

# 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

|                                                                                 |  |                                                          |                               |                                      |                                         |                                                                                                                                                                |  |                                       |
|---------------------------------------------------------------------------------|--|----------------------------------------------------------|-------------------------------|--------------------------------------|-----------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------|--|---------------------------------------|
| <b>Facility</b><br>FA0230514 - SHENG KEE OF CALIFORNIA. INC                     |  | <b>Site Address</b><br>386 BARBER LN, MILPITAS, CA 95035 |                               | <b>Inspection Date</b><br>01/12/2026 |                                         | <b>Placard Color &amp; Score</b><br><div style="background-color: green; color: white; padding: 10px; text-align: center;"> <b>GREEN</b><br/> <b>79</b> </div> |  |                                       |
| <b>Program</b><br>PR0330548 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10 |  |                                                          | <b>Owner Name</b><br>MARK KAO |                                      | <b>Inspection Time</b><br>10:45 - 12:40 |                                                                                                                                                                |  |                                       |
| <b>Inspected By</b><br>MAVERICK CHIN                                            |  | <b>Inspection Type</b><br>ROUTINE INSPECTION             |                               | <b>Consent By</b><br>MEI FEN         |                                         |                                                                                                                                                                |  | <b>FSC</b> Jin Qiang Ma<br>03/08/2028 |

  

| 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  |       |       |        |     |     |     |
| K04                            | Proper eating, tasting, drinking, tobacco use                               | X  |       |       |        |     |     |     |
| K05                            | Hands clean, properly washed; gloves used properly                          |    |       | X     | X      |     |     | S   |
| K06                            | Adequate handwash facilities supplied, accessible                           | X  |       |       |        |     |     | S   |
| K07                            | Proper hot and cold holding temperatures                                    |    | X     |       | X      |     |     |     |
| K08                            | Time as a public health control; procedures & records                       | X  |       |       |        |     |     | S   |
| 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     |        |     |     | N   |
| 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  |       |       |        |     |     | 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                    |     |     |
| 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               |     |     |
| 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 | X   |     |
| 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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|                                                                          |                                   |                                                   |                                  |
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| Program<br>PR0330548 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10 |                                   | Owner Name<br>MARK KAO                            | Inspection Time<br>10:45 - 12:40 |
| 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:

*Egg tarts measured 66F, and barbecue pork buns measured 68F while maintained on speed racks in the main kitchen area. Per staff, items had been baked in the oven one hour prior, and the cooks had made too much to be placed into hot holding.*

*Egg tarts measured 120F, and barbecue pork buns measured 123F while maintained in the hot-holding box at the front service counter. Per staff, items had been baked in the oven 1.5 hours prior, but had been left out in ambient before being placed into hot holding. All other potentially hazardous foods in the hot-holding box measured at 135F or above.*

*\*Note: Egg tarts, custard tarts, and barbecue pork buns are intended to be hot-held (and not subjected to time as a public health control) in the countertop hot holding unit at the front service area.*

*Recommend not baking more than can be held in the hot holding unit.*

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

*Ensure that after heating/cooking, potentially hazardous items intended for temperature control are immediately transferred to hot holding, as hot holding units are not designed to heat potentially hazardous items to 135F, but rather to maintain at 135F or above.*

*[SA] Egg tarts and barbecue pork buns marked to be served or discarded by 3:00 PM (4 hours after initially leaving temperature control).*

### Minor Violations

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

#### Inspector Observations:

*Food handler cards 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.*

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

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## Inspector Observations:

*Employee wiped nose with gloved hand and then attempted to continue on to bread preparation before being stopped.*

