

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 FA0230410 - OCEAN PEARL		Site Address 206 BARBER CT, MILPITAS, CA 95035		Inspection Date 05/04/2026		Placard Color & Score YELLOW 30		
Program PR0330423 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name OCEAN PEARL RESTAURANT		Inspection Time 12:10 - 14:35			
Inspected By MAVERICK CHIN		Inspection Type ROUTINE INSPECTION		Consent By YVONNE				FSC Not Available

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				N
K05	Hands clean, properly washed; gloves used properly		X		X			N
K06	Adequate handwash facilities supplied, accessible		X		X			S
K07	Proper hot and cold holding temperatures		X		X			N
K08	Time as a public health control; procedures & records		X		X			S
K09	Proper cooling methods			X	X			N
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		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	X	
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		
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	X	
K36	Equipment, utensils, linens: Proper storage and use	X	
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	X	
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:

REPEAT VIOLATION

Follow-up By
05/07/2026

*Employee observed handling raw pork belly, then attempted to handle roasted ducks before being stopped.
Employee observed eating in the kitchen area, then attempted to resume cooking before being stopped.
Employee observed loading soiled dishes into the mechanical dishwasher, then proceeded to handle clean dishes.
Employees observed handling the insides/outside of a rolling trash can, then resumed food preparation.
Employees observed wiping their noses, then continued cooking.
Employee observed picking up trash off the floor, touching the floor as a direct result, then attempted to resume cooking.*

[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.*

[COS] Employees properly washed hands. Affected dishes re-ran through the mechanical dishwasher.

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations:

REPEAT VIOLATION

Follow-up By
05/07/2026

*Hand sink at the back of the kitchen area lacked soap. Soap dispenser is broken. Hand sink partially obstructed with rolling trash can placed in front.
Hand sink at the middle of the kitchen area near the cook-line obstructed by a tub placed on top of the wash basin.
Hand sink at the front service area observed with a strainer and various food residue inside the wash basin.*

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

Handwashing facility shall be clean, unobstructed, and accessible at all times.

Handwash facility shall be used for no other purpose than handwashing.

[SA] Pump bottle of soap provided. Obstructions removed.

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

Inspector Observations:

REPEAT VIOLATION

Follow-up By
05/07/2026

Large quantities of raw, commercially reduced oxygen beef measured 64F while maintained in two cases on a dunnage rack at the back door. Per staff, they had taken it out of refrigeration less than 30 minutes prior, and were

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just about to start preparing it.

Raw shrimp measured 62F while maintained in a tub in standing water in the three compartment dishwashing sink. Per staff, it had been taken out of the walk-in cooler to thaw less than 1 hour prior.

Raw chicken measured 60F while maintained in standing water in the right-side compartment of the preparation sink at the rear of the kitchen. Per the cook, he had been thawing it for less than 2 hours. [Minor thawing to Major holding violation]

Multiple potentially hazardous foods, including chicken broth, pooled egg, and cooked pork measured between 54F and 55F while maintained in the sliding, glass-door cooler at the entrance to the front service area. Ambient of the unit measured 54F via probe. Per staff, items had been placed into the unit earlier this morning, approximately 2 hours prior.

Fried tofu measured 72F while maintained out of temperature control on top of a prep table across from the cook-line. Per staff, it had been fried less than 1.5 hours prior.

Numerous par cooked and roasted ducks measured between 72F and 96F while hanging on hooks from the ceiling and/or from a cart at the back of the facility. Per staff, items had been par cooked or roasted less than 2 hours 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 after cooking, potentially hazardous foods are immediately relocated to refrigeration to facilitate proper cooling/holding temperatures.

[COS] Beef was prepared and cooked. Raw shrimp was relocated back inside the walk-in cooler. Raw chicken was placed into a pot of boiling water on the stove. Potentially hazardous foods in the upright sliding glass door cooler relocated to the walk-in cooler. Fried tofu relocated to inside prep cooler. Par cooked and roasted ducks relocated to the walk-in cooler.

