

**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 FA0230516 - JINGEGE YAO YAO		Site Address 516 BARBER LN, MILPITAS, CA 95035	Inspection Date 03/09/2026
Program PR0330551 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name DINGXING INC	Inspection Time 11:35 - 12:05
Inspected By MAVERICK CHIN	Inspection Type FOLLOW-UP INSPECTION	Consent By ALVIN	

Placard Color & Score <b>GREEN</b> <b>N/A</b>
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**Comments and Observations**

**Major Violations**

Cited On: 03/05/2026

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

**Compliance of this violation has been verified on: 03/09/2026**

Cited On: 03/05/2026

K15 - 8 Points - Food not obtained from approved source; 113980, 113982, 114021-114031, 114041

**This violation found not in compliance on 03/09/2026. See details below.**

**Minor Violations**

Cited On: 03/05/2026

K08 - 3 Points - Improperly using time as a public health control procedures & records; 114000

**Compliance of this violation has been verified on: 03/09/2026**

Cited On: 03/05/2026

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

**Compliance of this violation has been verified on: 03/09/2026**

Cited On: 03/09/2026

K48 - 2 Points - Plan review unapproved; 114380

**Inspector Observations:**

**Facility has installed a new, high temperature mechanical dishwasher (replacing the old, chlorine sanitizer based one).**

Follow-up By 03/31/2026
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**[CA] Facility shall submit photos and specs to DEH Plan Check at dehplanchek@deh.sccgov.org**

**Measured Observations**

Item	Location	Measurement	Comments
warm water	hand sink - kitchen entrance	100.00 Fahrenheit	
ambient	clear, sliding door cooler - left of cook-line	38.00 Fahrenheit	
ambient	upright cooler - kitchen entrance	41.00 Fahrenheit	
ambient	drying refrigerator	40.00 Fahrenheit	
cantonese style ducks	drying refrigerator	40.00 Fahrenheit	

**Overall Comments:**

**On-site for a follow-up inspection after facility earned a conditional pass during the last routine inspection conducted on 3/5/2026.**

**Compliance of the following has been verified:**

**K07: Improper hot and cold holding temperatures:**

**- All potentially hazardous foods measured at 41F or below, or at 135F or above, except for those being actively prepared or those subjected to TPHC (4-hour rule)**

**Drying refrigerator has been repaired to hold potentially hazardous foods at 41F or below. Ambient of the drying refrigerator measured 40F via probe. Ambient of the glass, sliding door cooler to the left of the cook-line measured 38F via probe.**

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**Compliance of the following has not yet been verified:**

**K15: Food not obtained from an approved source**

- Facility has not provided an invoice from the location where the duck blood was purchased. Case of duck blood observed still impounded in the upright cooler at the entrance of the kitchen area. Facility shall not remove or otherwise tamper with case of duck blood. Further evaluation will follow.

Facility shall submit specs and photos of the new, high temperature mechanical dishwasher to DEH Plan Check at [dehplancheck@deh.sccgov.org](mailto:dehplancheck@deh.sccgov.org)

Questions regarding plan check submittal process may be emailed to [maverick.chin@deh.sccgov.org](mailto:maverick.chin@deh.sccgov.org)

TPHC form updated with the manager. New items filled out. All items on TPHC observed properly time marked or logged. Facility is properly following all procedures pertaining to TPHC.

Facility re-issued a Green "Pass".

Continue to work on the violations cited during the last routine inspected.

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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 **3/23/2026**. 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.

## 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

*Wen Xu*

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Received By: Alvin Xu  
Manager  
Signed On: March 09, 2026