

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 FA0230430 - YUMMY YUMMY BAO		Site Address 402 BARBER LN 320, MILPITAS, CA 95035		Inspection Date 08/06/2026		Placard Color & Score GREEN 73		
Program PR0330443 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name MAI GU ENTERPRISES CORI		Inspection Time 13:05 - 14:15			
Inspected By MAVERICK CHIN		Inspection Type ROUTINE INSPECTION		Consent By DONG				FSC Not Available

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						
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						S
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		
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						S
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	X	
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	X	
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		
K42	Garbage & refuse properly disposed; facilities maintained		
K43	Toilet facilities: properly constructed, supplied, cleaned	X	
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		X
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:

Tea eggs in soy sauce measured 104F while maintained in a stock pot on the stock range with the flame underneath turned to low. Per staff, tea eggs in soy sauce had been cooked approximately 1.5 hours prior.

In the left side prep cooler at the cook-line, raw pork belly, pork intestine, raw and cooked beef, raw and cooked chicken, wontons, and raw lamb measured between 48F and 52F. Ambient of the unit measured 54F via probe. Per staff, items had been relocated from the walk-in cooler to the unit at the start of lunch service, approximately 2 hours prior.

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

[COS] Tea eggs in soy sauce were reheated to greater than 165F. All potentially hazardous foods in the prep cooler were relocated to the walk-in cooler.

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations:

A valid food safety certificate could not be provided.

[CA] Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have a valid Food Safety Certificate available for review at all times.

Food handler cards for employees could not be provided.

[CA] Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.

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:

Observed accumulation of black, mold-like growth on the interior panels of the ice machine.

[CA] Clean regularly to prevent buildup. Ensure that food contact surfaces are maintained clean.

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations:

Observed 5+ flies in the back kitchen area, near the mop sink.

[CA] Food facility shall be kept free of non-disease carrying insects, weevils, ants, gnats, and fruit flies.

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations:

Observed the storage of raw duck feet over bok choy in the upright cooler to the right of the hand sink in the main kitchen area.

[CA] All food shall be separated and protected from cross-contamination. Store all raw meat or other raw products of animal origin below ready-to-eat food items.

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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:

Ambient of the left-side prep cooler at the cook-line measured 54F via probe.

[CA] Refrigeration must be capable of maintaining PHFs at 41°F or below.

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:

Observed cloths and an apron covering vegetables (while stored in direct contact) in the walk-in cooler.

[CA] Discontinue the use of cloth towels and aprons in direct with food, used approved, single use materials.

K43 - 2 Points - Toilet facilities: improperly constructed, supplied, cleaned; 114250, 114250.1, 114276

Inspector Observations:

In the men's restroom, the urinal observed non-functional. Observed a black garbage bag covering has been placed over the urinal.

[CA] Toilet facilities shall be maintained clean and in good repair.

K48 - 2 Points - Plan review unapproved; 114380

Inspector Observations:

Facility has added a korean dough sheeter and a chinese boba making machine without submitting plans for the addition of new equipment to DEH Plan Check.

[CA] Submit plans for the addition of new equipment to DEH Plan Check at dehplanchek@deh.sccgov.org

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
pork and mushroom mix	walk-in cooler	41.00 Fahrenheit	
raw duck feet	upright cooler - corner of main prep area	40.00 Fahrenheit	
pork belly	steam table	171.00 Fahrenheit	
raw chicken	prep cooler - cook-line - left	49.00 Fahrenheit	
halved eggs	two-door prep cooler - kitchen entrance	40.00 Fahrenheit	
ambient	prep cooler - cook-line - left	54.00 Fahrenheit	
raw mackerel	one-door prep cooler - kitchen entrance	39.00 Fahrenheit	
hot water	three compartment sink	120.00 Fahrenheit	
ground beef mix	two-door upright cooler - back prep area	40.00 Fahrenheit	
raw lamb	prep cooler - cook-line - left	51.00 Fahrenheit	
soup dumpling	prep cooler - cook-line - right	41.00 Fahrenheit	
hot water	mop sink	120.00 Fahrenheit	
bao	prep cooler - cook-line - right	41.00 Fahrenheit	
pan fried pork bun	pan - stovetop	168.00 Fahrenheit	final cook temp
frozen dumplings	upright freezer - middle of main prep area	0.00 Fahrenheit	
braised beef shortrib	steam table	179.00 Fahrenheit	
noodles	walk-in cooler	41.00 Fahrenheit	
frozen chicken	walk-in freezer	0.00 Fahrenheit	
hot water	prep sink	120.00 Fahrenheit	
chlorine sanitizer	mechanical dishwasher	50.00 PPM	
warm water	hand sinks - kitchen	100.00 Fahrenheit	
frozen dumplings	freezer chests	0.00 Fahrenheit	
ambient	merchandise refrigerator - front service	53.00 Fahrenheit	no PHF
raw fish	walk-in cooler	41.00 Fahrenheit	
cooked beef	prep cooler - cook-line - right	48.00 Fahrenheit	

Overall Comments:

OWNERSHIP CHANGE INFORMATION

NEW FACILITY NAME: Special Noodle Milpitas

NEW OWNER: Mai Gu Restaurant Inc

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

The permit category for this facility is FP11. An invoice for the permit fee in the amount of \$2281.00 + \$570.25 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: 08/01/2026 - 07/31/2026. 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 08/06/2026**

***Permit condition: N/A**

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

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 **8/20/2026**. 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.

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: Dongsheng Zhao
Manager
Signed On: August 06, 2026