

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 10/15/2026
Program PR0330421 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name MALA TOWN MILPITAS LLC	Inspection Time 20:40 - 20:55
Inspected By MAVERICK CHIN	Inspection Type LIMITED INSPECTION	Consent By ROCHA

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

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

Inspector Observations:

On a dunnage rack at the cook-line, stock pots of beef bone soup, tomato soup, tom yum soup, mushroom soup, chicken soup base, and golden soup base measured between 86F and 87F. Per the head cook, soup bases had been boiled approximately 4.5 hours prior.

In the same area, on the floor, tom yum soup measured 113F. Per head chef, tom yum soup had been boiled approximately 1 hour prior.

In the self-service refrigerator to the far-left (oriented facing the dining area), beef tendon measured 44F while filled over the fill limit of the refrigeration unit. Per staff, beef tendon had been stored for approximately 20 minutes.

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

[COS] Soup bases held for 4.5 hours were voluntarily condemned and discarded due to time and temperature abuse. Tom yum soup held for approximately 1 hour was reheated to greater than 165F and maintained hot. Instructed staff to relocate overfilled beef tendon to the lower portion of the refrigeration unit (ambient 39F).

Follow-up By
10/22/2026

Minor Violations

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations:

Employee observed using his personal phone with gloves donned, then proceeded to put down his phone and attempted to resume cooking before being stopped. When instructed to remove gloves and properly wash his hands, employee proceeded to throw his gloves into the floor sink underneath the cook-line.

[CA] Employees shall wash their hands in all of the following scenarios:

- (1) Immediately before engaging in food preparation, including working with nonprepackaged food, clean equipment and utensils, and unwrapped single-use food containers and utensils.*
- (2) After touching bare human body parts other than clean hands and clean, exposed portions of arms.*
- (3) After using the toilet room.*
- (4) After caring for or handling any animal allowed in a food facility pursuant to this part.*
- Or (5) After coughing, sneezing, using a handkerchief or disposable tissue, using tobacco, eating, or drinking.*
- (6) After handling soiled equipment or utensils.*
- (7) During food preparation, as often as necessary to remove soil and contamination and to prevent cross-contamination when changing tasks.*
- (8) When switching between working with raw food and working with ready-to-eat food.*
- (9) Before initially donning gloves for working with food.*
- (10) Before dispensing or serving food or handling clean tableware and serving utensils in the food service area.*
- (11) After engaging in other activities that contaminate the hands.*

[COS] Employee properly washed hands.

Follow-up By
10/22/2026

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

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Inspector Observations:

Observed the hand washing sink at the warewashing area obstructed by a rolling trash can maintained directly in front of the wash basin. Observed several soiled wiping cloths maintained directly in the sink basin.

**Follow-up By
10/22/2026**

Observed a tub of water maintained in the basin of the hand sink near the cook-line.

**[CA] Handwashing facility shall be clean, unobstructed, and accessible at all times.
Handwashing facility shall be used for no other purpose than handwashing.**

[COS] Obstructions removed.

K13 - 3 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Inspector Observations:

At the customer self-service malatang line, observed a single strand of hair in a container of tofu skins.

**Follow-up By
10/22/2026**

[CA] Any food is adulterated if it bears or contains any poisonous or deleterious substance that may render it impure or injurious to health.

[COS] Container of tofu skins was voluntarily condemned and discarded due to adulteration.

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:

1. Chlorine sanitizer measured between 25 ppm and 50 ppm in the three compartment sink during active warewashing.

After warewashing, observed employee take a yellow wiping cloth off a dust-encrusted standing fan unit, and then proceed to wipe down recently washed bowls.

**Follow-up By
10/22/2026**

[CA] Manual sanitization shall be accomplished in the final sanitizing rinse by contacting a chlorine solution of 100 PPM concentration for at least 30 seconds or by contacting a quaternary ammonium solution of 200 PPM concentration for at least 60 seconds.

After warewashing, utensils shall be allowed to adequately air dry. Discontinue the use of towels to dry dishes after warewashing.

