

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 FA0202823 - RUBY THAI KITCHEN		Site Address 613 GREAT MALL DR FC13, MILPITAS, CA 95035		Inspection Date 07/22/2026		Placard Color & Score GREEN 75		
Program PR0306560 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name TIAN GONG RESTUARANT		Inspection Time 15:45 - 17:05			
Inspected By MAVERICK CHIN		Inspection Type ROUTINE INSPECTION		Consent By JESSICA				FSC Jiaqian Liu 06/22/2029

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						
K04	Proper eating, tasting, drinking, tobacco use	X						
K05	Hands clean, properly washed; gloves used properly	X						S
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		X			S
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						S
K22	Sewage and wastewater properly disposed			X				
K23	No rodents, insects, birds, or animals	X						S

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	X	
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		
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	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	X
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

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, 14125(b), 114141

Inspector Observations:

Employee observed spraying down a cutting board and a cleaver, then stacked them up to dry, thereby skipping the sanitizing step.

[CA] Manual warewashing shall be accomplished by using a three-compartment sink where the utensils are first precleaned, washed with hot soapy water, rinsed with hot water, sanitized with an approved method, and air dried. Use 1 TBS of bleach (5.25%) per 1 gal. of water for chlorine solution (100 PPM). Use 1 tbs of quaternary ammonium (10%) per 2 gal. of water for quaternary ammonium (200 PPM).

[COS] Instructed employee to properly wash (with soap), rinse, and sanitize (100 ppm chlorine) items.

Minor violation:

Accumulation of pink, slime-like growth on the upper interior panel of the ice machine.

[CA] Clean regularly at a rate frequent enough to preclude buildup.

Minor Violations

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

Inspector Observations:

Hand wash sink in the main kitchen area observed clogged full of wastewater, thus rendering it unusable.

**Note: Additional, properly stocked and unobstructed hand wash sink was available nearby at the front service area
See K22m.*

[CA] Handwashing facility shall be clean, unobstructed, and accessible at all times.

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

Inspector Observations:

Fried vegetable egg rolls measured 131F while maintained in steam table inserts, and fried banana measured 130F while maintained in a container on top of another covered insert the front service line. Per staff, egg rolls had been fried and placed into hot holding less than 45 minutes prior, and fried banana had been fried and relocated less than 10 minutes prior.

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

Ensure items are not held above the load limit of the steam table.

[SA] Items to be served or discarded by 7:30PM (4 hours elapsed).

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

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Inspector Observations:

Hand wash sink in the main kitchen area observed clogged full of wastewater and incapable of draining.

No evidence of overflow or sewage backup observed throughout the facility.

[CA] Liquid waste shall be disposed of through the approved plumbing system and shall discharge into the public sewerage or into an approved private sewage disposal system.

Ensure sink is unclogged.

[SA] Temporarily utilize the nearby hand wash sink at the front service area to conduct hand washing until the sink can be unclogged.

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations:

Observed the reuse of single-use containers to store food.

[CA] Discontinue the reuse of single-use containers to store food.

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

Inspector Observations:

1. In the corner of the kitchen area, observed a shopping cart full of cardboard boxes. On top of a speed rack to the left of the cook-line, observed 10+ cardboard boxes folded and stacked.

[CA] Remove cardboard from facility to prevent possible harborage of vermin.

2. Observed a disconnected Chinese brand chicken slicer at the entrance to the kitchen. Per staff, it is non-functional and is no longer used.

[CA] The premises of a food facility shall be free of litter and items that are unnecessary to the operation or maintenance of the facility, such as equipment that is nonfunctional or no longer used.

Remove unused equipment to prevent the potential harborage of vermin.

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

Inspector Observations:

In the warewashing area above the three compartment sink and preparation sink, observed installed shelving with cracks and crevices between and around shelves. Observed some crevices sealed with duct tape.

[CA] Ensure all cracks and crevices are sealed to prevent harborage of vermin. Discontinue the use of duct tape to seal. Surfaces shall be smooth, durable, and nonabsorbent.

K48 - 2 Points - Plan review unapproved; 114380

Inspector Observations:

Facility has added a new, Chinese-brand meat grinder, maintained on the floor in the warewashing area.

[CA] Submit plans to DEH Plan check for the addition of new equipment.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

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Measured Observations

Item	Location	Measurement	Comments
curry chicken	steam table	154.00 Fahrenheit	
noodles	walk-in cooler	40.00 Fahrenheit	
raw chicken	walk-in cooler	40.00 Fahrenheit	
rice	rice warmer - front service	174.00 Fahrenheit	
thai tea	prep cooler - front service	41.00 Fahrenheit	
teriyaki chicken	steam table	151.00 Fahrenheit	
warm water	hand sink - front service	100.00 Fahrenheit	
eggplant tofu	steam table	147.00 Fahrenheit	
rice	rice warmer - kitchen	165.00 Fahrenheit	
hot water	three compartment warewashing sink	120.00 Fahrenheit	
popcorn chicken	prep cooler - cook-line	36.00 Fahrenheit	
frozen rangoons	walk-in freezer	5.00 Fahrenheit	
frozen egg rolls	walk-in freezer	5.00 Fahrenheit	
chlorine sanitizer	three compartment warewashing sink	100.00 PPM	
hot water	preparation sink	120.00 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 **8/5/2026**. 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: Jiaqian Liu
Manager
Signed On: July 22, 2026