

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 FA0230516 - JINGEGE YAO YAO		Site Address 516 BARBER LN, MILPITAS, CA 95035		Inspection Date 08/13/2026		Placard Color & Score YELLOW 47		
Program PR0330551 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name DINGXING INC		Inspection Time 13:45 - 15:45			
Inspected By MAVERICK CHIN		Inspection Type ROUTINE INSPECTION		Consent By ALVIN				FSC Wenhua Xu 9/20/2029

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			N
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		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		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						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	X	
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	X	
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		
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

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations:

Employee observed handling raw chicken, rinsed gloved hands in the hand sink at the meat preparation room, then attempted to handle cooked ducks that had just been taken out of the oven before being stopped.

Follow-up By 08/18/2026

Employee observed handling raw fish in the prep cooler at the main preparation area, then proceeded to handle spinach.

Employee observed handling a container of pooled eggs with his thumbs inside the container, then attempted to resume cooking before being stopped.

[CA] Employees shall 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] Instructed employees to de-glove and properly wash hands with soap. Spinach was voluntarily condemned and discarded due to cross contamination.

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

Inspector Observations:

In the duck preparation area, observed raw cantonese style ducks hanging from the ceiling from hooks that measured 68F. Per staff, ducks had recently been taken out of the duck drying refrigerator after having been stored in the unit overnight.

**Note: Ambient of the unit measured 58F via probe.*

Follow-up By 08/18/2026

In the duck drying refrigerator, raw whole ducks measured between 59F and 62F. Per staff, these ducks had been recently delivered from a refrigerated truck, and placed into the unit less than 45 minutes prior. Ambient of the unit measured 58F via probe.

In a case on a dunnage rack in the meat preparation room, 15+ raw, whole chickens measured 70F. Per staff, chicken had just been delivered less than 45 minutes prior. In the same area, in a plastic tub, raw marinated chashu (pork) measured 68F. Per staff, removed from refrigeration less than 1 hour prior.

In the meat preparation room, observed 6 racks of roast pork hanging from hooks from the ceiling that measured 70F. Per staff, roast pork was hanging to dry after having been baked in the oven approximately 1.5 hours prior.

On a lower prep table near the oven, raw whole chickens measured 68F. Per staff, removed from refrigeration less than 2 hours prior.

In the same area, hanging on hooks above the prep table, cooked marinated chashu measured 70F. Per staff,

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chashu had been baked less than 1.75 hours prior.

Numerous potentially hazardous foods, including fish, shrimp, beef tripe, raw beef, pork intestine, bean sprouts, and pooled eggs measured between 54F and 63F while maintained in the prep cooler at the main preparation area. Ambient of the lower portion of the unit measured 50F via probe.

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

[COS] Cantonese style ducks that had been maintained in the improperly functioning refrigerator overnight (and were now hanging on hooks) were voluntarily condemned and discarded. All other potentially hazardous foods were cooked, marked to be served or discarded within 4 hours of initially leaving temperature control, or were relocated/returned to adequate refrigeration.

K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000

Inspector Observations:

Numerous potentially hazardous foods subjected to time as a public health control lacked time labeling while maintained in the main kitchen area on prep tables, carts, and shelving units, including sliced tomatoes, raw shell eggs, flat rice noodles, egg noodles, pooled eggs, minced pork, and bean sprouts.

Follow-up By
08/18/2026

Observed cooked chashu hanging on hooks in the meat preparation area. Observed cooked ducks hanging from hooks at the shelving unit near the oven. Observed roast pork hanging from hooks in the meat preparation area. Items measured between 84F and 175F. Per staff, all items had been cooked less than 1 hour prior, and were in the process of cooling prior to being taken to the front service area to be placed onto TPHC.

[CA] When time only, rather than time and temperature is used as a public health control, PHFs shall be time marked to indicate when item is removed from temperature control, discarded if not consumed or served within 4 hours, and written procedures shall be readily available for review. Ensure that after being cooked, any items that are to be subjected to TPHC are immediately relocated to the front service area and placed on the time log.

[COS] All items were time labeled and discarded after 4 hours had elapsed after initially leaving temperature control.

K13 - 8 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Inspector Observations:

Observed a trash fly land directly on and crawl on green beans maintained in the prep cooler at the main kitchen area.

Follow-up By
08/18/2026

[CA] Any food is adulterated if it bears or contains any poisonous or deleterious substance that may render it impure or injurious to health.

