

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 FA0202532 - JIANGNAN DELICACY		Site Address 1750 N MILPITAS BL, MILPITAS, CA 95035		Inspection Date 12/03/2025		Placard Color & Score GREEN 80		
Program PR0307521 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name CHEF JJ INC		Inspection Time 13:00 - 14:45			
Inspected By NHA HUYNH		Inspection Type ROUTINE INSPECTION		Consent By LEON				FSC Yang Li 05/21/2030

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				
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							
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		
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	X	
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	X	
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

No major violations were observed during this inspection.

Minor Violations

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

Inspector Observations:

1. Handwash sink at the cooking was partially blocked by a food cart.

[Corrective Action] The handwash sink shall be easily accessible at all times.

2. The handwash sink next to the prep sink was observed used to thaw meat.

[Corrective Action] The handwash sink is to be used to wash hands only.

3. Lack of handwash soap at the handwash sink at the cookline. Soap available at the adjacent wall.

[Corrective Action] Ensure handwash soap is always available to properly wash hands.

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations:

1. Rice on the metal sheet pan on the shelf at the cookline was measured at 128 degrees Fahrenheit. Per chef, rice is normally stored in the steamer to maintain hot.

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

2. Meat in the 3 door undercounter cooler was measured at 44 degrees Fahrenheit.

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

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:

Observed mold like substance inside the ice machine.

[Corrective Action] Thoroughly clean and sanitize inside ice machine.

K22 - 3 Points - Sewage and wastewater improperly disposed; 114197

Inspector Observations:

Floor sink at the prep sink at the cookline observed clogged.

[Corrective Action] Ensure floor sink is properly draining.

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 seal observed damaged on the left door of the 3 door undercounter cooler.

[Corrective Action] Repair or replace the rubber seal.

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations:

Water leak at the drain pipe at the handwash sink next to the prep sink.

[Corrective Action] Repair to stop the leak.

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

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Inspector Observations:

1. *Miscellaneous items stored in the mop sink.*

[Corrective Action] Maintain mop sink clear and clean.

2. *Observed used oil stored in a 5 gallon water bottle at the rear of the facility.*

[Corrective Action] Properly discard used oil.

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

Inspector Observations:

1. *Pooling of water observed under the roasting machine at the cookline.*

[Corrective Action] Remove pooling water.

2. *Cracked floor tiles observed throughout the kitchen.*

[Corrective Action] Maintain floors in good condition.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
tofu, raw shell eggs	walk-in cooler	42.00 Fahrenheit	
hot water	handwash sink	115.00 Fahrenheit	
chlorine sanitizer	sanitizing bucket	100.00 PPM	
black tofu	2 door undercounter cooler	33.00 Fahrenheit	
chicken	single door upright display cooler	50.00 Fahrenheit	cooling
pork with bamboo	work table	143.00 Fahrenheit	in plastic tub
chlorine sanitizer	dishwasher	50.00 PPM	
duck	single door upright display cooler	37.00 Fahrenheit	
chicken, black tofu	2 door upright cooler	366.00 Fahrenheit	
meat	3 door undercounter cooler	44.00 Fahrenheit	
shrimp	2 door prep cooler	40.00 Fahrenheit	
rice	shelf at cookline	128.00 Fahrenheit	
pork belly	work table	41.00 Fahrenheit	in plastic tub
hot water	3 compartment sink	125.00 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 **12/17/2025**. 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: Yinlong Mi
employee
Signed On: December 03, 2025