

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 FA0230525 - SIAM STATION MILPITAS		Site Address 210 BARBER CT, MILPITAS, CA 95035		Inspection Date 05/19/2026		Placard Color & Score YELLOW 64		
Program PR0330565 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name SIAM STATION MILPITAS		Inspection Time 12:00 - 14:05			
Inspected By MAVERICK CHIN		Inspection Type ROUTINE INSPECTION		Consent By SHAWN LIU				FSC Azia Nicolas 05/05/2031

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						
K05	Hands clean, properly washed; gloves used properly		X		X			N
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		X			
K09	Proper cooling methods	X						S
K10	Proper cooking time & temperatures	X						S
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		X			N
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	X	
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		
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		

OFFICIAL INSPECTION REPORT

Facility FA0230525 - SIAM STATION MILPITAS	Site Address 210 BARBER CT, MILPITAS, CA 95035	Inspection Date 05/19/2026
Program PR0330565 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name SIAM STATION MILPITAS	Inspection Time 12:00 - 14:05
K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations:

Employee observed collecting soiled dishes, deposited them in a tub, then proceeded to grab 4 cups of water intended for customer service by handling the rims of the cups with his gloved hands.

Manager observed repeatedly running his hands through his hair, then handled a plate of food intended for customer service and placed it at the pass-through window.

Dishwashing employee observed loading soiled dishes into the mechanical dishwasher, then proceeded to take the now cleaned dishes out of the mechanical dishwasher.

Follow-up By 05/22/2026

[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.
- (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] Employees changed gloves and properly washed their hands. Affected dishes re-ran through the mechanical dishwasher.

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

Inspector Observations:

Potentially hazardous foods, including cooked chicken, cooked shrimp, bean sprouts, cooked pork, ground beef, sliced tomatoes, and pooled egg measured between 49F and 53F while maintained in the two prep coolers at the cook-line. Ambient of the left unit measured 52F via probe, and ambient of the right unit measured 53F via probe. Upon investigation, both units observed turned off. Manager stated that the circuit breaker for the units had accidentally tripped; Manager stated that units had been reading at 38F at the start of lunch service, approximately 1 hour prior.

Follow-up By 05/22/2026

***Note:** All refrigeration units in facility with the exception of the two prep coolers have internal, digital thermometers that are linked to an application that alerts the user when the unit's temperature exceeds required thresholds. Recommend installing internal thermometers in the two aforementioned prep coolers at the cook-line.

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

[COS] Circuit breaker was reset. Bottom GFCI observed inoperable. Manager re-wired circuit so that both units are capable of making use of the top GFCI. After approximately 50 minutes, ambient of both units measured 40F. Continue to monitor using available thermometers.

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

Inspector Observations:

Large pot of rice and three containers of curry maintained out in ambient are subject to time as a public health

Follow-up By 05/22/2026

OFFICIAL INSPECTION REPORT

Facility FA0230525 - SIAM STATION MILPITAS	Site Address 210 BARBER CT, MILPITAS, CA 95035	Inspection Date 05/19/2026
Program PR0330565 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name SIAM STATION MILPITAS	Inspection Time 12:00 - 14:05

control (4-hour rule), per the manager. However, items were not time labeled. Manager states that occasionally the employees forget to time label items. Manager was aware of all requirements under time as a public health control.

Per manager, rice was cooked approximately 1.5 hours prior, and curries had been cooked approximately 1 hour prior.

**Note: Skewers of cooked chicken satay subjected to time as a public health control observed properly time labeled while maintained in a container near the fryer station.*

[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] Items were properly time labeled to be discarded by the end of lunch service, at 2:30PM. TPHC form filled out with manager.

K14 - 8 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:

Employee at the dishwashing area observed spraying down a pot with water, then stacked it up to dry on a drying rack. When asked if the pot was now clean, the employee gave assent.

Follow-up By
05/22/2026

[CA] Equipment contacting food shall be cleaned via a sanitization step.

Manual sanitization shall be accomplished in the final sanitizing rinse by contacting a chlorine solution of 100 PPM concentration for at least 30 seconds or by contacting a quaternary ammonium solution of 200 PPM concentration for at least 60 seconds.

