

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 06/08/2026
Program PR0330421 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name MALA TOWN MILPITAS LLC	Inspection Time 12:50 - 14:30
Inspected By MAVERICK CHIN	Inspection Type FOLLOW-UP INSPECTION	Consent By ZERO AND BRUCE	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 06/04/2026

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: 06/08/2026

Cited On: 06/04/2026

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

Compliance of this violation has been verified on: 06/08/2026

Cited On: 06/04/2026

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

Compliance of this violation has been verified on: 06/08/2026

Cited On: 06/04/2026

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: 06/08/2026

Cited On: 06/04/2026

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, 114125(b), 114141

Compliance of this violation has been verified on: 06/08/2026

Cited On: 06/04/2026

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

Compliance of this violation has been verified on: 06/08/2026

Minor Violations

N/A

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Measured Observations

Item	Location	Measurement	Comments
chicken bone soup base	stovetop	173.00 Fahrenheit	
fish balls	self service cooler - third left	38.00 Fahrenheit	
warm water	hand sinks	100.00 Fahrenheit	
raw beef	self service cooler - far left	41.00 Fahrenheit	
tomato soup base	stovetop	167.00 Fahrenheit	
chlorine sanitizer	three compartment sink	100.00 PPM	
beef tendon balls	upright cooler - self service counter - left	37.00 Fahrenheit	
beef bone soup base	stovetop	169.00 Fahrenheit	
ambient	glass-door cooler - near preparation sinks	52.00 Fahrenheit	no PHF stored inside
hot water	three compartment sink	120.00 Fahrenheit	
beef, egg, vegetable dish	stovetop - hot water bath	194.00 Fahrenheit	final cook temp
tom yum soup base	stovetop	163.00 Fahrenheit	
tofu puffs	self service cooler - third right	37.00 Fahrenheit	
tofu	self service cooler - second right	38.00 Fahrenheit	
tripe	upright cooler - self service counter - right	37.00 Fahrenheit	
tea egg in soy sauce	self service cooler - second right	38.00 Fahrenheit	
rice cake	self service cooler - third right	37.00 Fahrenheit	

Overall Comments:

On-site for a follow-up inspection after facility earned a conditional pass during the last routine inspection conducted 06/04/2026:

Compliance of the following major violations has been verified:

K05M: Hands not clean/improperly washed:

- Proper hand washing and glove-use procedures observed by employees. Facility has implemented SOP's in which employees place customer plastic bowls full of raw meat and other foods inside the metal soup bowl intended for service, and only handle the handles of the metal soup bowl to prevent possible cross contamination via contact with raw meat during transporting from the malatang line, all the way until the cooked food arrives at the customer's table.

K06M: Inadequate handwash facilities:

- All hand wash facilities observed properly stocked with soap and paper towels, had warm water available, and were unobstructed.

K07M: Improper hot and cold holding temperatures:

- No temperature violations observed. The two self-service refrigerators at the front service line have been repaired by a technician to hold potentially hazardous foods at 41F or below. Upright clear-door cooler in the kitchen is no longer being used to store bean sprouts or noodles; Unit is only used to store raw, non-potentially hazardous vegetables. Correct use of intermittent hot holding observed for soup bases maintained on/off the stove. All potentially hazardous foods measured at 41F or below, or at 135F or above.

K13: Food adulterated:

- No fly adulteration of food observed. Facility has been serviced twice by Orkin since the last inspection, most recently today on 06/08/2026. Report from last week noted fly breeding activity in drains, but did not note any fly activity today. Facility observed clear of any fly activity. All doors leading into the facility observed closed.

K14: Food contact surfaces unclean/unsanitized:

- Employees observed warewashing in the correct order. Chlorine sanitizer measured 100 ppm in the three compartment warewashing sink during manual warewashing. Chlorine sanitizer measured 100 ppm in all wiping cloth buckets.

K23M: Sewage and waster improperly disposed:

- Floor sink underneath the three compartment sink has been cleared and repaired to drain wastewater. No overflow observed.

Compliance of the following has also been verified:

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- All employees have received food handler training. Food handler cards provided. Manager provided videos of all employees receiving live training, during which translation services were provided as needed. All food handler cards/food safety certificates observed posted up on the wall near the front service line. Employees were knowledgeable with regards to food safety in their assigned tasks.
- Warm water measured 100F at all hand sinks throughout the facility
- No fly activity observed. Reviewed pest control reports from Orkin.
- Manager was present and actively overseeing operations and kitchen staff.
- No thawing violations observed. Per manager, thawing is now conducted under refrigeration or under cold running water in the preparation sink.
- All raw animal products observed stored in order of required cooking temperatures in the walk-in cooler/walk-in freezer
- All food containers/boxes/pots observed stored at least 6 inches off the floor
- Lids provided for food items offered for consumer self service.
- All floor sinks have been cleaned and sanitized. Pest control report by Orkin indicated fly breeding in drains that has since been abated.
- Chlorine test strips were available.
- Refrigerators have been repaired to hold at 41F or below.
- No equipment observed stored on the floor. Ice scoop stored without handle in ice. Sufficient numbers of tongs have been provided for raw animal products offered for self service.
- Hood screens have been cleaned.
- All refrigeration units have operable internal thermometers.
- Dumpster lids observed closed.
- Employee personal items observed stored in employee designated lockers. All doors leading into/out of facility observed closed.

Management present, Zero and Bruce, provided the following:

- Refrigeration logs and SOP's, taken every 4 hours
- Soup temperature logs and SOP's for intermittent hot holding, soup is to be rotated continuously and maintained above 135F
- Sanitizing log for dish washing and wiping cloth buckets (100 ppm chlorine), to be changed out every 4 hours
- Bathroom cleaning logs

Per management, staff members were brought in from other locations (owned by the same owner) throughout California to assist with active management/operation of the facility.

Compliance of all violations has been verified.

Facility owner, Yang (Eric) Gao, will not be booked for an office hearing given compliance of all violations.

However, repeated violations in the future will result in further enforcement action, including but not limited to in-person office hearing and additional fines.

Discussed with the owner via phone.

Facility re-issued a Green "Pass".

Continue to maintain compliance on all cited past violations.

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 **6/22/2026**. 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.

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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: Zilong Xu (Zero)
Manager

Signed On: June 08, 2026