

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 FA0230429 - XIAN KITCHEN		Site Address 300 BARBER CT, MILPITAS, CA 95035		Inspection Date 12/01/2025	
Program PR0330442 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name SAM CHIN INTERNATIONAL I		Inspection Time 13:55 - 15:40
Inspected By MAVERICK CHIN	Inspection Type ROUTINE INSPECTION	Consent By ANDREW	FSC Guowen Huang 01/25/2029		

Placard Color & Score
YELLOW
65

RISK FACTORS AND INTERVENTIONS	IN	OUT		COS/SA	N/O	N/A	PBI
		Major	Minor				
K01 Demonstration of knowledge; food safety certification			X				
K02 Communicable disease; reporting/restriction/exclusion	X						S
K03 No discharge from eyes, nose, mouth	X						
K04 Proper eating, tasting, drinking, tobacco use	X						
K05 Hands clean, properly washed; gloves used properly		X		X			N
K06 Adequate handwash facilities supplied, accessible	X						
K07 Proper hot and cold holding temperatures		X		X			N
K08 Time as a public health control; procedures & records						X	
K09 Proper cooling methods					X		
K10 Proper cooking time & temperatures	X						
K11 Proper reheating procedures for hot holding					X		
K12 Returned and reservice of food	X						
K13 Food in good condition, safe, unadulterated	X						
K14 Food contact surfaces clean, sanitized		X		X			N
K15 Food obtained from approved source	X						
K16 Compliance with shell stock tags, condition, display						X	
K17 Compliance with Gulf Oyster Regulations						X	
K18 Compliance with variance/ROP/HACCP Plan						X	
K19 Consumer advisory for raw or undercooked foods						X	
K20 Licensed health care facilities/schools: prohibited foods not being offered						X	
K21 Hot and cold water available	X						
K22 Sewage and wastewater properly disposed	X						
K23 No rodents, insects, birds, or animals	X						S

GOOD RETAIL PRACTICES	OUT	COS
K24 Person in charge present and performing duties		
K25 Proper personal cleanliness and hair restraints		
K26 Approved thawing methods used; frozen food	X	
K27 Food separated and protected	X	
K28 Fruits and vegetables washed		
K29 Toxic substances properly identified, stored, used		
K30 Food storage: food storage containers identified	X	
K31 Consumer self service does prevent contamination		
K32 Food properly labeled and honestly presented		
K33 Nonfood contact surfaces clean	X	
K34 Warewash facilities: installed/maintained; test strips		
K35 Equipment, utensils: Approved, in good repair, adequate capacity		
K36 Equipment, utensils, linens: Proper storage and use		
K37 Vending machines		
K38 Adequate ventilation/lighting; designated areas, use		
K39 Thermometers provided, accurate		
K40 Wiping cloths: properly used, stored		
K41 Plumbing approved, installed, in good repair; proper backflow devices		
K42 Garbage & refuse properly disposed; facilities maintained		
K43 Toilet facilities: properly constructed, supplied, cleaned		
K44 Premises clean, in good repair; Personal/chemical storage; Adequate vermin-proofing		
K45 Floor, walls, ceilings: built, maintained, clean		
K46 No unapproved private home/living/sleeping quarters		
K47 Signs posted; last inspection report available		

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K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

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

Inspector Observations:

Employee observed washing dirty dishes, dried hands on a dirty wiping cloth, then walked over to the counter next to the cook-line and handled clean plates intended for customer service.

Follow-up By
12/04/2025

[CA] Employees must wash their hands in all of the following scenarios:

- (1) Immediately before engaging in FOOD PREPARATION, including working with nonPREPACKAGED FOOD, clean EQUIPMENT and UTENSILs, and unwrapped single-use FOOD containers and UTENSILs.
- (2) After touching bare human body parts other than clean hands and clean, exposed portions of arms.
- (3) After using the toilet room.
- (4) After caring for or handling any animal allowed in a FOOD FACILITY pursuant to this part.
- (5) After coughing, sneezing, using a handkerchief or disposable tissue, using tobacco, eating, or drinking.
- (6) After handling soiled EQUIPMENT or UTENSILs.
- (7) During FOOD PREPARATION, as often as necessary to remove soil and contamination and to prevent cross-contamination when changing tasks.
- (8) When switching between working with raw FOOD and working with READY-TO-EAT FOOD.
- (9) Before initially donning gloves for working with FOOD.
- (10) Before dispensing or serving FOOD or handling clean TABLEWARE and serving UTENSILs in the FOOD service area.
- (11) After engaging in other activities that contaminate the hands.

[COS] Employee washed hands. Contaminated dishes taken to the three compartment sink.

Minor violation:

Employee picked up raw meat off the floor, discarded it, and then proceeded to rinse hands in the prep sink at the entrance of the kitchen. When instructed to wash hands properly in the handwash sink, employee rinsed hands in the handwash sink.

