

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 FA0230429 - XIAN KITCHEN		Site Address 300 BARBER CT, MILPITAS, CA 95035		Inspection Date 12/23/2025	
Program PR0330442 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name SAM CHIN INTERNATIONAL I		Inspection Time 17:00 - 17:40
Inspected By MAVERICK CHIN	Inspection Type FOLLOW-UP INSPECTION		Consent By ZEYANG HUANG (ANDREW)		

Placard Color & Score GREEN N/A
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Comments and Observations

Major Violations

Cited On: 12/01/2025

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

Compliance of this violation has been verified on: 12/04/2025

Cited On: 12/22/2025

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

Compliance of this violation has been verified on: 12/23/2025

Cited On: 12/01/2025

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

Compliance of this violation has been verified on: 12/04/2025

Cited On: 12/22/2025

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

Compliance of this violation has been verified on: 12/23/2025

Cited On: 12/22/2025

K09 - 8 Points - Improper cooling methods; 114002, 114002.1

Compliance of this violation has been verified on: 12/23/2025

Cited On: 12/01/2025

K14 - 8 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

Compliance of this violation has been verified on: 12/04/2025

Minor Violations

Cited On: 12/23/2025

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:

Chlorine sanitizer measured 10 ppm in the mechanical dishwasher while not in active use.

[CA] Maintain chlorine in mechanical warewash machine at 50 PPM. Contact service technician as necessary.

Cited On: 12/22/2025

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

Compliance of this violation has been verified on: 12/23/2025

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Cited On: 12/23/2025

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:

Prep table outside the walk-in cooler observed to be held up by two large, empty tomato sauce cans supporting the underside.

[CA] Repair prep table and remove unapproved modifications to prevent the harborage of vermin.

Cited On: 12/23/2025

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:

Gap of approximately one inch observed above the top of the screen door at the back of the kitchen.

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

Cited On: 12/23/2025

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

Inspector Observations:

Accumulation of food on the floor underneath the mechanical dishwasher, and behind the transformer box in the back of the kitchen.

[CA] Maintain floors, walls, and ceilings clean to prevent the attraction of vermin.

Measured Observations

Item	Location	Measurement	Comments
chlorine sanitizer	mechanical dishwasher	10.00 PPM	
tomato egg stir fry	steam table	149.00 Fahrenheit	
bean sprouts	walk-in cooler	41.00 Fahrenheit	
chicken	walk-in cooler	40.00 Fahrenheit	

Overall Comments:

On-site for a follow-up inspection after facility earned a conditional pass during the routine inspection conducted in 12/22/2025

Compliance of the following has been verified:

K05: Hands not clean/improperly washed/gloves not used properly:

- Proper hand washing and glove-use procedures observed

K07: Improper hot and cold holding temperatures

- No potentially hazardous foods maintained out of temperature control

K09: Improper cooling

- No cooling observed. Proper cooling procedures and thresholds discussed with new owner and staff

K23: Observed rodents, insects

- Facility has been serviced by a licensed pest control service, Advanced IPM, during the morning of 12/23/2025.

No evidence of rodents observed. Continue to monitor using sticky traps, and contact pest control for additional treatments as needed

Notes:

- Facility is properly following time as a public health control procedures as set up during the last routine inspection; items on TPHC (4-hour rule) observed to be properly time marked with start and end times

Items on TPHC: potentially hazardous foods on cart next to cook-line and cold noodles

TPHC procedures observed in plastic sleeve taped to the wall to the right of the main cook-line.

Compliance of all cited major violations verified. Facility re-issued a Green "Pass".

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Continue to work on the violations cited during the last routine inspection.

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 **1/6/2026**. 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: Zeyang Huang
New Owner

Signed On: December 23, 2025