

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 FA0253831 - NEW KIM LEE FAST FOOD		Site Address 20 S PARK VICTORIA DR, MILPITAS, CA 95035		Inspection Date 05/13/2026		Placard Color & Score GREEN 86		
Program PR0369846 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name LANA QUACH		Inspection Time 09:30 - 10:50			
Inspected By NHA HUYNH		Inspection Type ROUTINE INSPECTION		Consent By CHI HA				FSC Lana Quach 03/22/2028

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						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		
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		X
K33	Nonfood contact surfaces clean		X
K34	Warewash facilities: installed/maintained; test strips		X
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		X
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		
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. The handwash sink by the ice machine was completely blocked by employee prepping food and garbage stored in the handwash sink basin. Another sink available close by.

[Corrective Action] Ensure handwash sink is easily accessible at all times.

2. The soap dispenser at the handwash sink behind dim sum area was partially blocked by the oven.

[Corrective Action] Ensure soap dispenser is easily accessible at all times.

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, 114125(b), 114141

Inspector Observations:

Mold or mildew like substance observed inside the ice machine by the ice chute.

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

K32 - 2 Points - Food improperly labeled & not honestly presented: 114087, 114089, 114089.1(a, b), 114090, 114093.1

Inspector Observations:

Missing label or missing information on pre-packaged foods in the single door upright display cooler and customer waiting area.

[Corrective Action] Food prepackaged in a food facility shall bear a label with the following:

- 1) common name of the food,**
- 2) list of ingredients in descending order of predominance by weight,**
- 3) quantity of contents,**
- 4) name and place of business of the manufacturer, packer, or distributor.**

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations:

1. Plastic protective film on the counter top refrigerator and counter top shelf at the service area observed deteriorating and peeling becoming not cleanable.

[Corrective Action] Remove the remaining plastic protective film.

2. Heavy dust accumulation on the restroom door jams.

[Corrective Action] Thoroughly clean.

3. Fan guard on the evaporator in the walk-in cooler observed dusty and paint chipped off.

[Corrective Action] Thoroughly clean the fan guard. The fan guard may need to be repaired or replaced.

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations:

Fish in original packaging observed thawing in the 3 compartment warewash sink.

[Corrective Action] Thaw foods in the food prep sink.

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

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Inspector Observations:

Observed moist wiping clothes stored on the work surface in the kitchen and at the service area.

[Corrective Action] Store wet/moist wiping cloths in a sanitizing bucket (100 ppm chlorine or 200 ppm quaternary ammonium).

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
pork belly, chicken	walk-in cooler	40.00 Fahrenheit	
fried rice	speed rack	85.00 Fahrenheit	cooling
chlorine sanitizer	dishwasher machine	50.00 PPM	
hot water	3 compartment sink	130.00 Fahrenheit	
hot water	hot water	100.00 Fahrenheit	
ambient	single door upright display cooler	40.00 Fahrenheit	
chicken	3 door prep cooler	38.00 Fahrenheit	
jelly	single door upright display cooler	40.00 Fahrenheit	customer area

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 **5/27/2026**. 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: Lana Quach
operator

Signed On: May 13, 2026