

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 FA0202899 - SHABUYA MILPITAS		Site Address 84 RANCH DR, MILPITAS, CA 95035	Inspection Date 06/01/2026
Program PR0307182 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 2 - FP16		Owner Name APEX RESTAURANT GROUP	Inspection Time 15:55 - 16:30
Inspected By KATHY VO	Inspection Type FOLLOW-UP INSPECTION	Consent By CLAUDIA	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 05/28/2026

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Compliance of this violation has been verified on: 06/01/2026

Cited On: 05/28/2026

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

Compliance of this violation has been verified on: 06/01/2026

Cited On: 05/28/2026

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, 14125(b), 114141

Compliance of this violation has been verified on: 06/01/2026

Minor Violations

N/A

Measured Observations

Item	Location	Measurement	Comments
fish	self-service bar	39.00 Fahrenheit	
sanitizer (chlorine)	mechanical dishwasher	50.00 PPM	
beansprouts	self-service bar	38.00 Fahrenheit	
tofu	self-service bar	39.00 Fahrenheit	

Overall Comments:

On-site to conduct a follow-up to the last routine inspection (dated 5/28/2026).

The following major violations have been corrected:

- **K06: Inadequate handwash facilities.** Observed all handwash stations are fully stocked and accessible at the time of inspection.
- **K07: Improper hot and cold holding temperatures.** Per PIC, the self-service cooler has been repaired. Measured all Potentially Hazardous Foods at the service line at proper holding temperatures. See measured observations.
- **K14: Improper sanitization of food contact surfaces.** Measured the chlorine sanitizer concentration in the mechanical dishwasher at 50 ppm during inspection. Facility now has test strips available to measure the sanitizer concentration.

The facility has been given a "PASS" for this inspection. Continue to address remaining violations as cited on the routine inspection report.

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 **6/15/2026**. 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.

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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: Claudia Pantoja
Manager

Signed On: June 01, 2026