

**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 FA0255516 - YGF MALATANG		Site Address 540 BARBER LN, MILPITAS, CA 95035	Inspection Date 03/12/2026
Program PR0373163 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name YGF CALI LLC	Inspection Time 13:25 - 13:55
Inspected By MAVERICK CHIN	Inspection Type FOLLOW-UP INSPECTION	Consent By ZIWEN	

Placard Color & Score <b>GREEN</b> <b>N/A</b>
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**Comments and Observations**

**Major Violations**

Cited On: 03/09/2026

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: 03/12/2026**

Cited On: 03/09/2026

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

**This violation found not in compliance on 03/12/2026. See details below.**

Cited On: 03/12/2026

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

**Inspector Observations:**

**Braised belly measured 56F, shrimp balls measured 54F, and braised tripe measured 59F while maintained in containers on top of prep inserts at the self-service line. Per staff, items had been placed out for service 1 hour prior.**

**[CA] Potentially hazardous foods shall be held at 41F or below, or at 135F or above to prevent the growth of bacteria. Ensure that foods are not held over the load limit in refrigeration units.**

**[COS] Items were relocated to the upright cooler in the kitchen.**

**Minor Violations**

Cited On: 03/09/2026

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

**Compliance of this violation has been verified on: 03/12/2026**

**Measured Observations**

Item	Location	Measurement	Comments
raw fish	urpright cooler - kitchen entrance	40.00 Fahrenheit	
ambient	service-line cooler - second right	38.00 Fahrenheit	
chlorine sanitizer	three compartment sink	100.00 PPM	
warm water	hand sink - kitchen	100.00 Fahrenheit	
crab sticks	service-line cooler - second right	40.00 Fahrenheit	
ambient	upright cooler - kitchen entrance	41.00 Fahrenheit	
yam noodles	service-line cooler - second right	39.00 Fahrenheit	
fish balls	upright cooler - kitchen entrance	40.00 Fahrenheit	
fried egg	service-line cooler - second right	41.00 Fahrenheit	

**Overall Comments:**

**On-site for a follow-up inspection after facility earned a conditional pass during the last routine inspection conducted on 03/09/2026.**

**Compliance of the following has been verified:**

**K05: Hands not clean/improperly washed:**

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**- Proper handwashing and glove-use procedures observed. Facility has now designated one employee to handle bowls of raw animal products, and another to handle bowls of cooked, ready-to-eat products.**

**Compliance of the following was not verified:**

**- Facility has repaired both of the refrigeration units cited during the last inspection. However, containers of animal products observed maintained on top of prep inserts at the self service line, and measured at improper holding temperatures. See violation above.**

**Facility has been issued one major violation.**

**Facility re-issued a Green "Pass".**

**Continue to work on the violations cited during the last 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 **3/26/2026**. 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



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**Received By:** Ziwen  
Manager  
**Signed On:** March 12, 2026