

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 FA0202689 - CHINA ROSE		Site Address 387 JACKLIN RD, MILPITAS, CA 95035		Inspection Date 10/29/2025	
Program PR0306726 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name CHUN GUO		Inspection Time 14:15 - 15:25
Inspected By NHA HUYNH	Inspection Type ROUTINE INSPECTION	Consent By CHUN	FSC Not Available		

Placard Color & Score GREEN 89

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		
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						X	
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		
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		X
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

No major violations were observed during this inspection.

Minor Violations

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

Inspector Observations:

Food Safety Certificate observed expired.

[Corrective Action] Maintain FSC current and valid.

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

Inspector Observations:

1. Old flour slurry observed dried on the 3 door upright cooler.

[Corrective Action] Thoroughly clean and maintain clean.

2. Mold like substance on the interior walls of the 3 door upright cooler.

[Corrective Action] Thoroughly clean and maintain clean.

3. Grime accumulation on the doors of all refrigeration units.

[Corrective Action] Thoroughly clean and maintain clean.

4. Grime accumulation on the garbage can at the warewash area.

[Corrective Action] Thoroughly clean and maintain clean.

5. Old flour accumulation on the bulk foods container in the dry storage room.

[Corrective Action] Thoroughly clean and maintain clean.

6. Heavy grime accumulation on the shelves of the work tables.

[Corrective Action] Thoroughly clean and maintain clean.

7. Heavy oil/grease accumulation on the side of the deep fryer and the front of the 4 burner stove.

[Corrective Action] Thoroughly clean and maintain clean.

8. Grime accumulation in the gutter of the 2 sliding door upright cooler.

[Corrective Action] Thoroughly clean and maintain 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:

Damaged rubber seals on the doors of the single door upright cooler and the 3 door upright cooler.

[Corrective Action] Repair or replace the rubber seals.

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:

Broken unused single door upright cooler observed at the hallway. Per operator, the refrigeration unit has been there for several weeks.

[Corrective Action] Remove the broken unused refrigeration unit from the premise.

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

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Inspector Observations:

1. **Heavy grease/oil accumulation on the floor at the cookline.**
[Corrective Action] Thoroughly clean and maintain clean.

2. **Heavy flour accumulation on the floor in the dry storage room.**
[Corrective Action] Thoroughly clean and maintain clean.

3. **Accumulation of old food debris observed on the floor at the work table.**
[Corrective Action] Thoroughly clean and maintain clean.

4. **Observed broken and missing floor tiles at the cookline.**
[Corrective Action] Maintain floors in good condition.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
hot water	2 compartment sink	140.00 Fahrenheit	
pork belly	single door upright cooler	41.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	
chicken	3 door upright cooler	38.00 Fahrenheit	
noodles	2 sliding door upright cooler	35.00 Fahrenheit	
chlorine sanitizer	dishwasher	50.00 PPM	
shrimp, chicken	4 door open top island cooler	40.00 Fahrenheit	

Overall Comments:

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 **11/12/2025**. 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: Bob Xu
operator

Signed On: October 29, 2025