**[CA] Employees shall change gloves and wash their hands in all of the following scenarios:**

- (1) Immediately before engaging in FOOD PREPARATION, including working with nonPREPACKAGED FOOD, clean EQUIPMENT and UTENSILs, and unwrapped single-use FOOD containers and UTENSILs.**
- (2) After touching bare human body parts other than clean hands and clean, exposed portions of arms.**
- (3) After using the toilet room.**
- (4) After caring for or handling any animal allowed in a FOOD FACILITY pursuant to this part.**
- (5) After coughing, sneezing, using a handkerchief or disposable tissue, using tobacco, eating, or drinking.**
- (6) After handling soiled EQUIPMENT or UTENSILs.**
- (7) During FOOD PREPARATION, as often as necessary to remove soil and contamination and to prevent cross-contamination when changing tasks.**
- (8) When switching between working with raw FOOD and working with READY-TO-EAT FOOD.**
- (9) Before initially donning gloves for working with FOOD.**
- (10) Before dispensing or serving FOOD or handling clean TABLEWARE and serving UTENSILs in the FOOD service area.**
- (11) After engaging in other activities that contaminate the hands.**

**[COS] Employee changed gloves and properly washed hands.**

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:

**1. Quaternary ammonium sanitizer measured 0 ppm in the three compartment sink while not actively in-use to wash dishes. Quaternary ammonium sanitizer measured 0 ppm from the wall-mounted dispenser.**

**[CA] Manual sanitization shall be accomplished in the final sanitizing rinse by contacting a chlorine solution of 100 PPM concentration for at least 30 seconds or by contacting a quaternary ammonium solution of 200 PPM concentration for at least 60 seconds.**

**\*Note: Bleach and chlorine test strips were available.**

**2. Accumulation of black, mold-like substance on the interior lip of the ice machine. No direct contamination observed.**

**[CA] Maintain clean to prevent contamination of ice.**

**3. Table-mounted can opener blade observed to be covered in black/brown debris.**

**[CA] Equipment contacting food shall be maintained clean.**

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)

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## Inspector Observations:

1. Containers of food stored directly on the floor in the walk-in freezer.

[CA] Food shall be stored at least 6 inches above the floor to prevent contamination.

2. Two speedracks full of various, uncovered breads observed to be stored in the customer service area (directly to the right of the front doors) throughout the entirety of the inspection. Per staff, they planned on packing it for a large order.

[CA] Food on display shall be protected from cross-contamination, by the use of an approved sneeze guard that intercept a direct line between the consumer's mouth and the food being displayed.

\*Note: Recommend maintaining uncovered trays of bread in the kitchen or in another location where they are not exposed to potential sneeze or splash contamination prior to the packing process.

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

## Inspector Observations:

Hole of approximately one inch observed in the door sweep under the back door leading into the main kitchen area.

[CA] Close gap to prevent the intrusion of vermin.

## Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.

## Measured Observations

| Item                | Location                                  | Measurement       | Comments |
|---------------------|-------------------------------------------|-------------------|----------|
| butter cream        | four-door upright cooler                  | 40.00 Fahrenheit  |          |
| mayo and scallion   | four-door upright cooler                  | 39.00 Fahrenheit  |          |
| warm water          | hand sink - back kitchen                  | 100.00 Fahrenheit |          |
| raw shell eggs      | walk-in cooler                            | 38.00 Fahrenheit  |          |
| ham                 | walk-in cooler                            | 40.00 Fahrenheit  |          |
| warm water          | hand sink - front kitchen                 | 100.00 Fahrenheit |          |
| warm water          | hand sink - front service                 | 100.00 Fahrenheit |          |
| hot water           | three compartment sink                    | 120.00 Fahrenheit |          |
| sliced tomato       | six-door upright cooler                   | 40.00 Fahrenheit  |          |
| milk                | under-counter unit - side - front service | 41.00 Fahrenheit  |          |
| quaternary ammonium | three compartment sink                    | 0.00 PPM          |          |
| ambient             | glass display cooler - front service      | 34.00 Fahrenheit  |          |
| cake                | walk-in freezer                           | 6.00 Fahrenheit   |          |
| shredded cheese     | walk-in cooler                            | 38.00 Fahrenheit  |          |
| hot dogs            | walk-in cooler                            | 40.00 Fahrenheit  |          |
| cake                | six-door upright cooler                   | 40.00 Fahrenheit  |          |
| cake                | two-door upright freezer                  | 13.00 Fahrenheit  |          |

## 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 **1/26/2026**. 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 |



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**Received By:** Mei Fen  
Employee

**Signed On:** January 12, 2026