

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 FA0256476 - THE RICE HOUSE		Site Address 678 BARBER LN, MILPITAS, CA 95035	Inspection Date 06/15/2026
Program PR0374540 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name THE RICE HOUSE LLC	Inspection Time 11:05 - 11:45
Inspected By MAVERICK CHIN	Inspection Type FOLLOW-UP INSPECTION	Consent By TONY AND JASON	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 05/26/2026

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

Compliance of this violation has been verified on: 06/15/2026

Cited On: 05/26/2026

K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000

Compliance of this violation has been verified on: 06/15/2026

Cited On: 05/26/2026

K09 - 8 Points - Improper cooling methods; 114002, 114002.1

This violation found not in compliance on 06/15/2026. See details below.

Cited On: 06/15/2026

K09 - 8 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations:

On the floor in the walk-in cooler, a large stock pot of cooked jujube, pears, and white fungus measured 49F (Xu Er Li Tang - sweet chinese soup). Per staff, item had been boiled yesterday and maintained inside the walk-in cooler overnight to cool down.

[CA] After heating or hot holding, Potentially Hazardous Foods (PHFs) shall be cooled rapidly from 135°F to 70°F within 2 hours and from 70°F to 41°F within 4 hours. Approved cooling methods include: 1) Placing the food in shallow pans 2) Separating the food into thinner or smaller portions. 3) Using rapid cooling equipment (Ex. blast chiller) 4) Using containers that facilitate heat transfer (ex. stainless steel) 5) Adding ice as an ingredient. 6) Using ice paddles 7) Using an ice bath and stirring frequently 8) Accordance with a HACCP plan. Cooling foods shall have enough space around the containers for cold air to circulate, be loosely covered, or uncovered and stirred as frequently needed to evenly cool.

[COS] Chinese soup was voluntarily discarded due to improper cooling.

Cited On: 05/26/2026

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

Compliance of this violation has been verified on: 06/15/2026

Minor Violations

Cited On: 05/26/2026

K48 - 2 Points - Plan review unapproved; 114380

Compliance of this violation has been verified on: 06/15/2026

Measured Observations

Item	Location	Measurement	Comments
chicken broth	walk-in cooler	41.00 Fahrenheit	
rice noodles	countertop - ambient	0.20 Hours	TPHC
warm water	hand sink	100.00 Fahrenheit	
porridge	walk-in cooler	40.00 Fahrenheit	

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Overall Comments:

On-site for a follow-up inspection after facility earned a conditional pass during the last routine inspection conducted 5/26/2026.

Compliance of the following has been verified:

K07M: Improper hot and cold holding temperatures:

- No potentially hazardous foods maintained out of temperature control

K08M: Improperly using time as a public health control:

- Rice noodles subjected to time as a public health control observed properly time labeled

K14M: Food contact surfaces unclean and unsanitized:

- No warewashing observed. Discussed proper warewashing procedures with staff.

K48m: Plan review unapproved

- Facility has submitted plans to DEH Plan Check for the unapproved upright steamer, unapproved rice cooker line, and the modified three compartment sink (with the proposition to remove the modified sink and replace it with an NSF approved one).

Continue to work with plan check.

Compliance of the following was not verified:

K09M: Improper cooling:

- See violation above.

Facility has been cited for one major violation.

Facility issued a Green "Pass".

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 **6/29/2026**. 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: Tony
Employee
Signed On: June 15, 2026