

# 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 FA0230429 - XI'AN KITCHEN	Site Address 300 BARBER CT, MILPITAS, CA 95035	Inspection Date 02/03/2026
Program PR0330442 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name ZEYANG HUANG	Inspection Time 16:00 - 16:35
Inspected By MAVERICK CHIN	Inspection Type FOLLOW-UP INSPECTION	Consent By SUSAN AND FRANK

Placard Color & Score

**GREEN**  
**N/A**

### Comments and Observations

#### Major Violations

Cited On: 02/02/2026

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

**This violation found not in compliance on 02/03/2026. See details below.**

Cited On: 02/02/2026

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

**This violation found not in compliance on 02/03/2026. See details below.**

#### Minor Violations

N/A

#### Measured Observations

N/A

#### Overall Comments:

*On-site for an operator scheduled follow-up inspection after facility was closed due to evidence of cockroach infestation.*

*The following has been provided:*

- 1) Pest control service report from a licensed provider stating that facility has been treated, and that no remaining evidence of cockroaches observed*
- 2) Signed and completed vermin reopening checklist*

*\*No evidence of cockroaches observed during the follow-up inspection\**

*Facility will continue weekly pest control services for the next month.*

*Continue to monitor using sticky traps; If any activity is noted, contact pest control for additional treatments.*

*Several structural deficiencies still need to be addressed, including a large hole in the wall under the three compartment sink, an open sewer connection underneath the three compartment sink, broken tiles filled with standing water throughout the kitchen, and an unsecured grease trap cover at the back kitchen area.*

*Discussed the following with staff:*

*K08: Improperly using time as a public health control:*

*- Ensure that all potentially hazardous foods that are subjected to time as a public health control (4-hour rule) are properly time logged on the white board to the left of the cook-line.*

*Potentially hazardous foods include raw or cooked animal products, cooked vegetables, garlic in oil sauces, sliced tomatoes, bean sprouts, or cut melon.*

*Facility may now be reopened and resume normal operation.*

*Continue to work on the violations cited during the last inspection.*

## FACILITY RE-OPENED / PERMIT REINSTATED

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 **2/17/2026**. 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.

# OFFICIAL INSPECTION REPORT

<b>Facility</b> FA0230429 - XI'AN KITCHEN	<b>Site Address</b> 300 BARBER CT, MILPITAS, CA 95035	<b>Inspection Date</b> 02/03/2026
<b>Program</b> PR0330442 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	<b>Owner Name</b> ZEYANG HUANG	<b>Inspection Time</b> 16:00 - 16:35

**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:** Susan  
Owner's Mother

**Signed On:** February 03, 2026