Mechanical sanitization shall be accomplished by contact with 50 ppm chlorine, or contact with a final sanitizing rinse of 160F or greater.

[COS] Employee placed the pot into the mechanical dishwasher (50ppm chlorine).

Minor violation:

Employee observed chopping up raw chicken on a cutting board. Employee proceeded to take cutting board over to the three compartment sink, sprayed it down with water, then attempted to leave with the cutting board before being stopped by another employee. Other employee instructed the first employee to manually wash, rinse, and sanitize the cutting board in the three compartment sink (200 ppm quaternary ammonium).

[CA] See above.

[COS] Employee properly washed, rinsed, and sanitized cutting board.

Minor Violations

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations:

Containers of food stored directly on the floor in the walk-in cooler.

[CA] Food shall be stored at least 6 inches above the floor to prevent contamination.

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:

Various utensils (bowls, forks, spoons, etc.) observed maintained uncovered at the front counter, directly in front of the customer seating area where they are exposed to potential splash/sneeze contamination.

[CA] Install a sneeze guard, or store utensils elsewhere to prevent potential splash contamination.

Performance-Based Inspection Questions

OFFICIAL INSPECTION REPORT

Facility FA0230525 - SIAM STATION MILPITAS	Site Address 210 BARBER CT, MILPITAS, CA 95035	Inspection Date 05/19/2026
Program PR0330565 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name SIAM STATION MILPITAS	Inspection Time 12:00 - 14:05

Needs Improvement - Hands clean/properly washed/gloves used properly.
Needs Improvement - Food contact surfaces clean, sanitized.

Measured Observations

Item	Location	Measurement	Comments
bean sprouts	prep cooler - cook-line - curry station (left)	50.00 Fahrenheit	
thai tea w/ half and half	prep cooler - front service	34.00 Fahrenheit	
ambient	prep cooler - cook-line - curry station (left)	52.00 Fahrenheit	
pooled eggs	prep cooler - cook-line - curry station (left)	49.00 Fahrenheit	
warm water	hand sink - restrooms	100.00 Fahrenheit	
hot water	three compartment sink	120.00 Fahrenheit	
flat rice noodles	walk-in cooler	37.00 Fahrenheit	
raw beef	walk-in cooler	37.00 Fahrenheit	
cooked chicken	prep cooler - cook-line - stir fry station (right)	51.00 Fahrenheit	
chlorine sanitizer	mechanical dishwasher	50.00 PPM	
ambient	prep cooler - cook-line - stir fry station (right)	53.00 Fahrenheit	
raw chicken	walk-in cooler	36.00 Fahrenheit	
peanut sauce	two-door under-counter cooler - front service	41.00 Fahrenheit	
cooked shrimp	prep cooler - cook-line - stir fry station (right)	52.00 Fahrenheit	
hot water	prep sink x2	120.00 Fahrenheit	
sliced tomatoes	prep cooler - cook-line - stir fry station (right)	51.00 Fahrenheit	
warm water	hand sink - front service	100.00 Fahrenheit	
chicken satay	plate - near fryer station	1.00 Hours	TPHC
warm water	hand sink - front kitchen	100.00 Fahrenheit	
frozen pork	walk-in freezer	-3.00 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 5 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:**

- Ensure that employees obtain food handler cards within 30 days of initial hire.
- Kitchen is abnormally hot. Per the manager, there are ongoing issues with the ventilation hood over the cook-line. Per manager, they are looking to repair the issue. In the meantime, staff have set up a large fan at the cook-line. Ensure ventilation is operable and in good repair.

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 **6/2/2026**. 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.

OFFICIAL INSPECTION REPORT

Facility FA0230525 - SIAM STATION MILPITAS	Site Address 210 BARBER CT, MILPITAS, CA 95035	Inspection Date 05/19/2026
Program PR0330565 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name SIAM STATION MILPITAS	Inspection Time 12:00 - 14:05

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: Shawn Liu
Manager
Signed On: May 19, 2026