

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 FA0230017 - 99 RANCH MARKET #66-GROCERY		Site Address 338 BARBER LN, MILPITAS, CA 95035		Inspection Date 04/06/2026	
Program PR0330018 - NO FOOD PREP > 20,000 SQ FT - FP08			Owner Name WELCOME MARKET INC		Inspection Time 14:40 - 16:20
Inspected By MAVERICK CHIN	Inspection Type ROUTINE INSPECTION	Consent By XIN	FSC Jinmin Ou 08/03/2028		

Placard Color & Score
YELLOW
80

RISK FACTORS AND INTERVENTIONS						OUT		COS/SA	N/O	N/A	PBI
						IN	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						S
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									S
K15	Food obtained from approved source	X									
K16	Compliance with shell stock tags, condition, display		X		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									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										
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									X	
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									X	
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

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

Inspector Observations:

Raw, whole chickens measured 53F, and chicken legs/chicken thighs measured between 51F and 53F while maintained in the left-side (oriented facing the grocery aisles) of the glass-display case at the meat department. Per staff, chicken had been maintained in the unit since last night. Ambient of the left side of the unit measured 53F via probe.

Raw, fish heads of various species measured between 49F and 55F, and lobster measured 56F while maintained out of temperature control at the front inserts at the seafood department. Per staff, they had forgotten to put ice on the aforementioned items due to the fact that the ice machine was currently inoperable, and they are trying to ration the ice.

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

[COS] Operator voluntarily discarded all chicken. Ice was placed on the fish heads and lobster.

Follow-up By
04/09/2026

K16 - 8 Points - Not in compliance with shell stock tags, condition; 114039-114039.5

Inspector Observations:

Three batches of live manila clams observed commingled while maintained in a singular self-service tank/basin at the front service area. Staff could not differentiate between the batches, and provided the shell stock tags for the three batches of manila clams.

Shell stock tags provided intermixed in a bucket while not maintained in chronological order.

Shell stock tags for live cherry stone clams could not be provided. Per the operator, one of the employees had accidentally thrown it away last week. Staff could not provide any shell stock tags for any cherry stone clams.

[CA] Shellstock from separate batches shall not be commingled. All shellstock tags shall be kept in chronological order for 90 days after harvest.

[COS] Operator elected to voluntarily discard all of the aforementioned shellstock.

Follow-up By
04/09/2026

Minor Violations

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. Ambient of the left-side (oriented facing the grocery aisles) of the meat department display cooler measured 53F via probe.

[CA] Refrigeration shall be capable of maintaining potentially hazardous foods at 41F or below.

2. Ice machine observed inoperable.

[CA] Repair ice machine and maintain in good repair.

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

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Inspector Observations:

Recirculation pipes for fish tanks observed leaking copious amounts of water onto the floor of the seafood department. Excessive amounts of standing water observed on the floor.

[CA] Repair plumbing and maintain in good repair.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
warm water	hand sink - seafood department	100.00 Fahrenheit	
tilapia	walk-in cooler - seafood department	39.00 Fahrenheit	
warm water	hand sink - restrooms	100.00 Fahrenheit	
water	manila clams tank	42.00 Fahrenheit	
pork blood	meat department - display refrigeration	40.00 Fahrenheit	
milk	walk-in cooler - dairy/eggs	41.00 Fahrenheit	
beef ribs	walk-in cooler - meat department	38.00 Fahrenheit	
tofu	display refrigeration	41.00 Fahrenheit	
raw pork belly	walk-in cooler - meat department	39.00 Fahrenheit	
hot water	three compartment sink	120.00 Fahrenheit	
green turbot	walk-in cooler - seafood department	40.00 Fahrenheit	
raw shell eggs	walk-in cooler - dairy/eggs	41.00 Fahrenheit	
frozen fish cake	freezer - grocery aisle	14.00 Fahrenheit	
frozen pork	walk-in freezer - rear	30.00 Fahrenheit	
warm water	hand sink - meat department	100.00 Fahrenheit	
frozen duck	freezer chest - customer self service	17.00 Fahrenheit	
hot water	prep sinks	120.00 Fahrenheit	
frozen beef tripe	freezer chest - customer self-service	19.00 Fahrenheit	

Overall Comments:

Two or more major violations were cited during the routine inspection.

A follow-up inspection will be conducted in the next 1 to 3 business days to verify compliance with all of the cited major violations.

Subsequent follow-up inspections after the first shall be billed at \$298/hour, one hour minimum, during normal business hours (7:30 AM to 4:30 PM), or \$645 for a minimum of 2 hours, during non-business hours and in accordance with the inspector's availability.

The posted placard is property of the Santa Clara County Department of Environmental Health and shall not be removed, covered-up, relocated, tampered with, camouflaged, or copied. Failure to comply may result in a fine and enforcement action as per county ordinance section B11-55.

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 **4/20/2026**. 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.

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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: Xin Guan
Acting Manager

Signed On: April 06, 2026