

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 FA0230408 - MALA TOWN	Site Address 438 BARBER LN, MILPITAS, CA 95035	Inspection Date 07/14/2026
Program PR0330421 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name MALA TOWN MILPITAS LLC	Inspection Time 13:45 - 14:15
Inspected By HAYLEY MENTZ	Inspection Type LIMITED INSPECTION	Consent By ERIK

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

K14 - 8 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

Inspector Observations: Sanitizer measure at 0ppm during manual warewashing.

[CA] Manual sanitization shall be accomplished in the final sanitizing rinse by contacting a chlorine solution of 100 PPM concentration for at least 30 seconds or by contacting a quaternary ammonium solution of 200 PPM concentration for at least 60 seconds.

[COS] Chlorine was added to 3-comp to reach 100ppm

Minor Violations

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: 1.Noodles measured at 54F inside of 2 door reach-in. Per PIC they were placed there one hour prior.

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

[COS] Noodles moved to a colder cooler to facilitate quick cooling.

2. Pots of soup kept at 87F. PIC stated they rotate pots to heat up soup to boiling. Pots have only been sitting for one hour.

[CA] PHFs shall be held at 135°F or above.

[COS] Pots were moved to cook tops and brought to a boil.

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: Warm water at handwash sink next to cookline measured at 80F

[CA] Handwashing facilities shall be equipped to provide minimum 100°F water under pressure for a minimum of 15 seconds.

K26 - 2 Points - Unapproved thawing methods used; frozen food; 114018, 114020, 114020.1

Inspector Observations: Frozen foods sitting out on drain board of prep sink.

[CA] Frozen potentially hazardous food shall only be thawed in one of the following ways: 1) under refrigeration that maintains the food temperature at 41°F or below, 2) completely submerged under potable running water for a period not to exceed two hours at a water temperature of 70°F or below, and with sufficient water velocity to agitate and flush off loose particles into the sink drain, 3) in a microwave oven if immediately followed by immediate preparation, 4) as part of a cooking process.

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations: Sauces left out for self-serve have no lid and no sneeze guard.

[CA] Food on display shall be protected from cross-contamination, by the use of an approved sneeze guard that intercept a direct line between the consumer's mouth and the food being displayed.

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K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations: Grocery bags used to store frozen foods in walk-in freezer.

[CA] Use food grade bags to store food.

K31 - 2 Points - Consumer self service does not prevent contamination; 114063, 114065

Inspector Observations: Sauces left out for self-serve have no lid and no sneeze guard.

[CA] Food on display shall be protected from cross-contamination, by the use of an approved sneeze guard that intercept a direct line between the consumer's mouth and the food being displayed.

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations: No chlorine test strips were available at time of inspection.

[CA] Testing equipment and materials shall be provided to adequately measure the applicable sanitization method used during manual or mechanical warewashing.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Needs Improvement - Food contact surfaces clean, sanitized.

Measured Observations

Item	Location	Measurement	Comments
broth	cookline	180.00 Fahrenheit	
chlorine	3-comp sink	0.00 PPM	corrected to 100
peanut sauce	2-door reach-in	40.00 Fahrenheit	
bean sprouts	salad bar	41.00 Fahrenheit	
hot water	3-comp sink	120.00 Fahrenheit	
warm water	handwash sink	100.00 Fahrenheit	
cooked entree	cookline	180.00 Fahrenheit	
ambient	2-door under counter	39.00 Fahrenheit	

Overall Comments:

Inspection conducted in conjunction with CO0160225

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 **7/28/2026**. 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



Received By: Erik
owner
Signed On: July 14, 2026