

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 FA0230429 - XIAN KITCHEN		Site Address 300 BARBER CT, MILPITAS, CA 95035	Inspection Date 12/04/2025
Program PR0330442 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name SAM CHIN INTERNATIONAL I	Inspection Time 12:50 - 13:20
Inspected By MAVERICK CHIN	Inspection Type FOLLOW-UP INSPECTION	Consent By SUSAN	

Placard Color & Score GREEN N/A
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Comments and Observations

Major Violations

Cited On: 12/01/2025

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: 12/04/2025

Cited On: 12/01/2025

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

Compliance of this violation has been verified on: 12/04/2025

Cited On: 12/01/2025

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: 12/04/2025

Minor Violations

N/A

Measured Observations

N/A

Overall Comments:

On-site for a follow-up inspection after facility earned a conditional pass during the routine inspection conducted on 12/01/2025

Compliance of the following has been verified:

K05: Hands not clean/improperly washed/gloves not used properly:
- Proper glove-use and handwashing procedures observed

K07: Improper hot and cold holding temperatures:
- No PHF's maintained out of temperature control at time of inspection

K14: Food contact surfaces unclean/unsanitized:
- Facility observed to be utilizing the mechanical dishwasher to properly sanitize utensils (50 ppm chlorine)

All major violations cited during the last routine inspection have been corrected.

Facility re-issued a Green "Pass" placard.

Continue to work on the violations cited during the last routine inspection.

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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 **12/18/2025**. 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.

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: Robert
Owner

Signed On: December 04, 2025