

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 FA0202819 - SAUCY ASIAN		Site Address 447 GREAT MALL DR FC-10, MILPITAS, CA 95035		Inspection Date 08/15/2025		Placard Color & Score GREEN 82		
Program PR0306505 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name JH369 LLC		Inspection Time 11:30 - 12:30			
Inspected By ALELI CRUTCHFIELD		Inspection Type ROUTINE INSPECTION		Consent By HIRAL				FSC Hiral Sheth 12/10/2026

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification	X						
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						
K06	Adequate handwash facilities supplied, accessible			X				
K07	Proper hot and cold holding temperatures		X					N
K08	Time as a public health control; procedures & records						X	
K09	Proper cooling methods			X				N
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						
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						

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	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		
K48	Plan review		

OFFICIAL INSPECTION REPORT

Facility FA0202819 - SAUCY ASIAN	Site Address 447 GREAT MALL DR FC-10, MILPITAS, CA 95035	Inspection Date 08/15/2025
Program PR0306505 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name JH369 LLC	Inspection Time 11:30 - 12:30
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: Measured rice in warmer at 96F, tobiko at 55F in prep unit, sliced cheese in glass unit at 55F. [CA] Maintain potentially hazardous food 41F and below or 135F and above. [COS] Rice was reheated to 165F for hot holding and other food items were located in alternate refrigerator to cool down quickly.

Minor Violations

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

Inspector Observations: The automatic soap dispenser at hand sink is inoperable. [CA] Ensure soap dispenser is operable. Provide a portable soap pump until dispenser is repaired. [COS]

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: Observed a covered plastic container of japchae (more than 4 inches) cooling in refrigerator.

[CA] Properly cool food using uncovered shallow metal containers, using no more than 2 inches for solid foods and no more than 3 inches for liquids. Locate on top shelf of refrigerator to cool quickly. [COS] Food was split in half in another container.

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 raw shelled eggs above ready to eat food in 2 door unit. [CA] Store raw eggs below ready to eat food.

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

Inspector Observations: The hot water for the prep sink was turned off. Operator stated hot water was turned off due to sink leaking. [CA] Ensure hot running water (120F) is available at all times.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Needs Improvement - Proper cooling methods.

Measured Observations

Item	Location	Measurement	Comments
japchae, rice	steam table- front	140.00 Fahrenheit	over 140F
shrimp	drawer cookline	41.00 Fahrenheit	
diced chicken	upright warmer- back	156.00 Fahrenheit	
soy chicken	2 door freezer	20.00 Fahrenheit	
quat ammonium	3 comp sink basin	200.00 PPM	
chicken, beef	steam table- front	150.00 Fahrenheit	
water	hand sinks- all	100.00 Fahrenheit	
steak	drawer cookline	39.00 Fahrenheit	
ambient	2 door glass unit	41.00 Fahrenheit	
water	3 comp sink	120.00 Fahrenheit	

Overall Comments:

OFFICIAL INSPECTION REPORT

Facility FA0202819 - SAUCY ASIAN	Site Address 447 GREAT MALL DR FC-10, MILPITAS, CA 95035	Inspection Date 08/15/2025
Program PR0306505 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name JH369 LLC	Inspection Time 11:30 - 12:30

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 **8/29/2025**. 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: Hiral sheth
PIC
Signed On: August 15, 2025