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	Site Address	Inspection Date
FA0230410 - OCEAN PEARL	206 BARBER CT, MILPITAS, CA 95035	11/23/2026
Program	**Owner Name**	**Inspection Time**
PR0330423 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	OCEAN PEARL RESTAURAN	16:10 - 16:40
Inspected By	**Inspection Type**	**Consent By**
MAVERICK CHIN	LIMITED INSPECTION	YVONNE

Placard Color & Score
RED
N/A

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)

Follow-up By 11/30/2026

Inspector Observations:
Observed employee smoking outside, returned back into the facility, and proceeded to begin chopping up duck in response to a customer's order.

[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.
Or (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.

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

Follow-up By 11/30/2026

Inspector Observations:
At the cook-line, on prep tables, a tub of bean sprouts measured 58F, tofu measured 66F, and cooked beef measured 66F. Per staff, bean sprouts and tofu removed from refrigeration approximately 2 hours prior, and beef had been cooked approximately 3 hours prior.

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

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Follow-up By 11/30/2026

Inspector Observations:
1. Observed Vermin: Documented in the following areas:
-To the left of the kitchen entrance, across from the cook-line, on the floor underneath the left-side prep table, observed 4 live cockroaches of varying life stages near a standing puddle of water.
- On the floor of the cook-line, on a piece of cardboard used to line the floor, observed a singular live nymph cockroach.

2. Photographs: Taken for documentation purposes.
3. Supervisor Notified: S. Lew
4. Notification: The people in charge during inspection, Kent and Yvonne, has been informed that the facility must close immediately.

[CA]: The premises of each food facility must be maintained free of vermin. A facility cannot operate if there is a vermin infestation that leads to contamination of food contact surfaces, packaging, utensils, food equipment, or adulteration of food. The facility is required to cease operations immediately and must remain closed until all

corrective actions on the provided checklist are completed.

Requirements Before Reopening:
1. Email the signed and completed Reopening Checklist to the assigned inspector.
2. Submit a copy of the pest control report from a licensed provider.

Minor Violations

No minor violations were observed during this inspection.

Performance-Based Inspection Questions

N/A

Measured Observations

N/A

Overall Comments:

Conducted in conjunction with CO0161413.

Facility is hereby closed owing to evidence of a cockroach infestation.

Facility is to immediately cease and desist all operations, including but not limited to food preparation, service, handling, distribution, and sale.

The following must be provided prior to reopening:
1. The signed and completed Reopening Checklist, emailed to the assigned inspector
2. A copy of the pest control report from a licensed provider, stating that facility has been treated and that all vermin activity has been abated, emailed to the assigned inspector

A follow-up inspection must be conducted prior to facility reopening. Call or email to schedule.
Subsequent follow-up inspections after the first shall be billed at $290/hour, one hour minimum, during normal business hours (7:30 AM to 4:30 PM), or $664 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.

A facility found in operation after having its permit suspended may be subject to a penalty of three times the facility's normal operating permit fee.

CLOSURE / PERMIT SUSPENSION NOTICE

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 **12/7/2026**.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.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states 'If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.'

You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

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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: Liu Chien
Wok Chef

Signed On: November 23, 2026