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

Image: Control of the process of the proces	Facility FA0230429 - XIAN KITCHEN		Site Address 300 BARBER CT,	MILPITAS, CA	95035		Inspecti 01/09	on Date /2023	ר∐		Color & Sco	
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OFFICIAL INSPECTION REPORT

	Site Address		Inspection Date 01/09/2023
FA0230429 - XIAN KITCHEN Program	300 BARBER	CT, MILPITAS, CA 95035 Owner Name	Inspection Time
PR0330442 - FOOD PREP / FOOD SVC OF	0-5 EMPLOYEES RC 3 - FP11	SAM CHIN INTERNATIONAL INC	11:20 - 13:00
48 Plan review			
Permits availablePlacard properly displayed/posted			
	Comments and	d Observations	
ajor Violations			
K14 - 8 Points - Food contact surfaces uncle 114109, 114111, 114113, 114115(a,b,d), 114		114099.1, 114099.4, 114099.6, 114101, 114105,	
Inspector Observations: Dishwasher	••		
		pty sanitizer bucket under the sink. As	
per manager, no more sanitizer bucke [SA] Use 3 comp sink to wash dishes			
linor Violations			
K01 - 3 Points - Inadequate demonstration of	f knowledge; food manager certification		
Inspector Observations: Food Handle	r's Card not available for review. IC	CA] Maintain copies of the Food Handler's	
Card at the facility for review.			
K27 - 2 Points - Food not separated and unp 114089.1(c), 114143(c)	rotected; 113984(a-d,f), 113986, 114060,	, 114067(a,d,e,j), 114069(a,b), 114077,	
	the 3 door under counter fridge wa	as stored above ready-to-eat foods. [CA]	
Store raw meat below ready-to-eat for	ods.		
Bulk food containers in the dry stored	te area were observed without the	lids. [CA] Provide lids for the bulk food	
containers to prevent contamination.	je area were observed without the		
-			
Large bag of flour in the kitchen was contamination. Suggested to PIC to p			
containination. Suggested to rio to p			
K33 - 2 Points - Nonfood contact surfaces no	ot clean; 114115(c)		
Inspector Observations: Wire rack in Routinely clean the wire rack in the w		ith heavy accumulation of dust. [CA]	
	turn air housing in the kitchen. [C	A] Routinely clean the return air housing in	
the kitchen.			
K38 - 2 Points - Inadequate ventilation and light	ghting in designated area; 114149, 11414	9.1, 114149.2, 114149.3, 114252, 114252.1	
Inspector Observations: Observed du	• •	d filters.	
[CA] Ventilation hood filters shall be r	naintained clean and good repair.		
K40 - 2 Points - Wiping cloths: improperly us	ed and stored; 114135, 114185.1 114185	.3(d,e)	
Inspector Observations: Observed dir	rty wiping cloths stacked on the flo	or under the front hand sink.	
[CA] Wiping towels shall be stored in chlorine, 200 ppm - quaternary ammo		concentration when not in use (100 ppm -	
K43 - 2 Points - Toilet facilities: improperly co	onstructed, supplied, cleaned; 114250, 11	4250.1, 114276	
Inspector Observations: The self-clos	ing device on the restroom door w	as observed broken. [CA] Ensure the	
self-closing device on the restroom d	-		
K45 - 2 Points - Floor, walls, ceilings: not bui	It, not maintained. not clean: 114143(d) 1	14266, 114268, 114268.1, 114271, 114272	
_		,,,.,.,.,.,.,,,,,,,,,,,,,,,,,,	
Inspector Observations: Observed we ICA1 Walls and/or floors in food prepa	-	l day	

[CA] Walls and/or floors in food preparation area shall be kept clean and dry.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

OFFICIAL INSPECTION REPORT

Facility FA0230429 - XIAN KITCHEN	Site Address 300 BARBER CT, MIL	Inspection Date 01/09/2023	
Program	FD11	Owner Name	Inspection Time
PR0330442 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3	3 - FP11	SAM CHIN INTERNATIONAL INC	11:20 - 13:00

Measured Observations

Weasureu Observations			
Item	Location	Measurement	<u>Comments</u>
walk-in cooler	kitchen	41.00 Fahrenheit	
soup	warmer	147.00 Fahrenheit	
cooked vegetables	front prep unit	41.00 Fahrenheit	
chlorine	dishwasher	0.00 PPM	
cooked chicken	warmer	127.00 Fahrenheit	still reheating
walk-in freezer	kitchen	0.00 Fahrenheit	
hot water	3 comp sink	120.00 Fahrenheit	
warm water	hand sinks	100.00 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 <u>1/23/2023</u>. 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

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Received By: Signed On:

PIC January 09, 2023

zeweishi