160°F (or manufacturer's instruction).

Manager states that he has scheduled a dishwasher technician.

Cited On: 08/13/2026

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

Compliance of this violation has been verified on: 08/17/2026

Measured Observations

Item	Location	Measurement	Comments
high temperature sanitizing rinse	mechanical dishwasher	156.00 Fahrenheit	
hot water	three compartment warewashing sink	120.00 Fahrenheit	
beef tripe	prep cooler	39.00 Fahrenheit	
raw duck	duck drying refrigerator	41.00 Fahrenheit	
raw chicken	clear door cooler - back kitchen entrance	40.00 Fahrenheit	

Overall Comments:

On-site for a follow-up inspection after facility earned a conditional pass during the last limited inspection conducted 9/2/2026.

Compliance of the following major violations has been verified:

K05M: Hands not clean/improperly washed

- Observed no hand washing violations at the time of inspection.

K08: Improperly using time as a public health control:

- Observed all potentially hazardous foods subjected to time control at the cook-line and at the front service counter properly time labeled with start times.

Compliance of the following was not verified:

K07M: Improper hot and cold holding temperatures:

- See violation above.

K14m: Food contact surfaces unclean/unsanitized:

- See violation above.

Facility cited for one major violation.

Facility issued a Green "Pass".

Continue to work on the violations cited during the last inspection.

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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 **9/17/2026**. 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: Alvin (Wenhau) X.
Manager

Signed On: September 03, 2026