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

Inspector Observations:

REPEAT VIOLATION

Follow-up By
05/07/2026

Cooked beef, cooked pork, and flat rice noodles subjected to time as a public health control lacked time markings while maintained on prep tables across from the cook-line. Box of flat rice noodles subjected to time as a public health control lacked time markings while maintained underneath the hand sink at the middle of the kitchen. Employees were aware of TPHC requirements and stated that they had forgotten to time label the items.

[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.

**Note: Items subjected to time as a public health control in the clear display case at the front service line observed properly time logged.*

[COS] Items subjected to time as a public health control at the cook-line were properly time logged.

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

Inspector Observations:

1. A steady stream of dirty water observed dripping off a soiled/debris encrusted piece of metal at the dishwashing area in the middle of the kitchen, directly into/on top of basil in an open case that was maintained on top of two soy sauce buckets.

Follow-up By
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[CA] Food is adulterated if it bears or contains any poisonous or deleterious substance that may render it impure or injurious to health and shall be discarded immediately.

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[COS] Basil was voluntarily discarded into the trash.

2. Employee observed turning on the cold water for copious amounts of raw chicken (60F) "thawing" while maintained in standing water in the right side compartment of the preparation sink. Employee proceeded to chop up a slab of raw beef and tossed it into the left-side compartment of the two-compartment preparation sink. Water observed overflowing from the right-side of the sink with the raw chicken onto the piece of raw beef maintained in the left-side compartment.

[CA] Food shall be separated and protected from cross contamination.

[SA] Beef was chopped up and cooked to greater than 165F.

Minor Violations

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

Inspector Observations:

Facility could not provide a valid 5-year, manager's food safety certificate.

Multiple employees could not provide food handler cards.

[CA] Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have a valid Food Safety Certificate available for review at all times.

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.

K04 - 3 Points - Improper eating, tasting, drinking or tobacco use in food preparation area; 113977

Inspector Observations:

Employee observed slurping soup from a bowl while standing at the cook-line.

Employee observed eating duck at the back kitchen area.

[CA] No employee shall eat in the food prep, food contact storage, or food storage areas, use designated area. Employees shall drink from containers with tight fitting lids and straws to prevent contamination.

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

Inspector Observations:

Empress chicken and soy sauce chicken observed cooling while covered with plastic wrap in the one-door glass upright at the front service line. Soy sauce chicken measured 76F (cooling for 1.5 hours), and empress chicken measured between 49F and 51F (cooling for less than 4 hours, per staff).

[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.

[COS] Plastic wrap removed. Items were spread out to facilitate rapid cooling.

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:

Employee observed dropping a skewer/poker used to hang duck/pork from hooks onto the floor, then picked it up and attempted to resume using it to handle the aforementioned before being stopped and instructed to properly clean/sanitize utensil.

Accumulation of pink, mold-like growth on the interior panel of the ice machine.

[CA] Food contact surfaces shall be maintained clean.

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K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations:

Hand sinks in the restrooms are capable of outputting water at a maximum of 86F.

[CA] Handwashing facilities equipped with a mixing valve that is not readily adjustable at the faucet, shall provide warm water at least 100°F, but not greater than 108°F.

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

Inspector Observations:

5+ flies observed throughout the back kitchen area.

***Note: Air screen installed above back door observed turned off.**

[CA] Food facility shall be kept free of non-disease carrying insects, weevils, ants, gnats, and fruit flies.

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

Inspector Observations:

Carp, pork, shrimp, and chicken observed thawing in ambient temperature on a speed rack at the back of the kitchen.

Raw chicken observed thawing in standing water in the right-side compartment of the two compartment preparation sink.

Shrimp observed thawing in standing water in a container in the three compartment dishwashing sink.

[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.

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations:

Raw chicken stored over raw beef in the walk-in cooler.

