

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 FA0230430 - YUMMY YUMMY BAO		Site Address 402 BARBER LN 320, MILPITAS, CA 95035		Inspection Date 03/05/2026	
Program PR0330443 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name MAI GU ENTERPRISES CORI		Inspection Time 13:00 - 15:00
Inspected By MAVERICK CHIN	Inspection Type ROUTINE INSPECTION	Consent By LOONG	FSC Not Available		

Placard Color & Score
YELLOW
51

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			S
K08 Time as a public health control; procedures & records					X		
K09 Proper cooling methods	X						S
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		
K31 Consumer self service does prevent contamination		
K32 Food properly labeled and honestly presented		
K33 Nonfood contact surfaces clean		
K34 Warewash facilities: installed/maintained; test strips		
K35 Equipment, utensils: Approved, in good repair, adequate capacity	X	
K36 Equipment, utensils, linens: Proper storage and use	X	
K37 Vending machines		
K38 Adequate ventilation/lighting; designated areas, use	X	
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 handling soiled dishes, then attempted to begin chopping cucumbers before being stopped.
Employee observed loading soiled dishes into the mechanical dishwasher, then handled the clean dishes after they had been run through the aforementioned dishwasher.
Employees observed wiping face and/or nose, then continued onto food preparation.
Employee observed returning from the restroom, then attempted to resume food preparation before being stopped.

Follow-up By
03/10/2026

[CA] Employees shall 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] Employees properly washed hands. Contaminated dishes re-ran through the mechanical dishwasher.

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

Inspector Observations:

18 pieces of smoked pork measured 82F while hanging on hooks directly above the cook-line. Per staff, the pork had been drying for 3 days.

Follow-up By
03/10/2026

Tea eggs in soy sauce measured 91F while maintained in a large stock pot on the counter. Per staff, it had been taken off the stove 5-10 minutes prior, and they were just above to begin scooping the eggs out and placing them into a refrigerator.

Cooked beef measured 54F, and dumplings measured 62F while maintained in containers on top of prep inserts in the prep cooler across from the cook-line. Per staff, items had been cooked less than 1 hour prior.

**Note: Ensure that potentially hazardous foods are not held over the load limits in refrigerators, as they may be unable to be maintained at 41F or below.*

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

[COS] Smoked pork was voluntarily discarded. Tea eggs scooped out and placed into the walk-in cooler.

Minor violation:

Chili garlic oil measured 45F while maintained in the merchandiser refrigerator at the front service area. Ambient of the unit measured 45F via probe.

[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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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 dirty containers with hot water, then stacked them up to dry, thereby skipping the sanitizing step.

Follow-up By 03/10/2026

[CA] Equipment and utensils shall be manually sanitized via wash, rinse, sanitize in the three compartment sink, or by being run through a mechanical dishwasher that is capable of outputting 50 ppm chlorine or 160F at utensil contact.

[COS] Employee ran the dirty containers through the mechanical dishwasher.

Minor violations:

1. Heavy accumulation of black, mold-like substance on the interior panels of the ice machine.

[CA] Food contact surfaces shall be maintained clean. Ensure to clean and sanitize the ice machine regularly to prevent buildup.

2. Clean, wet containers observed stacked up in a manner that does not facilitate air drying on storage shelving next to the three compartment sink.

[CA] Equipment and utensils must be air dried or properly stored to facilitate drying after sanitizing.

Minor Violations

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

Inspector Observations:

Facility could not provide a valid Food Safety Certificate (5-year).

Facility could not provide any food handler cards for staff.

[CA] Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have a valid Food Safety Certificate available for review at all times.

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.

K04 - 3 Points - Improper eating, tasting, drinking or tobacco use in food preparation area; 113977

Inspector Observations:

Employees observed actively eating and drinking in the kitchen.

[CA] No employee shall eat in the food prep, food contact storage, or food storage areas, use designated area. Employees shall drink from container with tight fitting lids and straws to prevent contamination.

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations:

Handwash facility next to the mechanical dishwasher observed completely obstructed with a dunnage rack full of stacked containers placed directly in front.

