

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 FA0230881 - XIAN STEAM SEAFOOD AND YAKINIKU		Site Address 500 BARBER LN, MILPITAS, CA 95035		Inspection Date 02/02/2026		Placard Color & Score GREEN 76		
Program PR0330976 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name GUO, SHAN BAO		Inspection Time 15:05 - 17:05			
Inspected By MAVERICK CHIN		Inspection Type ROUTINE INSPECTION		Consent By JENNIFER				FSC Joo Ann Pee 12/28/2028

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				S
K06	Adequate handwash facilities supplied, accessible			X				S
K07	Proper hot and cold holding temperatures		X		X			S
K08	Time as a public health control; procedures & records	X						S
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				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		
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	X	
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		
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

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

Inspector Observations:

Sliced tomatoes measured 69F while maintained out of temperature control at the sushi station. Various roe measured 58F-44F from top to bottom while maintained in improper ice baths at the sushi station. Per staff, items had been placed there one hour prior.

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

Ensure that ice in ice baths comes up to the maximal level of food in a container.

[COS] Sliced tomatoes relocated to under-counter refrigeration unit. Roe to be used or discarded within 4 hours of initially leaving temperature control.

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations:

One employee's food handler card is expired.

[CA] Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.

K05 - 3 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 meat, then proceeded to touch refrigerator door handles and various equipment throughout the kitchen.

[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.

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

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Inspector Observations:

**The soap dispenser is inoperable at the handwash station outside of the walk-in refrigerator intended for meats.
Per the PIC, it may require a battery replacement.**

***Note: Properly stocked, additional handwash sink located nearby**

[CA] Provide handwashing cleanser in an operable dispenser at handwash stations at all times.

K14 - 3 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:

1. Chlorine sanitizer measured 25 ppm in the mechanical dishwasher while in active use to wash various dishes.

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

2. Black, mold-like substance observed on several cutting boards. Cutting boards not actively in-use.

[CA] Food contact surfaces shall be maintained clean. Replace cutting boards once they become too scored/scratched to be properly cleaned.

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

Inspector Observations:

Opened cardboard boxes of various raw animal products stored directly on the floor in the walk-in cooler and walk-in freezer.

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

K31 - 2 Points - Consumer self service does not prevent contamination; 114063, 114065

Inspector Observations:

Opened container of peanuts are offered for consumer self-service at the self-service area, but lack sneeze guards or any other form of preventing contamination.

[CA] Food on display shall be protected from contamination by the use of packaging, counter, service line, or sneeze guards that intercept a direct line between the consumer's mouth and the food being displayed, containers with tight-fitting securely attached lids, display cases, mechanical dispensers, or other effective means.

***Note: Recommending using a lid or placing container under the line of sneeze guards**

Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.

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Measured Observations

Item	Location	Measurement	Comments
warm water	hand sink	100.00 Fahrenheit	
raw beef	prep cooler - cook-line	39.00 Fahrenheit	
bean sprouts	walk-in cooler - other	39.00 Fahrenheit	
raw beef	prep cooler - meats	39.00 Fahrenheit	
bean sprouts	cold hold - self service	40.00 Fahrenheit	
hot water	three compartment sink	120.00 Fahrenheit	
oysters	walk-in cooler - other	41.00 Fahrenheit	
hot water	three compartment sink	120.00 Fahrenheit	
yellowtail	under-counter cooler - sushi prep - left	40.00 Fahrenheit	
kimchi	cold hold - self service	41.00 Fahrenheit	
frozen chicken	walk-in freezer - meats	3.00 Fahrenheit	
raw chicken	prep cooler - cook-line	41.00 Fahrenheit	
shrimp	prep cooler - cook-line	40.00 Fahrenheit	
unagi	upright cooler - sushi prep	41.00 Fahrenheit	
frozen salmon	walk-in freezer - meats	4.00 Fahrenheit	
salmon	walk-in cooler - meats	40.00 Fahrenheit	
raw beef	walk-in cooler - meats	40.00 Fahrenheit	
frozen beef	under-counter freezer - meats	2.00 Fahrenheit	
chlorine sanitizer	mechanical dishwasher	25.00 PPM	
tuna	under-counter cooler - sushi prep - right	38.00 Fahrenheit	

Overall Comments:

Facility has changed DBA to: Wagyu Grill Ayce Sushi B.B.Q. & Bar

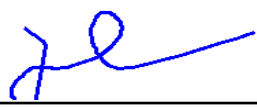
Facility states that ownership has not changed.

Facility shall provide proof that ownership has not changed. Will be in correspondence via email. Business card provided.

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 **2/16/2026**. 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: Jennifer Le
Head Server

Signed On: February 02, 2026