

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 FA0261234 - NEW CHINA FOOD		Site Address 1836 N MILPITAS BL, MILPITAS, CA 95035		Inspection Date 07/09/2026		Placard Color & Score GREEN 86		
Program PR0383054 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name NEW CHINA FOODS, INC.		Inspection Time 15:25 - 16:35			
Inspected By NHA HUYNH		Inspection Type ROUTINE INSPECTION		Consent By YU LI				FSC Haohui Lin 05/17/2027

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						S
K04	Proper eating, tasting, drinking, tobacco use	X						
K05	Hands clean, properly washed; gloves used properly	X						
K06	Adequate handwash facilities supplied, accessible	X						
K07	Proper hot and cold holding temperatures		X		X			N
K08	Time as a public health control; procedures & records						X	
K09	Proper cooling methods	X						
K10	Proper cooking time & temperatures					X		
K11	Proper reheating procedures for hot holding					X		
K12	Returned and reservice of food	X						
K13	Food in good condition, safe, unadulterated	X						
K14	Food contact surfaces clean, sanitized					X		
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						
K22	Sewage and wastewater properly disposed	X						
K23	No rodents, insects, birds, or animals	X						

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	X	
K27	Food separated and protected		
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		
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	X	
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:

1. MAJOR. Braised tofu measured at 97 degrees Fahrenheit observed left out on the bag of rice. Per employee, it has been sitting out for 4 hours and will be re-heated.

[Corrective Action] Maintain hot Potentially Hazardous Foods above 135 degrees Fahrenheit.

[Suitable Alternative] Employee voluntarily discarded into trash bin.

2. MAJOR. Eggplant and fried rice on the steam table were measured at 97 degrees Fahrenheit. Per employee, the left sides of the steam table is broken.

[Corrective Action] Maintain hot PHFs above 135 degrees Fahrenheit.

[Suitable Alternative] Employee voluntarily discarded.

3. Multiple food items in the walk-in cooler were measured at 45 degrees Fahrenheit.

[Corrective Action] Maintain below 41 degrees Fahrenheit.

4. Tofu in the 3 door upright display cooler was measured at 45 degrees Fahrenheit. Middle and right door pop out and stays open when left door closes.

[Corrective Action] Maintain Potentially Hazardous Foods below 41 degrees Fahrenheit.

Minor Violations

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

Inspector Observations:

Observed meat defrosting at room temperature on the wire rack by the water heater.

[Corrective Action] 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.**

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:

Rubber seals on the doors of the 3 door upright display cooler observed repaired with tape but does not function well to keep doors closed shut.

[Corrective Action] Replace the rubber seals on the doors.

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations:

1. Glass panel above the front door observed removed and replaced with a screen. Per employee, it was too hot inside so the glass panel was removed.

[Corrective Action] Re-install the glass panel.

2. Heavy dust on the walls in the kitchen.

[Corrective Action] Thoroughly clean.

3. Worn down floor grout in the kitchen. Broken floor tiles at the customer waiting/ordering area.

[Corrective Action] Maintain floors in good condition.

Performance-Based Inspection Questions

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Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations

Item	Location	Measurement	Comments
seaweed salad, pig ears, bamboo shoot	steam table	41.00 Fahrenheit	on ice
chicken	cooling rack	75.00 Fahrenheit	
pork bun	2 sliding door upright display cooler	41.00 Fahrenheit	
hot water	3 compartment sink	154.00 Fahrenheit	
eggplant, fried rice,	steam table	97.00 Fahrenheit	left sides
braised tofu	on bag of rice	94.00 Fahrenheit	
raw chicken, pork	walk-in cooler	45.00 Fahrenheit	
green beans, stir fried chicken	steam table	137.00 Fahrenheit	right sides
tofu	3 door upright display cooler	45.00 Fahrenheit	

Overall Comments:

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 **7/23/2026**. 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

Yu Li

Received By: Yu Li
employee
Signed On: July 09, 2026