

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 FA0230408 - MALA TOWN	Site Address 438 BARBER LN, MILPITAS, CA 95035	Inspection Date 01/20/2025
Program PR0330421 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name MALA TOWN MILPITAS LLC	Inspection Time 11:35 - 13:15
Inspected By GLENJOY DAVID	Inspection Type FOLLOW-UP INSPECTION	Consent By ZAYN

Placard Color & Score

YELLOW
N/A

Comments and Observations

Major Violations

Cited On: 01/14/2025

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

This violation found not in compliance on 01/20/2025. See details below.

Cited On: 01/20/2025

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

Inspector Observations:

REPEAT VIOLATION

Employee washed gloved hands. [CA] Properly wash hands with soap, warm water and dry using single use paper towels as required. Gloves shall be properly used and changed when required. [COS] Employee was directed to change gloves.

Follow-up By

01/23/2025

Cited On: 01/14/2025

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

Compliance of this violation has been verified on: 01/20/2025

Cited On: 01/14/2025

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

This violation found not in compliance on 01/20/2025. See details below.

Cited On: 01/20/2025

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

Inspector Observations:

REPEAT VIOLATION

Measured tomato broth at 101F on rack. Per employee, it has been off the stove for less than two hours. [CA] PHFs shall be held at 41°F or below or at 135°F or above. [COS] Broth was placed on stove to reheat to 165F.

Follow-up By

01/23/2025

Cited On: 01/14/2025

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: 01/20/2025

Cited On: 01/20/2025

K22 - 8 Points - Sewage and wastewater improperly disposed; 114197

Inspector Observations: Wastewater from three compartment sink overflows floor sink onto floor. Two drain lines of three compartment sink are not directly plumbed and drain into floor sink. When sinks are drained, the water overflows onto the floor sink prep area. [CA] Food facility shall not operate if there is sewage overflowing or backing up in the food facility. The food facility, or impacted areas, shall remain closed until all plumbing problems have been corrected and all contaminated surfaces have been cleaned and sanitized. [SA] Three compartment sink will be drained slowly to prevent overflow. Repair has been contacted to ensure that facility no longer has wastewater overflow.

Follow-up By

01/23/2025

OFFICIAL INSPECTION REPORT

Facility FA0230408 - MALA TOWN	Site Address 438 BARBER LN, MILPITAS, CA 95035	Inspection Date 01/20/2025
Program PR0330421 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name MALA TOWN MILPITAS LLC	Inspection Time 11:35 - 13:15

Minor Violations

N/A

Measured Observations

Item	Location	Measurement	Comments
tomato broth	rack	101.00 Fahrenheit	
bone broth	rack	137.00 Fahrenheit	
tripe	self-service cooler - 4	41.00 Fahrenheit	
fish ball	self-service cooler - 2	41.00 Fahrenheit	
bone broth	stove	167.00 Fahrenheit	
fried tofu	clear door cooler - left	39.00 Fahrenheit	
tomato broth	stove	133.00 Fahrenheit	
fried tofu	self-service cooler - 2	47.00 Fahrenheit	prep
chlorine	three compartment sink	100.00 PPM	
shrimp ball	self-service cooler - 3	41.00 Fahrenheit	

Overall Comments:

Follow-up inspection for major violations.

- Handwash sinks were available
- No adulteration of food observed

*Facility will need to review handwashing procedures and proper holding temperatures for potentially hazardous foods.
Facility stated that floor sink and wastewater overflow will be repaired prior to follow-up inspection.*

****CHARGED FOLLOW-UP INSPECTION WILL BE CONDUCTED TO DETERMINE COMPLIANCE OF MAJOR VIOLATIONS.****
*Charged follow-up inspection will be billed at \$298/hr. Continued non-compliance will result in subsequent charged follow-ups and will be charged at \$298/hr.
Facility may be required to provide payment of follow-up inspection prior to 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 2/3/2025. 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: Zayn
PIC
Signed On: January 20, 2025