[COS] Instructed employee to add bleach. Chlorine sanitizer remeasured 100 ppm. Instructed employee to re-wash dishes that had been wiped with cloth and to air dry.

2. In the ice machine, observed brown, mold-like growth on the interior panels. No direct contamination of ice observed.

[CA] Ensure ice machine is cleaned regularly at a rate sufficient to preclude organic buildup.

[COS] Employee sanitized interior panels of ice machine.

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations:

Hand sink near the cook-line is incapable of dispensing hot water.

[CA] Handwashing facilities shall be equipped to provide minimum 100°F water under pressure for a minimum of 15 seconds.

K24 - 2 Points - Person in charge not present and not performing duties; 113945-113945.1, 113984.1, 114075

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Inspector Observations:

Manager was not present. Individuals present were unable to designate a person in charge.

[CA] A "person in charge" who is responsible for operation of facility shall be present at the food facility during all hours of operation.

***Note: Manager arrived on-site at the end of the inspection to discuss violations and corrections.**

K31 - 2 Points - Consumer self service does not prevent contamination; 114063, 114065

Inspector Observations:

At the consumer self-service sauce and toppings area, facility has installed a sneeze guard; However, sneeze guard is too high to prevent consumer contamination; sneeze guard measured approximately 28 inches above the level of sauce containers.

[CA] Food on display shall be protected from contamination by the use of packaging, counter, service line, or sneeze guards that intercept a direct line between the consumer's mouth and the food being displayed, containers with tight-fitting securely attached lids, display cases, mechanical dispensers, or other effective means.

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations:

Insufficient number of tongs provided for consumer self-service. Observed customers utilizing the same tongs to handle a variety of different raw animal products.

[CA] Provide separate tongs for each product to prevent possible cross contamination.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
warm water	hand sink - warewashing area	100.00 Fahrenheit	
lamb and beef malatang	hot water bath - cook-line	201.00 Fahrenheit	final cook temp
frozen beef	walk-in freezer	18.00 Fahrenheit	
noodles	upright clear-door cooler - kitchen	39.00 Fahrenheit	
sliced lamb	self-service refrigerator - far left	33.00 Fahrenheit	
beef flank	self-service refrigerator - far left	41.00 Fahrenheit	
tofu	self-service refrigerator - middle	40.00 Fahrenheit	
sliced beef	upright glass-door refrigerator - service line	40.00 Fahrenheit	
tofu skins	self-service refrigerator - far left	39.00 Fahrenheit	
chlorine sanitizer	three compartment sink	25.00 PPM	between 25 and 50 ppm, corrected to 100 ppm
hot water	prep sinks	120.00 Fahrenheit	
beef tendon	self-service refrigerator - far left - lower	40.00 Fahrenheit	
frozen lamb	walk-in freezer	18.00 Fahrenheit	
tofu	under-counter cooler - kitchen entrance	39.00 Fahrenheit	
hot water	three compartment sink	120.00 Fahrenheit	
chicken soup base	dunnage rack - cook-line - ambient	86.00 Fahrenheit	
ambient	self-service refrigerator - far left	39.00 Fahrenheit	
beef tendon	self-service refrigerator - far left - upper	44.00 Fahrenheit	

Overall Comments:

Conducted in conjunction with CO0161129.

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A follow-up inspection will be conducted to verify compliance of cited violations.

Per the PIC, facility intends to add a mechanical dishwasher. Informed PIC and owner of plan check submittal requirements prior to installing mechanical dishwasher. Ensure to submit plans to DEH Plan Check at dehplanchek@deh.sccgov.org prior to installation. Plan check submittal requirements emailed to owner.

Per discussion with owner and manager via phone, the volume of soups is too large during dinner service to be all hot held with the amount of stoves/burners available.

TPHC form (4-hour rule) for soup bases filled out with the PIC. Facility intends to utilize time labels for each individual stock pot of soup moving forwards.

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 **10/29/2026**. 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: Bruce
Manager
Signed On: October 15, 2026