[COS] Green beans were voluntarily condemned and discarded due to fly adulteration.

Minor Violations

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

Inspector Observations:

Food handler cards could not be provided for five of the staff members present.

[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, 114125(b), 114141

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Inspector Observations:

High temperature sanitizing rinse measured between 150F and 152F during 3 consecutive cycles of the mechanical dishwasher while in active-use to wash dishes.

[CA] Mechanical sanitization shall be accomplished in the final sanitizing rinse by achieving a utensil surface temperature of 160°F (or manufacturer's instruction).

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

Inspector Observations:

Observed 5+ flies flying around the kitchen area.

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

K26 - 2 Points - Unapproved thawing methods used; frozen food; 114018, 114020, 114020.1

Inspector Observations:

Observed raw, frozen beef thawing in standing water in the right compartment of the three compartment warewashing sink.

[CA] Frozen potentially hazardous food shall only be thawed in one of the following ways: 1) under refrigeration that maintains the food temperature at 41°F or below, 2) completely submerged under potable running water for a period not to exceed two hours at a water temperature of 70°F or below, and with sufficient water velocity to agitate and flush off loose particles into the sink drain, 3) in a microwave oven if immediately followed by immediate preparation, 4) as part of a cooking process.

Three compartment sink shall not be used for food preparation.

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 chicken juices from whole chickens dripping onto cases of chicken thighs in the clear-door cooler at the entrance to the kitchen area.

[CA] All food shall be separated and protected from cross-contamination.

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations:

Observed two tubs of uncovered of uncovered bean sprouts maintained on the floor directly underneath the prep cooler. Observed the prep cooler dripping liquid, however, did not observe liquid dripping into bean sprouts.

Observed case of opened spinach stored outside the back door of the facility.

Observed cases of food stored on the floor throughout the entirety of the facility.

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

Food shall be stored inside the fully enclosed, permitted facility.

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 prep cooler at the cook-line measured 50F via probe. Ambient of the upright duck drying refrigerator measured 58F via probe.

Follow-up By
08/18/2026

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

2. Observed the use of butane cooking equipment that lacks any form of overhead ventilation.

[CA] Discontinue the use of butane equipment.

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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:

1. Observed the storage of clean pans and cutting boards directly on the floor.

[CA] Equipment contacting food shall be stored in a sanitary location.

2. Observed cloths used to cover vegetables in the upright cooler at the entrance to the kitchen.

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

K48 - 2 Points - Plan review unapproved; 114380

Inspector Observations:

Observed an unapproved countertop induction stove at the front service area. Stove lacks any form of ventilation.

Per staff, item was recently added and is used to heat drinks.

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

Performance-Based Inspection Questions

Needs Improvement - Hands clean/properly washed/gloves used properly.

Needs Improvement - Food contact surfaces clean, sanitized.

Measured Observations

Item	Location	Measurement	Comments
bean sprouts	upright sliding glass door cooler - cook-line	40.00 Fahrenheit	
fish balls	prep cooler	59.00 Fahrenheit	
frozen chicken	upright freezer - left - meat prep room	12.00 Fahrenheit	
rice	rice warmers	175.00 Fahrenheit	
frozen pork	upright freezer - right - meat prep room	13.00 Fahrenheit	
milk	prep cooler - front service	38.00 Fahrenheit	
raw chicken leg	clear-door cooler - kitchen hallway	40.00 Fahrenheit	
hot water	three compartment sink	120.00 Fahrenheit	
shrimp	prep cooler	56.00 Fahrenheit	
beef tripe	prep cooler	61.00 Fahrenheit	
raw beef	prep cooler	63.00 Fahrenheit	
frozen beef	upright cooler - kitchen hallway	39.00 Fahrenheit	
raw fish	prep cooler	58.00 Fahrenheit	
cooked chicken	under-counter cooler - front service	39.00 Fahrenheit	
warm water	hand sinks	100.00 Fahrenheit	
high temperature sanitizing rinse	mechanical dishwasher	150.00 Fahrenheit	150F-152F
quail eggs	prep cooler	59.00 Fahrenheit	
duck	duck drying refrigerator	59.00 Fahrenheit	59F-62F

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 \$282/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.

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Joint inspection with Jasmine L.

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 **8/27/2026**. 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

WEN

Received By: Alvin
Manager
Signed On: August 13, 2026