Raw chicken observed maintained in the the right-side compartment of the two compartment sink while raw beef was being prepared in the left-side compartment.

[CA] All food shall be separated and protected from cross-contamination. Store all raw meat or other raw products of animal origin below ready-to-eat food items.

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

Inspector Observations:

Open containers of flour, sugar, rice and other bulk food substances observed in the dry storage room. Open bags of flour maintained directly on the floor.

[CA] Per the facility's permitting conditions, only the storage of prepackaged, non potentially hazardous foods is allowed in the dry storage room owing to the unapproved flooring and lack of cove-base. Once bags of flour, rice, sugar, or other bulk substance is opened, they may no longer be stored in the dry storage room.

Food shall be stored in NSF containers with tight fitting lids and maintained closed to prevent contamination.

Food shall be stored a minimum of 6 inches off the floor.

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

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Inspector Observations:

1. Ambient of the sliding door refrigerator at the entrance to the kitchen measured 54F via probe.

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

2. Facility has installed two splintered wooden boards as makeshift walls/barriers around the dishwashing area.

[CA] Remove unapproved modifications. Surfaces shall be smooth, easily cleanable, and nonabsorbent.

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations:

Stock pot stored upside down on the floor in the walk-in cooler (with the rim of the stock pot in contact with the ground).

Knife stored in the crack between prep cooler and a prep table.

[CA] Equipment contacting food shall be stored in a sanitary manner.

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations:

Back door maintained open.

Air curtain installed above observed turned off.

[CA] Keep doors closed to prevent the intrusion of pests/vermin into the facility.

Performance-Based Inspection Questions

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

Needs Improvement - Proper eating, tasting, drinking, tobacco use.

Needs Improvement - Food contact surfaces clean, sanitized.

Needs Improvement - Proper cooling methods.

Needs Improvement - Proper hot and cold holding temperatures.

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Measured Observations

Item	Location	Measurement	Comments
hot water	two compartment preparation sink	120.00 Fahrenheit	
chlorine sanitizer	mechanical dishwasher	50.00 PPM	
snapper	one-door prep cooler - cook-line	40.00 Fahrenheit	
warm water	hand sink - cook-line	100.00 Fahrenheit	
pork tripe	open top prep cooler - cook-line	39.00 Fahrenheit	
wontons	upright freezer - middle kitchen	18.00 Fahrenheit	
ambient	sliding glass door cooler - kitchen entrance	54.00 Fahrenheit	
ambient	clear-door cooler - front service line - corner	41.00 Fahrenheit	
carp	upright cooler - middle kitchen	40.00 Fahrenheit	
cooked shrimp	one-door prep cooler - cook-line	40.00 Fahrenheit	
raw shell eggs	walk-in cooler	38.00 Fahrenheit	
congee	walk-in cooler	38.00 Fahrenheit	
warm water	hand sink - back kitchen	100.00 Fahrenheit	
hot water	three compartment dish washing sink	120.00 Fahrenheit	
frozen pork belly	walk-in freezer	9.00 Fahrenheit	
barbeque pork	steam table - front service	147.00 Fahrenheit	
shrimp	open top prep cooler - cook-line	39.00 Fahrenheit	
bean sprouts	one-door prep cooler - cook-line	40.00 Fahrenheit	
cooked beans	walk-in cooler	39.00 Fahrenheit	
wood ear mushrooms	one-door upright cooler - back kitchen	41.00 Fahrenheit	
tofu	open-top prep cooler - cook-line	38.00 Fahrenheit	
carp	one-door prep cooler - cook-line	40.00 Fahrenheit	
raw beef	open top prep cooler - cook-line	37.00 Fahrenheit	
frozen duck	walk-in freezer	9.00 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 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.

Spoke with the owner via phone.

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 **5/18/2026**. 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.

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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



Received By: Yvonne
Employees
Signed On: May 04, 2026