

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 FA0255516 - YGF MALATANG		Site Address 540 BARBER LN, MILPITAS, CA 95035	Inspection Date 10/27/2025
Program PR0373163 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name YGF CALI LLC	Inspection Time 12:50 - 13:50
Inspected By KAYA ALASSFAR	Inspection Type LIMITED INSPECTION	Consent By DANIEL TAN	

Placard Color & Score GREEN N/A

Comments and Observations

Major Violations

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

Inspector Observations: -- Inside the kitchen upright refrigerator: measured raw chicken at 56F, PIC stated raw chicken was stored in the same unit to defrost overnight. Ambient temperature inside the same unit measured below 41F.

--Held at room temperature : boiled quail eggs measured at 60F, PIC stated they were cooked about 2.5 hour ago and kept at room temperature to serve per order.

--Held at room temperature for less than 4 hours per PIC : Tomato broth measured at 117F.

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

[COS] PIC was directed to put a time marking to discard broth and boiled eggs within 4 hours from removal of temperature control. Raw chicken was VC&D by employees.

Minor Violations

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

Inspector Observations: The only hand sink available in the kitchen area was being used to defrost raw fish.

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

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 chicken and raw fish stored inside the kitchen upright refrigerator directly above ready to eat foods.

[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.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
WATER	3-COMP SINK	120.00 Fahrenheit	
CHLORINE	3-COMP SINK	100.00 PPM	
RAW FISH	KITCHEN UPRIGHT REFRIGERATOR	38.00 Fahrenheit	
PRAWN, FISH BALLS, TOFU, BEEF	SELF SERVICE COLD HOLDING	41.00 Fahrenheit	
WATER	HAND SINK	100.00 Fahrenheit	
RAW CHICKEN	KITCHEN UPRIGHT REFRIGERATOR	56.00 Fahrenheit	VC&D

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 **11/10/2025**. 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.

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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



Received By: DANIEL TAN
KITCHEN MANAGER

Signed On: October 27, 2025