

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 FA0263637 - WAH JEE WAH		Site Address 418 S MAIN ST, MILPITAS, CA 95035		Inspection Date 09/02/2026		Placard Color & Score GREEN 81		
Program PR0388379 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name ROUNAK DUMRA		Inspection Time 17:20 - 18:20			
Inspected By NHA HUYNH		Inspection Type ROUTINE INSPECTION		Consent By CHEF RON				FSC Rounak Dumra 03/05/2028

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						S
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						
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		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							
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	X	
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		
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	X	
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

K11 - 8 Points - Improper reheating procedures for hot holding; 114014, 114016

Inspector Observations:

Rice in the hot box was measured at 101 degrees Fahrenheit. Per PIC, the employee may have put in the tray of rice from the refrigerator straight into the hot box.

[Corrective Action] Ensure foods are properly re-heated to a minimum temperature of 165 degrees Fahrenheit before storing into the hot box.

[Suitable Alternative] PIC voluntarily discarded the rice.

Minor Violations

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 grime accumulation inside the ice machine near the ice chute.

[Corrective Action] Thoroughly clean and sanitize inside the ice machine.

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:

1. Observed food prep on the food prep table that was in the wooden shed connected to the restaurant.

[Corrective Action] Ensure all food prep is conducted in the permitted food facility.

2. Sack of potatoes observed stored on the floor next the 2 door upright cooler.

[Corrective Action] Store all foods at least 6 inches above the floor on approved shelvings.

Follow-up By
09/04/2026

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations:

1. Observed mold like substance on the speed rack in the walk-in cooler.

[Corrective Action] Thoroughly clean and maintain clean.

2. Observed food splatter on bulk food containers.

[Corrective Action] Maintain containers clean.

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. Observed charcoal grill stored inside the wooden shed while charcoal was lit.

[Corrective Action] The charcoal grill shall be used outside and in accordance with fire department regulations.

2. Rubber seals on the 3 door upright cooler observed damaged.

[Corrective Action] Repair or replace the rubber seal.

Follow-up By
09/04/2026

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

Inspector Observations:

1. Observed crack in the flooring from the back door all the way to the 3 compartment sink.

[Corrective Action] Maintain floors in good condition.

2. Accumulation of old food residue on the flooring in the walk-in cooler.

[Corrective Action] Maintain floors clean.

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Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
hot water	handwash sink	115.00 Fahrenheit	
gravy, rice	hot box	152.00 Fahrenheit	
chicken	walk-in cooler	41.00 Fahrenheit	
rice	hot box	101.00 Fahrenheit	
cheese	single door upright display cooler	38.00 Fahrenheit	
butter	3 door upright cooler	38.00 Fahrenheit	
marinated chicken	2 door upright cooler	41.00 Fahrenheit	
hot water	3 compartment sink	124.00 Fahrenheit	

Overall Comments:

A routine inspection was conducted in conjunction with a compliant investigation.

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 **9/16/2026**. 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: Chef Ron
operator
Signed On: September 02, 2026