

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 FA0273413 - SHIHLIN TAIWAN STREET SNACKS		Site Address 522 BARBER LN, MILPITAS, CA 95035		Inspection Date 08/07/2025		Placard Color & Score YELLOW 60		
Program PR0413381 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name SHIAO, JASON		Inspection Time 13:00 - 15:00			
Inspected By MAVERICK CHIN		Inspection Type ROUTINE INSPECTION		Consent By SHELLY WANG				FSC Jenchung Shiao 05/06/2027

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						S
K06	Adequate handwash facilities supplied, accessible	X						
K07	Proper hot and cold holding temperatures		X		X			N
K08	Time as a public health control; procedures & records		X		X			N
K09	Proper cooling methods			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				
K15	Food obtained from approved source							
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	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		
K35	Equipment, utensils: Approved, in good repair, adequate capacity		
K36	Equipment, utensils, linens: Proper storage and use	X	
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use		
K39	Thermometers provided, accurate		
K40	Wiping cloths: properly used, stored	X	
K41	Plumbing approved, installed, in good repair; proper backflow devices		
K42	Garbage & refuse properly disposed; facilities maintained		
K43	Toilet facilities: properly constructed, supplied, cleaned	X	
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

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

Inspector Observations:

The following potentially hazardous food measured in the temperature danger zone (greater than 41F, AND less than 135F):

- Dredged chicken (54F) in an ice bath to the right of the cook-line. PIC states employees keep the chicken there until they need to cook it.
- Chicken (50F) in an ice bath on a counter across from the cook-line
- Fried chicken (110F) on a cart next to the cook-line
- Flour contacting raw chicken (for the purposes of dredging) is refilled as often as necessary, and the tub is cleaned once per day, per the PIC. Flour is in contact with raw chicken, thus rendering it a potentially hazardous food.
- Chicken broth (120F) on the stove, with the burner under it turned off

[CA] Potentially hazardous foods (PHF) shall be held at or below 41F OR at or above 135F. Flour contacting PHF, thus rendering it a PHF as well, shall be discarded at minimum once every 4 hours.

[COS] Dredged chicken in ice bath was relocated to upright cooler. Chicken in ice bath across from cook-line relocated to upright cooler. PIC elected to immediately discard fried chicken without prompting from this division. Flour was discarded, and a new container was filled with flour for the purpose of dredging raw chicken. Chicken broth reheated to 165F to be held for hot holding.

Follow-up By
08/12/2025

K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000

Inspector Observations:

Facility uses TPHC for boba pearls, but did not have the timer active. PIC stated that boba pearls had been taken out at 12:00 PM.

[CA] When time only, rather than time and temperature is used as a public health control, PHFs shall be time marked to indicate when item is removed from temperature control, discarded if not consumed or served within 4 hours, and written procedures shall be readily available for review.

[COS] PIC started timer, with time for discard marked at 4:00 PM.

Follow-up By
08/12/2025

Minor Violations

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

Inspector Observations:

REPEAT VIOLATION

All employee food handler cards are expired.

[CA] Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.

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

Inspector Observations:

Containers of cooked chicken and cooked vegetables (broccoli, carrots) in layers greater than 6 inches deep measured in the range of 62F-68F. PIC stated that vegetables had been cooked 3 hours prior.

[CA] Properly cool PHF's using shallow containers, using no more than 2 inches for solid foods and no more than 3 inches for liquids.

PHF's may be left uncovered when cooling to facilitate rapid cooling.

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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, 114125(b), 114141

Inspector Observations:

Black mold-like buildup observed on the interior panel of the ice machine. Black buildup not in direct contact with ice.

[CA] Clean and sanitize the interior panels of the ice machine regularly to preclude buildup.

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

Inspector Observations:

One dead adult cockroach observed on the wall to the left of the cook-line. PIC states that they receive a monthly service from Terminex, and provided a pest control report.

[CA]: The premises of each food facility must be maintained free of vermin. A facility cannot operate if there is a vermin infestation that leads to contamination of food contact surfaces, packaging, utensils, food equipment, or adulteration of food.

Clean and sanitize affected areas.

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 2-door upright 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.

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations:

1. *REPEAT VIOLATION* Kitchen utensils observed to be stored in the restroom.

[CA] Discontinue the storage of utensils that contact food within the restroom to prevent contamination.

2. Clean utensils (knives, strainers, etc.) stored on wooden racks above the three compartment sink.

[CA] Store clean utensils elsewhere, in locations that are not exposed to potential splash contamination.

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations:

Chlorine sanitizer in a wiping cloth bucket measured 25 ppm.

[CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).

K43 - 2 Points - Toilet facilities: improperly constructed, supplied, cleaned; 114250, 114250.1, 114276

Inspector Observations:

REPEAT VIOLATION

Facility lacks a restroom that can be used by customers. Customer observed dining inside the establishment.

[CA] Facility was built after 2004, and thus MUST have a restroom available for customers. Alternatively, facility MUST disallow customers from dining inside, and post a sign stating that "restrooms are not provided, and dining inside the facility is prohibited (take-out only)".

Further violations of this nature may result in further enforcement action.

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

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Inspector Observations:

Back door maintained open.

[CA] Keep doors closed to prevent the intrusion of pests/vermin.

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

Inspector Observations:

Large amount of food buildup observed underneath the cook-line.

[CA] Floors in food preparation area shall be kept clean to prevent the attraction of vermin.

Performance-Based Inspection Questions

Needs Improvement - Proper cooling methods.

Needs Improvement - Proper hot and cold holding temperatures.

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

Needs Improvement - Time as a public health control; procedures & records.

Measured Observations

Item	Location	Measurement	Comments
raw chicken	upright cooler	39.00 Fahrenheit	
braised egg and tofu stew	countertop hot holding unit	145.00 Fahrenheit	
warm water	hand sink	100.00 Fahrenheit	
fried chicken	fryer	200.00 Fahrenheit	final cook temperature
raw fish balls	upright cooler	39.00 Fahrenheit	
warm water	bathroom hand sink	100.00 Fahrenheit	
frozen chicken	upright freezer	14.00 Fahrenheit	IR
cooked vegetables	upright cooler	38.00 Fahrenheit	
braised egg and chicken stew	countertop hot holding unit	148.00 Fahrenheit	
hot water	3 compartment sink	120.00 Fahrenheit	
ambient	residential freezer chest	7.00 Fahrenheit	IR

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:

Discussed with owner regarding major violations, and issue of lacking a restroom for customer use within the facility. Owner states that he owns the "Somi Somi" several facilities down, and that he directs customers to use the restroom there. This division will check with a supervisor to determine if this is a viable suitable alternative.

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 **8/21/2025**. 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: jason shiao
ceo

Signed On: August 07, 2025