

**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**

<b>Facility</b> FA0230516 - JINGEGE YAO YAO		<b>Site Address</b> 516 BARBER LN, MILPITAS, CA 95035		<b>Inspection Date</b> 09/08/2025	
<b>Program</b> PR0330551 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			<b>Owner Name</b> DINGXING INC		<b>Inspection Time</b> 14:45 - 16:55
<b>Inspected By</b> MAVERICK CHIN	<b>Inspection Type</b> ROUTINE INSPECTION	<b>Consent By</b> ALVIN	<b>FSC</b> Jingwu Zhang 01/22/2029		

**Placard Color & Score**  
**YELLOW**  
**64**

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	X			
K07 Proper hot and cold holding temperatures		X		X			S
K08 Time as a public health control; procedures & records						X	
K09 Proper cooling methods			X				
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		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						
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	X	
K27 Food separated and protected		
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	X	
K35 Equipment, utensils: Approved, in good repair, adequate capacity	X	
K36 Equipment, utensils, linens: Proper storage and use		
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		

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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 handling raw pork, then proceeded to handle raw vegetables.**

Follow-up By  
09/11/2025

**[CA] Employees shall wash their hands properly with warm water, soap, and dry with paper towels AND change gloves following contact with raw animal product, prior to touching vegetables or ready-to-eat foods.**

**Note: Changing gloves is not a replacement for handwashing**

**[COS] Employee properly washed hands. Vegetables cooked to 145F.**

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

**Inspector Observations:**

**1. Bean sprouts measured 68F while maintained in a metal container on the counter across from the cook-line. Two containers of mayonnaise (labeling states: Refrigerate after opening) measured 72F-74F while maintained out on the counter across from the cook-line. Upon arrival of this division, employee observed hurriedly putting mayonnaise inside of the upright glass door cooler. Per the PIC, foods had been taken out of refrigeration less than 1 hour prior.**

Follow-up By  
09/11/2025

**[CA] Potentially hazardous foods (PHF) shall be held at or below 41F OR at or above 135F to prevent the growth of bacteria.**

**[COS] Bean sprouts and mayonnaise relocated to upright coolers.**

**2. 20+ cooked peking style ducks observed to be drying inside of a drying refrigerator. Ducks measured 59F-64F. Ambient of the unit measured 58F. Per the PIC, ducks had been placed inside of the unit 1 hour prior.**

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

**[COS] Ducks can be dried for one additional hour (2 hours total per CalCode exemption), then must be relocated to a working refrigeration unit OR the drying refrigerator unit must be turned down so that it is capable of maintaining PHF at or below 41F. PIC agreed to aforementioned statement.**

**Minor violation:**

**Multiple PHF's measured in the range of 47F-49F in the upper prep inserts of the prep unit across from the cook-line. Per the PIC, food had been placed into the unit less than 1 hour prior.**

**[CA] Potentially hazardous foods shall be held at or below 41F.**

**[COS] PHF's relocated to lower prep unit (ambient 39F).**

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

**Inspector Observations:**

**\*REPEAT VIOLATION\***

**Chlorine sanitizer concentration in the mechanical dishwasher measured 0 ppm during active dishwashing.**

Follow-up By  
09/11/2025

**[CA] Maintain chlorine in mechanical warewash machine at 50 PPM.**

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**[SA] Facility shall discontinue the use of the mechanical dishwasher until it has been repaired and capable of outputting chlorine at 50 ppm. In the meantime, facility has agreed to wash, rinse, sanitize (100 ppm) in the three compartment dishwashing sink.**

## **Minor Violations**

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

### **Inspector Observations:**

**Handwash sink next to the 2 upright freezer units observed to be completely obstructed by a metal bin and a rice cooker, thus rendering it unusable.**

**Note: Additional usable handwash sink nearby.**

**[CA] Handwash sinks shall remain unobstructed at all times that the facility is in operation.**

**[COS] Employee removed obstructions. Handwash sink accessible.**

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

### **Inspector Observations:**

**Beef tripe measured 64F while cooling in upper metal inserts greater than 3 inches deep in the prep unit across from the cook-line.**

