

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 FA0240121 - LAYANG LAYANG MALAYSIAN CUISINE		Site Address 181 W CALAVERAS BL, MILPITAS, CA 95035	Inspection Date 12/22/2025
Program PR0340146 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name PANGKOR, LLC	Inspection Time 10:50 - 11:45
Inspected By NHA HUYNH	Inspection Type LIMITED INSPECTION	Consent By JENNY/RUXIN	

Placard Color & Score GREEN N/A
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Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

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

Inspector Observations:

Multiple Potentially Hazardous Foods in the walk-in cooler were measured at 42 - 43 degrees Fahrenheit.

[Corrective Action] Maintain Potentially Hazardous Foods at or below 41 degrees Fahrenheit.

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

Inspector Observations:

1. Rubber seals on the doors of the 3 door prep cooler were observed damaged.

[Corrective Action] Repair or replace the rubber seals.

2. Wooden cabinetry around the handwash sink at the service area observed deteriorating.

[Corrective Action] The cabinetry around the handwash sink may need to be replaced.

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

Inspector Observations:

1. Damaged paint on the wall by the handwash sink at the service area.

[Corrective Action] Maintain wall in good condition.

2. Particle board used to cover damaged wall at the 3 compartment sink.

[Corrective Action] Use approved materials to repair walls such as FRP panel.

3. Damaged flooring observed by the skillet, 3 door upright freezer.

[Corrective Action] Maintain floors in good condition.

4. Old food grime observed on the floor at the cookline.

[Corrective Action] Thoroughly clean and maintain clean.

Performance-Based Inspection Questions

N/A

Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
ambient	single door upright display cooler - right	40.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	
chlorine sanitizer	dishwasher	50.00 PPM	
ambient	3 door prep cooler	41.00 Fahrenheit	
ambient	single door upright display cooler - left	35.00 Fahrenheit	
hot water	3 compartment sink	126.00 Fahrenheit	
tomatoes, rice, shrimp, meat stew	walk- in cooler	43.00 Fahrenheit	42F-43F

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Overall Comments:

OWNERSHIP CHANGE INFORMATION

NEW FACILITY NAME: *Mian Milpitas*

NEW OWNER: *Mian Milpitas LLC.*

The applicant has completed the facility evaluation application process for an Environmental Health Permit.

The permit category for this facility is FP14. An invoice for the permit fee in the amount of \$1,723.00 will be mailed to the billing address on the application. Payment must be submitted within 10 days of receipt of the invoice. The owner is responsible for contacting our department if an invoice is not received and remit payment within 30 days.

The Environmental Health Permit will be effective: 01/01/2026 - 12/31/2026. This report serves as a temporary permit. However, the permit will be deemed invalid if the permit fee is not paid in full within 30 days from the date of this report. Okay to Operate.

An official permit will be mailed to the address on file and shall be posted in public view upon receipt.

**Structural Review inspection conducted on 12/22/2025.*

**Permit condition: none.*

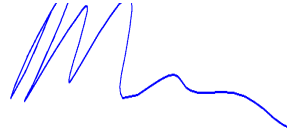
**Obtain food safety manager certificate within 60 days. All other food employees must have valid food handler cards within 30 days from hire date.*

**Current owner will end on the 01/04/2026. New owners plan to start on 01/05/2026.*

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 **1/5/2026**. 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: Ruxin Chen
New owner
Signed On: December 22, 2025