[CA] Properly wash hands with soap, warm water and dry using single use paper towels as required. The prep sink shall not be used for handwashing. Handwashing shall be conducted in designated handwash sinks.

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

Inspector Observations:

REPEAT VIOLATION

Follow-up By
12/04/2025

Plastic buckets full of raw beef and raw pork measured 57F-64F while maintained on metal shelving at the back of the kitchen next to the open back door. Per staff, items had been taken out 2 hours prior for preparation.

Plastic bucket of raw chicken measured 63F while maintained directly underneath the handwash sink at the entrance of the kitchen. Per staff, chicken had been taken out 1.5 hours prior for preparation.

Various potentially hazardous foods (rice, cooked eggs, tofu, noodles, cooked pork, potato, cooked chicken, bean sprouts, etc.) measured in the range of 54F-78F while maintained in containers on various counter surfaces throughout the kitchen. Per staff, items had been taken out 2.5 hours prior for preparation or service.

[CA] Potentially hazardous foods shall be held at 41F or below, or at 135F or above to prevent the growth of bacteria.

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[COS] Some PHF's relocated to the walk-in cooler. Some PHF's immediately cooked on the stove. All other PHF's served or discarded by the end of lunch service at 3:00 PM (4 total hours elapsed).

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:

Employee observed spraying down various dishes (plastic tubs, bowls, plates, etc.) with hot water in the three compartment sink, and then stacked them up on the left-side drainboard, thereby entirely skipping the sanitizing step. When asked if they were clean, the employee gave assent.

Follow-up By
12/04/2025

[CA] Food contact surfaces shall be properly sanitized by being run through a mechanical dishwasher that is capable of outputting 50 ppm chlorine or a final rinse temperature of 160F when contacting the utensil, or else manually cleaned via wash, rinse, sanitize in the three compartment sink (i.e. for items that are too large to fit into the mechanical dishwasher).

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.

[SA] Affected dishes placed into the dirty dish pile to be properly cleaned.

Minor violation:

Chlorine sanitizer measured 25 ppm in the mechanical dishwasher while actively in-use to wash utensils.

[CA] Maintain chlorine in mechanical warewash machine at 50 PPM.

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations:

Two food handler cards are expired.

[CA] Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.

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

Inspector Observations:

Frozen beef tripe observed to be thawing in ambient air.

[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:

Raw animal products stored directly over vegetables and/or cooked, ready-to-eat foods in the far left-side prep unit at the cook-line, and in the walk-in cooler.

[CA] All food shall be separated and protected from cross-contamination. Store all raw meat or other raw products of animal origin below ready-to-eat food items.

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

Inspector Observations:

Containers of food stored directly on the floor throughout the kitchen.

[CA] Food shall be stored at least 6 inches above the floor to prevent contamination.

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K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations:

Heavy accumulation of food in floor sinks.

[CA] Maintain clean to allow for adequate disposal of wastewater, and to prevent the attraction of vermin.

Performance-Based Inspection Questions

- Needs Improvement - Food contact surfaces clean, sanitized.
- Needs Improvement - Proper hot and cold holding temperatures.
- Needs Improvement - Hands clean/properly washed/gloves used properly.

Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
fish	walk-in cooler	38.00 Fahrenheit	
pork	three-door under-counter cooler	39.00 Fahrenheit	
hot water	prep sink	120.00 Fahrenheit	
sliced tomato	prep cooler - far left	40.00 Fahrenheit	
pork	steam table	145.00 Fahrenheit	
lamb	walk-in cooler	38.00 Fahrenheit	
tomato soup	walk-in cooler	41.00 Fahrenheit	
warm water	hand sink - back kitchen	100.00 Fahrenheit	
beef	prep cooler - far left	39.00 Fahrenheit	
beef	walk-in freezer	5.00 Fahrenheit	
noodles	three-door under-counter cooler	41.00 Fahrenheit	
hot water	three compartment sink	120.00 Fahrenheit	
warm water	hand sink - kitchen entrance	100.00 Fahrenheit	
vegetable mix	steam table	142.00 Fahrenheit	

Overall Comments:

Two or more major violations were cited during the routine inspection.

A follow-up inspection will be conducted in the next 1 to 3 business days to verify compliance with all of the cited major violations.

Subsequent follow-up inspections after the first shall be billed at \$298/hour, one hour minimum, during normal business hours (7:30 AM to 4:30 PM), or \$645 for a minimum of 2 hours, during non-business hours and in accordance with the inspector's availability.

The posted placard is property of the Santa Clara County Department of Environmental Health and shall not be removed, covered-up, relocated, tampered with, camouflaged, or copied. Failure to comply may result in a fine and enforcement action as per county ordinance section B11-55.

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 **12/15/2025**. 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.

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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: Li
Employee

Signed On: December 01, 2025