

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 FA0230397 - CHILI GARDEN	Site Address 278 BARBER CT, MILPITAS, CA 95035	Inspection Date 08/18/2026
Program PR0330410 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name FU CHUN JIANG FOOD AND	Inspection Time 12:20 - 13:20
Inspected By MAVERICK CHIN	Inspection Type FOLLOW-UP INSPECTION	Consent By CHUNGCHANG LIU

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 08/17/2026

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

Compliance of this violation has been verified on: 08/18/2026

Cited On: 08/17/2026

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

Compliance of this violation has been verified on: 08/18/2026

Cited On: 08/17/2026

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

Compliance of this violation has been verified on: 08/18/2026

Cited On: 08/17/2026

K13 - 8 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Compliance of this violation has been verified on: 08/18/2026

Cited On: 08/17/2026

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, 114125(b), 114141

Compliance of this violation has been verified on: 08/18/2026

Minor Violations

Cited On: 08/17/2026

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

Compliance of this violation has been verified on: 08/18/2026

Cited On: 08/17/2026

K22 - 3 Points - Sewage and wastewater improperly disposed; 114197

Compliance of this violation has been verified on: 08/18/2026

Cited On: 08/17/2026

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

Compliance of this violation has been verified on: 08/18/2026

Cited On: 08/17/2026

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

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Cited On: 08/17/2026

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

Compliance of this violation has been verified on: 08/18/2026

Measured Observations

Item	Location	Measurement	Comments
chlorine sanitizer	three compartment sink	100.00 PPM	
chlorine sanitizer	mechanical dishwasher	50.00 PPM	
ambient	prep cooler - corner	41.00 Fahrenheit	
ambient	prep cooler - right	40.00 Fahrenheit	
hot water	three compartment sink	120.00 Fahrenheit	
ambient	prep cooler - middle	40.00 Fahrenheit	

Overall Comments:

On-site for a follow-up inspection after facility earned a conditional pass during the last routine inspection conducted on 08/17/2026.

Compliance of the following has been verified:

K05M: Hands not clean/improperly washed:

- Observed proper handwashing by employees.

K07M: Improper hot and cold holding:

- Observed no potentially hazardous foods maintained out in ambient temperature, except for those being actively prepared or those subjected to time as a public health control

All improperly functioning refrigeration units have been repaired

K08M: Improperly using time as a public health control:

- Observed 7 potentially hazardous food items (oxtail and vegetable, tomato egg stir fry, cooked broccoli, eggplant, etc.) subjected to time as a public health control while maintained on a cart at the entrance to the kitchen. Observed the time log dated 8/18 and properly filled out

K13M: Observed adulterated food

- Observed no adulteration of food at the time of inspection.

K14: Food contact surfaces unclean/unsanitized:

- Observed dishwashing employee properly warewashing using chlorine sanitizer (100ppm)

Mechanical dishwasher has been repaired to output chlorine at 50 ppm

Pipe underneath the three compartment sink has been repaired; Observed the right-compartment is now able to be filled

K23: Observed rodent and cockroach activity:

- Observed no evidence of rodent or cockroach activity. Facility was serviced by IPM yesterday at midnight, on 8/17. Service report provided for review.

- Per owner, employees are actively working on obtaining food handler certification

- Observed hand sinks unobstructed and properly stocked

- Observed no active cooling

- Observed all food stored off the floor, and sufficient space provided in the walk-in freezer

- Observed proper storage of raw animal products below vegetables and in progressive cooking order

- Observed no equipment contacting food stored on the floor

Compliance of most cited violations verified.

Facility re-issued a Green "Pass".

Continue to maintain compliance of all cited violations.

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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 **9/1/2026**. 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.

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: Chunchang Liu
Owner
Signed On: August 18, 2026