

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 10/06/2025
Program PR0330421 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name MALA TOWN MILPITAS LLC	Inspection Time 12:45 - 13:30
Inspected By MAVERICK CHIN	Inspection Type FOLLOW-UP INSPECTION	Consent By SUNNY	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 10/01/2025

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

This violation found not in compliance on 10/06/2025. See details below.

Cited On: 10/01/2025

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

Compliance of this violation has been verified on: 10/06/2025

Cited On: 10/01/2025

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

This violation found not in compliance on 10/06/2025. See details below.

Cited On: 10/06/2025

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

Inspector Observations:

Four bags of noodles measured 54F-63F in the clear-door unit to the right of the dishwashing sink. Per the PIC, noodles were placed inside 1.5 hours prior. Ambient of the unit measured 60F. Facility has not repaired the unit as cited during the last inspection.

[CA] Potentially hazardous foods shall be held at or below 41F.

[COS] Noodles relocated to the walk-in cooler. PIC agreed to call a refrigerator technician by the end of the day and send a photo of a probe thermometer with food at proper holding temperature.

Cited On: 10/01/2025

K22 - 8 Points - Sewage and wastewater improperly disposed; 114197

Compliance of this violation has been verified on: 10/06/2025

Minor Violations

Cited On: 10/06/2025

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations:

Employee observed handling tubs full of raw meat with gloved hands, then proceeded to walk to the front service coolers and handle multiple tongs intended for customer use when self-serving.

[CA] Gloves must be changed and hands must be washed after handling raw animal products, prior to handling clean, food contact utensils. Gloves shall not be rinsed or washed.

[COS] Employee changed gloves and properly washed hands. Tongs taken to the three compartment sink to be cleaned.

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Cited On: 10/06/2025

K14 - 3 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:

Employee observed actively dishwashing using chlorine that measured 25 ppm in the third compartment of the three compartment dishwashing sink.

[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] Employee added bleach. Remeasured at 100 ppm.

Measured Observations

Item	Location	Measurement	Comments
chlorine sanitizer	3 compartment sink	25.00 PPM	remeasured at 100 ppm after correction

Overall Comments:

On-site for a follow-up inspection after facility earned a conditional pass during the last routine inspection conducted on 10/01/2025

Compliance of the following has been verified:

K06: Inadequate handwash facilities:

- All handwash facilities properly stocked with soap and paper towels

K22: Sewage and wastewater improperly disposed:

- Three compartment dishwashing sink has been repaired so that all pipes properly discharge wastewater into the floor sink

Compliance of the following was not verified:

K05: Hands not clean/improperly washed/gloves not used properly:

- Employee observed handling tubs full of raw meat, then proceeded to walk to the front service coolers and handle multiple tongs intended for customer use when self-serving

K07: Improper hot and cold holding temperatures:

- Four bags of noodles measured 54F-63F in the clear-door unit to the right of the dishwashing sink. Per the PIC, noodles were placed inside 1.5 hours prior. Ambient of the unit measured 60F. Facility has not repaired the unit as cited during the last inspection.

K14: Food contact surfaces unclean and unsanitized:

Employee observed actively dishwashing using chlorine that measured 25 ppm in the third compartment of the three compartment dishwashing sink.

Note: Facility has rotated the right-side dual burner unit 90 degrees so that it is fully under the ventilation hood. No changes observed in the gas line. Ensure that dunnage racks do not obstruct the hand sink to the right of the cook-line. Left-side burner dual burner unit observed to have chile sauce in a stock pot stored on the front burner, but not actively in use for cooking. Ensure that front, left-side burner is not used to cook any kind of food/drink as per the facility's permit condition.

Photo evidence to be sent that the clear-door refrigerator has been repaired and is capable of holding PHF at or below 41F.

Facility has received one major violation during the follow-up inspection. Facility re-issued a green "Pass" placard.

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

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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 **10/20/2025**. 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: Sunny Xia
Shift Leader

Signed On: October 06, 2025