

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 - WAGYU GRILL AYCE SUSHI BBQ & BAR		Site Address 500 BARBER LN, MILPITAS, CA 95035	Inspection Date 08/19/2026
Program PR0330976 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name GUO, SHAN BAO	Inspection Time 16:20 - 17:05
Inspected By MAVERICK CHIN	Inspection Type FOLLOW-UP INSPECTION	Consent By LU	

Placard Color & Score

YELLOW
N/A

Comments and Observations

Major Violations

Cited On: 08/18/2026

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

This violation found not in compliance on 08/19/2026. See details below.

Cited On: 08/19/2026

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

Inspector Observations:

At the sushi station, fish roe measured 68F while maintained in an improper ice bath. Per staff, roe had been removed from refrigeration less than 2 hours prior.

In the meats walk-in cooler, raw beef measured 51F. Per staff, raw beef had been maintained in the unit overnight. Ambient of the unit measured 50F. Staff state that the walk-in cooler is not properly functional, and they have scheduled a refrigerator repair technician for tomorrow.

***Note: All other potentially hazardous foods observed still frozen and in the process of thawing, or else had been recently prepared and placed into the unit.**

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

Ensure that no potentially hazardous foods are stored inside the unit until it is repaired to hold at 41F or below.

[COS] Roe was relocated to adequate refrigeration. 40 lbs of raw beef were voluntarily condemned and discarded due to time and temperature abuse. All other potentially hazardous foods (recently prepared or still frozen) were relocated to the other walk-in cooler, or the connected walk-in freezer.

Cited On: 08/18/2026

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

This violation found not in compliance on 08/19/2026. See details below.

Cited On: 08/19/2026

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

Inspector Observations:

At the fryer station, one plastic tub and one bowl of fried tempura subjected to time as a public health control was not time labeled. Per staff, tempura had been fried between 15 minutes and 1.5 hours prior.

Observed employee place a tub of chicken karage time marked for 1:00PM start into the prep cooler across from the fryer station. Current time of inspection was 4:48 PM.

[CA] When time only, rather than time and temperature is used as a public health control, PHFs shall be time marked to indicate when item is removed from temperature control, discarded if not consumed or served within 4 hours, and written procedures shall be readily available for review.

[COS] Instructed employee to properly time label tempura. Chicken karage was discarded at 5PM.

OFFICIAL INSPECTION REPORT

Facility FA0230881 - WAGYU GRILL AYCE SUSHI BBQ & BAR	Site Address 500 BARBER LN, MILPITAS, CA 95035	Inspection Date 08/19/2026
Program PR0330976 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name GUO, SHAN BAO	Inspection Time 16:20 - 17:05

Cited On: 08/18/2026

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

This violation found not in compliance on 08/19/2026. See details below.

Cited On: 08/19/2026

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

Inspector Observations:

Chlorine sanitizer measured 0 ppm in the mechanical dishwasher while in active use to wash dishes. Per staff, the dishwasher is currently broken, and a repair technician is scheduled for tomorrow.

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

Ensure mechanical dishwasher is not used until it is able to output chlorine at 50 ppm.

[COS] Instructed employees to set up the three compartment warewashing sink and manually wash, rinse, and sanitize (bleach - chlorine 100ppm).

Minor Violations

Cited On: 08/18/2026

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

This violation found not in compliance on 08/19/2026. See details below.

Cited On: 08/18/2026

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

This violation found not in compliance on 08/19/2026. See details below.

Cited On: 08/19/2026

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

Inspector Observations:

Facility has only one drain plug for the three compartment warewashing sink.

[CA] Facility shall have at least two drain plugs to plug the "wash" and "sanitize" compartments of the three compartment sink, respectively.

[SA] Employee plugged up the wash compartment with a balled up paper towels. Observed the sink is capable of staying full without draining at a rapid rate.

Cited On: 08/19/2026

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

Inspector Observations:

Ambient of the walk-in cooler measured 50F via probe.

Follow-up By
08/24/2026

[CA] Refrigeration shall be capable of maintaining potentially hazardous foods at 41F or below.

Measured Observations

N/A

Overall Comments:

On-site for a follow-up inspection after facility earned a conditional pass during the last routine inspection conducted 8/18/2026.

Compliance of all major violations was not verified.

OFFICIAL INSPECTION REPORT

Facility FA0230881 - WAGYU GRILL AYCE SUSHI BBQ & BAR	Site Address 500 BARBER LN, MILPITAS, CA 95035	Inspection Date 08/19/2026
Program PR0330976 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name GUO, SHAN BAO	Inspection Time 16:20 - 17:05

See cited violations above.

Facility has been re-issued an additional conditional pass (yellow).

Failure to comply may result in further enforcement action, including but not limited to an office hearing for the owner of the facility and additional fines.

Facility will be billed for the next follow-up inspection.

Two or more major violations were cited during the follow-up inspection.

A follow-up inspection will be conducted in the next 1 to 3 business days to verify compliance with all of the cited major violations.

Subsequent follow-up inspections after the first shall be billed at \$282/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.

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 **9/2/2026**. 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: Lu
PIC
Signed On: August 19, 2026