

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 FA0230410 - OCEAN PEARL		Site Address 206 BARBER CT, MILPITAS, CA 95035	Inspection Date 05/11/2026
Program PR0330423 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name OCEAN PEARL RESTAURANT	Inspection Time 10:30 - 11:25
Inspected By MAVERICK CHIN	Inspection Type FOLLOW-UP INSPECTION	Consent By LIU FEI	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 05/04/2026

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

Compliance of this violation has been verified on: 05/11/2026

Cited On: 05/04/2026

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

Compliance of this violation has been verified on: 05/11/2026

Cited On: 05/04/2026

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

Compliance of this violation has been verified on: 05/11/2026

Cited On: 05/04/2026

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

Compliance of this violation has been verified on: 05/11/2026

Cited On: 05/04/2026

K13 - 8 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Compliance of this violation has been verified on: 05/11/2026

Minor Violations

N/A

Measured Observations

Item	Location	Measurement	Comments
ambient	sliding door cooler - kitchen entrance	38.00 Fahrenheit	
empress chicken	glass-door cooler - front service line - corner	39.00 Fahrenheit	
cantonese style ducks	walk-in cooler	65.00 Fahrenheit	cooling, per staff cooked 2 hours prior
cantonese style duck	clear display case - front service	0.20 Hours	TPHC
frozen ducks	prep sink	39.00 Fahrenheit	thawing under cold running water
ambient	walk-in cooler	41.00 Fahrenheit	
roast pork belly	clear display case - front service	0.20 Hours	TPHC
chicken stock	sliding door cooler - kitchen entrance	38.00 Fahrenheit	
warm water	hand sink - middle cook-line	100.00 Fahrenheit	
cooked pork	prep table - cook-line	0.25 Hours	TPHC
hot water	three compartment sink	120.00 Fahrenheit	

Overall Comments:

On-site for a follow-up inspection after facility earned a conditional pass during the last routine inspection conducted on 05/04/2026.

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Compliance of the following has been verified:

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

- Proper hand washing observed by employees. Employee working at the back of the kitchen observed handling raw ducks in the prep sink, properly washed hands, then proceeded to chop up cooked roast pork belly.
Employee observed washing hands after taking out the trash.

K06: Inadequate handwash facilities:

- All handwash facilities observed unobstructed and properly stocked with soap and paper towels

K07: Improper hot and cold holding temperatures:

- All potentially hazardous foods measured at 41F or below, or at 135F or above, except for those being actively prepared or those subjected to time as a public health control.

Sliding door upright cooler at the entrance of the kitchen has been repaired to hold at 41F or below. Ambient of the unit measured 38F via probe. Staff have purchased internal, digital thermometers for refrigeration units.

K08: Improperly using time as a public health control (4-hour rule):

- Cantonese style duck and roast pork maintained in the clear display case at the front service counter observed properly time logged and dated (5/11) on a piece of paper taped to the glass panel next to the register.

Items subjected to time as a public health control at the cook-line observed properly time labeled with post-its denoting start and end times.

K13: Food adulterated:

- No adulteration of food observed. Facility is no longer storing food in or near the dishwashing area.

Compliance of all major violations has been verified.

Facility has earned 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 **5/25/2026**. 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: Yvonne
Employee
Signed On: May 11, 2026