

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 FA0251607 - DANACIOUS DUMPLING		Site Address 650 BARBER LN, MILPITAS, CA 95035		Inspection Date 09/23/2026		Placard Color & Score GREEN 76		
Program PR0365696 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name DAN FENG RAN INC		Inspection Time 12:45 - 14:25			
Inspected By MAVERICK CHIN		Inspection Type ROUTINE INSPECTION		Consent By DANA Y.				FSC Dana Yang 10/17/2027

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				N
K05	Hands clean, properly washed; gloves used properly			X	X			S
K06	Adequate handwash facilities supplied, accessible			X	X			
K07	Proper hot and cold holding temperatures		X		X			S
K08	Time as a public health control; procedures & records						X	
K09	Proper cooling methods			X	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						S
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		
K27	Food separated and protected		
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		
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		X
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

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

Inspector Observations:

In the main kitchen area on a rolling speedrack, three sheet pans of various pork buns measured between 93F and 124F. Per the owner, buns had been steamed between 30 minutes and 1.5 hours prior.

At the front service counter, a pot of porridge measured 84F, and a pot of soy milk measured 87F. Per the owner, items had been removed from the induction hot-top approximately 2 hours prior.

**Note: Owner states that she intends to utilize intermittent hot holding for the items; At the time of inspection observed a bowl of tea eggs in soy sauce maintained on the induction hot-top that measured 161F.*

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

[SA] Owner placed time labels on pork buns, to be served or discarded after 4 hours of initially leaving temperature control. Going forward, owner has elected to subject steamed pork buns to time as a public health control (4-hour rule). Pots of porridge and soy milk were reheated to 165F and maintained hot.

Minor Violations

K04 - 3 Points - Improper eating, tasting, drinking or tobacco use in food preparation area; 113977

Inspector Observations:

Employees observed eating in the kitchen area. Observed two tubs and three bowls of employee food (cooked pork, bean sprouts, scrambled egg, etc.) maintained on a prep table at the back kitchen area.

[CA] No employee shall eat in the food prep, food contact storage, or food storage areas, use designated area. Employees shall drink from containers with tight fitting lids and straw to prevent contamination.

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations:

Employee observed moving a rolling trash can by handling the insides/outside, then attempted to resume food preparation 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.*
- Or (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 employee to properly wash hands.

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

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Inspector Observations:

Hand sink in the main kitchen area observed obstructed by a sheet pan with various clutter on top (spray bottle, rags, water bottle, utensils, etc.) maintained directly on top of the wash basin .

[CA] Handwashing facility shall be clean, unobstructed, and accessible at all times.

[COS] Obstructions were removed.

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

Inspector Observations:

On a prep table near the back door, observed six containers of cooked pork filling that measured between 119F and 124F. Per the owner, pork filling has been cooked approximately one hour prior and was cooling in ambient prior to placement into refrigeration. Owner states that pork filling is usually maintained in ambient for an hour to cool prior to relocation to refrigeration.

[CA] After heating or hot holding, Potentially Hazardous Foods (PHFs) shall be cooled rapidly from 135°F to 70°F within 2 hours and from 70°F to 41°F within 4 hours. Approved cooling methods include: 1) Placing the food in shallow pans 2) Separating the food into thinner or smaller portions. 3) Using rapid cooling equipment (Ex. blast chiller) 4) Using containers that facilitate heat transfer (ex. stainless steel) 5) Adding ice as an ingredient. 6) Using ice paddles 7) Using an ice bath and stirring frequently 8) Accordance with a HACCP plan. Cooling foods shall have enough space around the containers for cold air to circulate, be loosely covered, or uncovered and stirred as frequently needed to evenly cool.

[COS] Instructed employees to relocate uncovered containers of cooked pork filling to various freezer units to rapidly cool.

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:

Observed a large gap greater than 2 inches underneath the back door; The left-half of the door sweep (oriented outwards while standing in the kitchen) appears to be in disrepair.

[CA] Repair door sweep to prevent the intrusion of vermin into the facility.

K48 - 2 Points - Plan review unapproved; 114380

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Inspector Observations:

Facility has added numerous pieces of unapproved equipment and remodeled what was previously the dining area of the facility into additional kitchen space; Observed new walls, cove-basing, and ceiling. Floor appears to not have been changed. Facility no longer supports sit-down dining.

The following pieces of equipment have been added without approval from this Department:

- 4-burner stove / oven combination
- two-burner stock range
- upright steamer
- replacement hand sink in the main kitchen area
- replacement preparation sink in the back kitchen area
- two upright warmers
- two floor-mounted stand mixers
- chinese-brand dumpling skin roller / maker
- countertop induction hot-top
- countertop ice machine with flexible hose that drains directly into floor sink
- numerous refrigeration units and freezers, including a new blast chiller to the side of the front service counter

Per owner, they did not intend to replace any equipment during the change of ownership process, but after the operation began, realized that the equipment was too old and dirty to keep.

[CA] Submit plans to DEH Plan Check at dehplancheck@deh.sccgov.org

Plan check requirements to be emailed to the owner.

Failure to comply may result in all of the unapproved equipment being impounded.

***Note:** Owner states that she wishes to replace the existing three compartment sink. Ensure to submit plans and obtain approval prior to replacement.

Follow-up By
10/23/2026

Performance-Based Inspection Questions

Needs Improvement - Proper eating, tasting, drinking, tobacco use.

Needs Improvement - Proper cooling methods.

Measured Observations

Item	Location	Measurement	Comments
frozen pork	under-counter freezer - middle kitchen	0.00 Fahrenheit	
hot water	three compartment warewashing sink	120.00 Fahrenheit	
tea egg in soy sauce	induction hot-top - front service	161.00 Fahrenheit	
hot water	preparation sink	120.00 Fahrenheit	
frozen dumplings	upright freezer - side - customer area	0.00 Fahrenheit	
frozen shiu mai	upright freezer - customer area	0.00 Fahrenheit	
ambient	two-door upright cooler - back kitchen	39.00 Fahrenheit	
ambient	under-counter cooler - front kitchen	40.00 Fahrenheit	
pork dumplings	blast chiller - behind front counter	52.00 Fahrenheit	cooling, prepared in ambient 15 minutes prior per owner
raw shell eggs	one-door upright cooler - back kitchen	40.00 Fahrenheit	
frozen pork	upright freezer - back kitchen	0.00 Fahrenheit	
frozen pork	under-counter freezer - front kitchen	0.00 Fahrenheit	
pork and chive dumplings	upright cooler - customer area	40.00 Fahrenheit	
pork filling	two-door upright cooler - front kitchen	39.00 Fahrenheit	

Overall Comments:

TPHC form for steamed pork buns filed out with the owner, Dana.

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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 **10/7/2026**. 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: Dana Y.
Owner

Signed On: September 23, 2026