

**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> FA0230812 - SHANGHAI DELIGHT		<b>Site Address</b> 218 BARBER CT, MILPITAS, CA 95035		<b>Inspection Date</b> 10/23/2025	
<b>Program</b> PR0330905 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			<b>Owner Name</b> SHANGHAI DELIGHT CHINESE		<b>Inspection Time</b> 13:40 - 15:40
<b>Inspected By</b> MAVERICK CHIN	<b>Inspection Type</b> ROUTINE INSPECTION	<b>Consent By</b> MANDY	<b>FSC</b> Yue Yin 07/20/2028		

**Placard Color & Score**  
**GREEN**  
**73**

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				N
K06 Adequate handwash facilities supplied, accessible	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						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	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	X	
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		
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:**

**Beef tendon measured 45F-48F while maintained in the one-door prep cooler across from the cook-line. Per the PIC, it had been taken out of the walk-in cooler and placed into the prep unit last night. Ambient of the unit measured 52F.**

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

**[COS] Beef tendon VC&D into the trash. See VC&D report.**

**Minor violations:**

**Raw pork and cooked pork measured 48F-49F while maintained on top of covered prep inserts in the right-side prep cooler across from the cook-line. Per staff, items had been removed from the lower portion of the unit and placed there less than 1 hour prior.**

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

### Minor Violations

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

**Inspector Observations:**

**Food handler cards could not be provided.**

**[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 turned around and attempted to cut/handle green beans before being stopped by this division.**

**[CA] Employee shall wash their hands in 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] Employee properly washed hands.**

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

**Inspector Observations:**

**25+ old, dead German cockroaches of varying life stages observed in two old sticky traps in the dry storage room.**

**\*No other evidence of cockroaches observed\***

**Facility provided most recent pest control report from Crane, which stated that no vermin activity was observed.**

**[CA] Clean and sanitize area of dead cockroaches.**

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 shell eggs stored above uncovered peeled cucumbers and green beans in the walk-in cooler.**

**[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:**

**Containers of raw meat stored directly on the floor of the walk-in cooler.**

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

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 chlorine test strips to test the concentration of bleach 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.**

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 one-door prep cooler across from the cook-line measured 52F.**

**[CA] Refrigeration must be capable of maintaining potentially hazardous foods at 41F or below to prevent the growth of bacteria.**

**[COS] Refrigerator technician arrived on-site and fixed the prep unit. Ambient remeasured at 41F.**

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:**

**Employee observed washing spinach in the only handwash sink in the kitchen area.**

**[CA] Handwash sink shall be used for no other purpose than handwashing.**

## Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.

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

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## Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
duck	walk-in cooler	40.00 Fahrenheit	
chicken	two-door prep cooler - right side - upper	40.00 Fahrenheit	
fish	walk-in cooler	39.00 Fahrenheit	
raw pork	two-door prep cooler - left side - upper	39.00 Fahrenheit	
chlorine sanitizer	mechanical dishwasher	50.00 PPM	
soup	stovetop	178.00 Fahrenheit	
meatballs	walk-in cooler	41.00 Fahrenheit	
shrimp	two-door prep cooler - right side - lower	40.00 Fahrenheit	
pooled eggs	two-door prep cooler - left side - upper	38.00 Fahrenheit	
beef	walk-in freezer	8.00 Fahrenheit	
pork ribs	stovetop	184.00 Fahrenheit	final cook temp
tofu skins	two-door prep cooler - left side - upper	37.00 Fahrenheit	
hot water	three compartment sink / prep sink	120.00 Fahrenheit	
beef	two-door prep cooler - left side - lower	37.00 Fahrenheit	
pork and bamboo shoots	stovetop	159.00 Fahrenheit	final cook temp
warm water	hand sink 1 / 2	100.00 Fahrenheit	
ambient	one-door prep cooler - lower	52.00 Fahrenheit	remeasured 41F after repair by refrigerator technician
beef	two-door prep cooler - right side - upper	39.00 Fahrenheit	

## Overall Comments:

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 **11/6/2025**. 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:** Mandy Yin  
Manager

**Signed On:** October 23, 2025