[CA] Handwashing facility shall be clean, unobstructed, and accessible at all times.

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations:

Water measured at 70F maximum from the hand sink in the women's restroom.

[CA] Handwashing facilities shall be equipped to provide minimum 100°F water under pressure for a minimum of 15 seconds.

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

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Inspector Observations:

5+ flies observed throughout the kitchen, some of which were observed flying close to a speedrack full of cooling meat.

[CA] Food facility shall be kept free of non-disease carrying insects, weevils, ants, gnats, and fruit flies to prevent possible contamination of food.

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

Inspector Observations:

Raw, frozen beef and frozen, packaged fish observed thawing on a prep table in ambient temperature.

[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:

1. Raw chicken in a container stored directly on top of a flat of raw shell eggs in the walk-in cooler. Raw shell eggs stored over vegetables in the upright cooler to the left of the handwash sink at the entrance of the back kitchen.

[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.

2. Numerous containers and cases of food stored directly on the floor in the walk-in freezer.

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

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

Inspector Observations:

1. Ambient of the merchandiser refrigerator at the front service counter measured 45F via probe.

[CA] Refrigeration shall be capable of maintaining potentially hazardous foods at 41F or below.

***Note: Alternatively, facility may elect to discontinue the use of the aforementioned unit to store potentially hazardous foods.**

2. Butane cooking equipment observed on a prep table.

[CA] Discontinue the use of butane cooking equipment.

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations:

Linens observed in direct contact with various meats and vegetables in the walk-in cooler.

[CA] Discontinue the use of cloth towels in direct with food, used approved, single use materials.

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

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Inspector Observations:

Countertop fryer observed maintained on a prep table. Fryer lacks any form of overhead ventilation.

[CA] Provide approved exhaust hood ventilation over all cooking equipment as required to effectively remove cooking odors, smoke, steam, grease, heat, and vapors.

Performance-Based Inspection Questions

Needs Improvement - Hands clean/properly washed/gloves used properly.

Needs Improvement - Food contact surfaces clean, sanitized.

Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
frozen beef	upright freezer	11.00 Fahrenheit	
noodles	walk-in cooler	40.00 Fahrenheit	
warm water	hand sink - front service	100.00 Fahrenheit	
noodles	upright cooler - corner	37.00 Fahrenheit	
tomato egg stir fry	prep cooler - cook-line - left	39.00 Fahrenheit	
frozen dumplings	freezer chest - side	8.00 Fahrenheit	
tofu	upright cooler - corner	39.00 Fahrenheit	
fish	walk-in cooler	39.00 Fahrenheit	
ambient	merchandiser refrigerator - front service	45.00 Fahrenheit	
chili garlic oil	prep cooler - kitchen entrance	40.00 Fahrenheit	
raw shell eggs	upright cooler - corner	41.00 Fahrenheit	
broth	prep cooler - cook-line - right	41.00 Fahrenheit	
hot water	three compartment sink	120.00 Fahrenheit	
frozen fish	freezer chest - front service	9.00 Fahrenheit	
soup	walk-in cooler	41.00 Fahrenheit	
raw pork	upright cooler - corner	41.00 Fahrenheit	
cooked beef	prep cooler - cook-line - right	38.00 Fahrenheit	
raw beef	prep cooler - kitchen entrance	39.00 Fahrenheit	
warm water	hand sink - kitchen	100.00 Fahrenheit	
chlorine sanitizer	mechanical dishwasher	50.00 PPM	
frozen pork	upright freezer	11.00 Fahrenheit	
cooked chicken	prep cooler - cook-line - left	41.00 Fahrenheit	
warm water	hand sink - men's restroom	100.00 Fahrenheit	
fish	prep cooler - kitchen entrance	40.00 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.

***Note:**

Vietnamese style noodles measured 97F while maintained in a plastic-wrap covered deep container in the walk-in cooler. Per staff, it had been boiled 2 hours prior, but was not intended for customer service. Ensure that all foods intended for customer service that are heat treated are subsequently cooled using proper cooling procedures.

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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 **3/19/2026**. 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: Loong Zhu
Server

Signed On: March 05, 2026