

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 10/21/2026
Program PR0330421 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name MALA TOWN MILPITAS LLC	Inspection Time 13:40 - 14:25
Inspected By MAVERICK CHIN	Inspection Type FOLLOW-UP INSPECTION	Consent By ROBERTO AND CHRIS	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 10/15/2026

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

Compliance of this violation has been verified on: 10/21/2026

Minor Violations

Cited On: 10/15/2026

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

Compliance of this violation has been verified on: 10/21/2026

Cited On: 10/15/2026

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

Compliance of this violation has been verified on: 10/21/2026

Cited On: 10/15/2026

K13 - 3 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: 10/21/2026

Cited On: 10/15/2026

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

Compliance of this violation has been verified on: 10/21/2026

Cited On: 10/21/2026

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

Inspector Observations:

MULTIPLE REPEAT VIOLATION

Facility lacks any form of managerial control. The manager, Bruce, was not present. Per employees present, the manager shows up twice a day (once at lunch, once at dinner) for approximately an hour, eats the food, and then leaves.

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

Failure to comply may result in further enforcement action.

Spoke with the owner, Yang G., via phone.

OFFICIAL INSPECTION REPORT

Facility FA0230408 - MALA TOWN	Site Address 438 BARBER LN, MILPITAS, CA 95035	Inspection Date 10/21/2026
Program PR0330421 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name MALA TOWN MILPITAS LLC	Inspection Time 13:40 - 14:25

Measured Observations

Item	Location	Measurement	Comments
warm water	hand sinks	100.00 Fahrenheit	
sliced lamb	self service refrigerator - far left	35.00 Fahrenheit	
noodles	upright clear-door cooler - near prep sinks	40.00 Fahrenheit	
sliced tomato	self service refrigerator - far right	38.00 Fahrenheit	
tofu skins	self service refrigerator - far right	37.00 Fahrenheit	
hot water	three compartment sink	120.00 Fahrenheit	
noodles	self service refrigerator - middle	39.00 Fahrenheit	
chlorine sanitizer	three compartment sink	100.00 PPM	
golden soup base	cook-line - hot hold	175.00 Fahrenheit	
beef bone soup	cook-line - hot hold	156.00 Fahrenheit	
tom yum soup	cook-line - hot hold	148.00 Fahrenheit	
shrimp balls	self service refrigerator - left	41.00 Fahrenheit	
frozen beef	walk-in cooler / freezer	27.00 Fahrenheit	

Overall Comments:

On-site for a follow-up inspection to verify compliance of violations cited during the inspection conducted 10/15/2026.

Compliance of the following major violation has been verified:

K07M: Improper hot and cold holding temperatures:

- Pots of soup bases measured greater than 135F. Did not observe the use of time as a public health control (4-hour rule) during the inspection; Per owner, via phone, they plan to implement TPHC, but in the meantime, are utilizing hot holding.

Compliance of the following was also verified:

- Observed no handwashing violations at the time of inspection*
- Observed handwashing facilities unobstructed and properly stocked*
- Observed no adulteration of food at the time of inspection*
- Chlorine sanitizer measured at 100 ppm in the three compartment sink during active warewashing*
- Ice machine appears to have been cleaned*

Facility issued a Green "Pass".

Continue to work on the violations cited during the last 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 **11/4/2026**. 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

C. R. B.

Received By: Chris
Server
Signed On: October 21, 2026