

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 03/05/2026	
Program PR0330551 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name DINGXING INC		Inspection Time 15:50 - 17:00
Inspected By MAVERICK CHIN	Inspection Type ROUTINE INSPECTION	Consent By ALVIN	FSC Wenhao Xu 09/20/2029		

Placard Color & Score YELLOW 70

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							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						S
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				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				S
K15 Food obtained from approved source		X		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	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		
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	X	
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		
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

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

Inspector Observations:

Raw cantonese style ducks measured 66F while maintained in the drying refrigerator. Per staff, ducks had been placed into the unit 1 hour prior. Ambient of the drying refrigerator measured 66F via a probe placed inside.

Follow-up By
03/10/2026

Numerous packages of tofu measured 46F while maintained in the clear, sliding glass door cooler to the left of the cook-line. Per staff, tofu had been maintained inside of the unit for the last 4 hours. Ambient of the unit measured 46F via probe.

Raw, bone in chicken measured 62F while maintained in two tubs in ambient temperature on the lower portion of a prep table. Per staff, it had been taken out for preparation 1 hour prior.

[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 to be cooked or else discarded by 7:00PM. Tofu was voluntarily discarded.

K15 - 8 Points - Food not obtained from approved source; 113980, 113982, 114021-114031, 114041

Inspector Observations:

Facility could not provide an invoice for a case of duck blood maintained in one of the upright coolers. Packaging observed to be written in Chinese. Per staff, the duck blood was purchased from a market. Duck blood does not appear to be from an approved source.

Follow-up By
03/10/2026

[CA] Food must be from an approved source or properly documented.

[COS] Case of duck blood was impounded. See impound report. Facility shall provide documentation that can prove that the duck blood is from an approved source.

**Note: Consulted with G. Gonzalez regarding approved source.*

Minor Violations

K08 - 3 Points - Improperly using time as a public health control procedures & records; 114000

Inspector Observations:

Facility has added several items to time as a public health control and is properly following TPHC (4-hour rule) procedures for said items, but has not added it to their written procedures. Items include raw shell eggs, pooled eggs, bean sprouts, and ground pork at the cook-line, as well as cooked greens and cooked beans maintained at the front service line.

Follow-up By
03/10/2026

**Note: TPHC log for roast duck, bbq pork, soy sauce chicken, pork belly, and salt baked chicken hanging on hooks at the front service counter observed properly filled out. Facility is properly following TPHC procedures for all of the aforementioned items.*

[CA] Ensure to update written TPHC procedures with the new items being subjected to time as a public health control.

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

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Inspector Observations:

High temperature sanitizing rinse measured 157F in the mechanical dishwasher while in active use to wash various utensils.

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

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

Inspector Observations:

Numerous racks of raw pork belly observed thawing while not fully submerged in standing water in the prep 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.

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:

Raw shell eggs stored over vegetables in the glass, sliding door cooler. Raw meat stored over cooked meat in the right-side prep cooler across from the cook-line.

[CA] All food shall be separated and protected from cross-contamination. Store all raw meat or other raw products of animal origin below ready-to-eat food items.

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations:

Facility could not provide a method for measuring the high temperature sanitizing rinse in the mechanical dishwasher.

[CA] Testing equipment and materials shall be provided to adequately measure the applicable sanitization method used during manual or mechanical warewashing.

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:

Ambient of the drying refrigerator measured 66F via probe. Ambient of the glass, sliding door cooler measured 46F via probe.

**Follow-up By
03/10/2026**

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

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
shrimp	prep cooler - left	39.00 Fahrenheit	
warm water	hand sink - front service	100.00 Fahrenheit	
hot water	three compartment sink	120.00 Fahrenheit	
cha siu	prep cooler - left	40.00 Fahrenheit	
cooked pork	prep cooler - right	41.00 Fahrenheit	
high temperature sanitizing rinse	mechanical dishwasher	157.00 Fahrenheit	
ambient	drying refrigerator	66.00 Fahrenheit	
hot water	prep sink	120.00 Fahrenheit	
rice	rice warmer	163.00 Fahrenheit	
ambient	sliding glass-door cooler	46.00 Fahrenheit	
pork belly	front service - hooks	78.00 Fahrenheit	TPHC
milk	under-counter cooler - front service	37.00 Fahrenheit	
boba	prep cooler - front service	40.00 Fahrenheit	
salt baked chicken	front service - hooks	99.00 Fahrenheit	TPHC
frozen dumpling	upright freezer	8.00 Fahrenheit	
raw fish	prep cooler - right	39.00 Fahrenheit	
crawfish	prep cooler - left	39.00 Fahrenheit	
raw beef	prep cooler - left	39.00 Fahrenheit	
warm water	hand sink - kitchen	100.00 Fahrenheit	

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 \$298/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.

*Notes:

Facility has installed a new high temperature mechanical dishwasher (replacing the old mechanical dishwasher). Staff were unaware if the new dishwasher was submitted to DEH Plan Check. Will follow-up regarding if specs have been submitted to plan check during the follow-up inspection. If facility owner determines that a submittal has not been made, email specs and photos of the new dishwasher to dehplancheck@deh.sccgov.org

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 **3/19/2026**. 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

WQX + u

Received By: Alvin Xu
Manager

Signed On: March 05, 2026