**[CA] After heating or hot holding, Potentially Hazardous Foods (PHFs) shall be cooled rapidly from 135°F to 70°F within 2 hours and from 70°F to 41°F within 4 hours. Approved cooling methods include: 1) Placing the food in shallow pans 2) Separating the food into thinner or smaller portions. 3) Using rapid cooling equipment (Ex. blast chiller) 4) Using containers that facilitate heat transfer (ex. stainless steel) 5) Adding ice as an ingredient. 6) Using ice paddles 7) Using an ice bath and stirring frequently 8) Accordance with a HACCP plan. Cooling foods shall have enough space around the containers for cold air to circulate, be loosely covered, or uncovered and stirred as frequently needed to evenly cool.**

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

**Note: Prep unit (upper inserts) are not designed to cool down food, but rather maintain at or below 41F. Ensure foods are properly cooled prior to placement into upper inserts.**

**[COS] Beef tripe relocated to lower prep unit.**

K26 - 2 Points - Unapproved thawing methods used; frozen food; 114018, 114020, 114020.1

### **Inspector Observations:**

**1. Frozen snakehead fish observed to be thawing in ambient temperature inside of the 3 compartment prep sink. Raw chicken observed to be thawing in running water inside of the same prep sink without all of the chicken submerged or being contacted by the water.**

**2. Raw, frozen pork observed to be thawing on a lower counter shelf nearby the cook-line.**

**[CA] Frozen potentially hazardous food shall only be thawed in one of the following ways: 1) under refrigeration that maintains the food temperature at 41°F or below, 2) completely submerged under potable running water for a period not to exceed two hours at a water temperature of 70°F or below, and with sufficient water velocity to agitate and flush off loose particles into the sink drain, 3) in a microwave oven if immediately followed by immediate preparation, 4) as part of a cooking process.**

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

### **Inspector Observations:**

**Facility lacks usable test strips to test the applicable sanitizer concentration in the mechanical dishwasher.**

**[CA] Testing equipment and materials shall be provided to adequately measure the applicable sanitization method used during manual or mechanical warewashing.**

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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

**Inspector Observations:**

**1. Drying fridge is unable to maintain PHF at or below 41F.**

*[CA] Equipment must be capable of maintaining PHF at or below 41F. Repair or replace.*

**2. Bowls are being used as scoops in bulk food bins.**

*[CA] Discontinue the use of bowls as scoops. Use scoops with handles, and keep handles out of food to prevent contamination.*

**Performance-Based Inspection Questions**

Needs Improvement - Hands clean/properly washed/gloves used properly.

Needs Improvement - Food contact surfaces clean, sanitized.

**Measured Observations**

Item	Location	Measurement	Comments
ambient	drying refrigerator	58.00 Fahrenheit	
frozen egrolls	2-door freezer 1	18.00 Fahrenheit	
crystal boba	prep unit (upper inserts) at boba area	40.00 Fahrenheit	
raw chicken	glass upright next to cook-line	41.00 Fahrenheit	
bean sprouts	sliding glass door upright	41.00 Fahrenheit	
rice	rice cooker 1/2/3	154.00 Fahrenheit	
warm water	handwash sink 1/2/bathroom hs	100.00 Fahrenheit	
frozen fish balls	2-door freezer 2	17.00 Fahrenheit	
cooked pork	prep unit (lower) across from cook-line	40.00 Fahrenheit	
hot water	3 comp prep sink/3 comp dishwashing sink/1 comp sprayer sink	120.00 Fahrenheit	
milk	under-counter unit next to boba area	41.00 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 3 weekday 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.***

**Note:**

***TPHC form filled out with PIC.***

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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 **9/22/2025**. 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



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**Received By:** Yan Zeng  
Owner

**Signed On:** September 08, 2025