

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 FA0273413 - SHIHLIN TAIWAN STREET SNACKS		Site Address 522 BARBER LN, MILPITAS, CA 95035	Inspection Date 03/02/2026
Program PR0413381 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10		Owner Name SHIAO, JASON	Inspection Time 15:10 - 15:30
Inspected By MAVERICK CHIN	Inspection Type FOLLOW-UP INSPECTION	Consent By SHELLY WANG	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 02/23/2026

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Compliance of this violation has been verified on: 03/02/2026

Cited On: 02/23/2026

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

Compliance of this violation has been verified on: 03/02/2026

Minor Violations

Cited On: 02/23/2026

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: 03/02/2026

Measured Observations

Item	Location	Measurement	Comments
raw chicken	three-door cooler	40.00 Fahrenheit	
cooked chicken	three-door cooler	41.00 Fahrenheit	
ambient	three-door cooler	39.00 Fahrenheit	
raw chicken	ice bath - cook-line	40.00 Fahrenheit	
warm water	hand sink - kitchen	100.00 Fahrenheit	

Overall Comments:

On-site for a follow-up inspection after facility earned a conditional pass during the last routine inspection conducted on 2/23/2026.

Compliance of the following has been verified:

K06: Inadequate handwash facilities:

- All handwash facilities observed to be unobstructed and properly stocked with soap, paper towels, and warm water.

K07: Improper hot and cold holding temperatures:

- Chicken in a proper ice bath to the right of the cook-line measured 40F. The clear, three-door upright cooler to the right of the cook-line has been repaired to hold potentially hazardous foods at 41F or below. Ambient of the unit measured 39F via probe.

Compliance of all cited major violations has been verified.

Facility re-issued a Green "Pass" placard.

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

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 **3/16/2026**. 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.

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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: Shelly Wang
Manager

Signed On: March 02, 2026