

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 FA0230397 - CHILI GARDEN		Site Address 278 BARBER CT, MILPITAS, CA 95035		Inspection Date 08/17/2026		Placard Color & Score YELLOW 33		
Program PR0330410 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name FU CHUN JIANG FOOD AND		Inspection Time 11:45 - 14:15			
Inspected By MAVERICK CHIN		Inspection Type ROUTINE INSPECTION		Consent By YONG				FSC Weige Zhang 07/10/2027

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	X			
K07	Proper hot and cold holding temperatures		X		X			N
K08	Time as a public health control; procedures & records		X		X			S
K09	Proper cooling methods			X	X			N
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		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						S
K22	Sewage and wastewater properly disposed			X				S
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		
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	X	
K31	Consumer self service does prevent contamination	X	
K32	Food properly labeled and honestly presented		
K33	Nonfood contact surfaces clean		
K34	Warewash facilities: installed/maintained; test strips	X	
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		
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 chopping raw beef, then proceeded to handle a plate of cooked, ready-to-eat food intended for customer service.

Employee observed coughing directly into their closed fist, then attempted to continue food preparation before being stopped.

Employee observed handling raw pork, then attempted to handle spinach before being stopped.

Follow-up By 08/20/2026

[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] Instructed employees to properly wash hands.

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

Inspector Observations:

In the back meat preparation area, observed 30+ pieces of dried pork hanging on hooks that measured 72F. Per staff, they had been drying for the last 3 days.

On a garbage can in the back storage area, observed two cases of raw shell eggs that measured 65F via probe. Per staff, they had been delivered less than 1.5 hours prior.

On a prep table at the hallway leading into the kitchen, quail eggs, tomato egg stir fry, and cooked vegetable mix measured between 75F and 83F. Per staff, items had been uncanned or cooked within the last 30 minutes.

Numerous potentially hazardous foods measured between 47F and 54F while maintained in the prep cooler furthest to the right at the cook-line, including raw lamb, raw fish, raw beef tripe, raw pork intestine, raw pork blood, bean sprouts, and raw chicken. Ambient of the unit measured 49F via probe. Per staff, some items had been placed into the unit earlier this morning (less than 2 hours prior), and some had been maintained in the unit overnight.

Numerous potentially hazardous foods measured between 44F and 53F while maintained in the prep cooler in the corner of the main preparation area, including cooked potato, sliced tomatoes, bean sprouts, raw mackerel, raw carp, raw frog legs, and cooked beef short rib. Ambient of the unit measured 45F via probe. Per staff, some items had been placed into the unit earlier this morning (less than 2 hours prior), and some had been maintained in the unit overnight.

In the open-top prep cooler at the middle of the cook-line, bean sprouts, tomato sauce, and vermicelli noodles measured between 50F and 52F. Ambient of the unit measured 48F via probe. Per staff, items had been placed into

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the unit less than 2 hours prior for lunch service.

At the main preparation area, bean sprouts and sliced tomatoes measured 56F, and and vegetable stir fry measured 119F. Per staff, items had been taken out of refrigeration or cooked less than 30 minutes prior.

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

[COS] Dried pork and potentially hazardous foods maintained in the prep coolers since last night were voluntarily condemned and discarded due to time and temperature abuse. All other potentially hazardous foods were relocated to working refrigeration, reheated, or served.

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

Inspector Observations:

Tomato egg stir fry, braised beef, cooked bok choy, and eggplant soup subjected to time as a public health control were not labeled while maintained on a rolling cart at the entrance to the main kitchen area. Per staff, items had been cooked between 15 minutes and 45 minutes prior.

Follow-up By
08/20/2026

[CA] When time only, rather than time and temperature is used as a public health control, PHFs shall be time marked to indicate when item is removed from temperature control, discarded if not consumed or served within 4 hours, and written procedures shall be readily available for review.

[COS] Items were properly time labeled.

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

Inspector Observations:

Observed an employee pick up a tub of meat that was maintained on the floor, then placed it directly on top of a tub of chopped corn cobs, in a manner where the bottom of the first container contacted the corn.

Follow-up By
08/20/2026

[CA] Any food is adulterated if it bears or contains any poisonous or deleterious substance that may render it impure or injurious to health.

[COS] Corn cobs were voluntarily condemned and discarded due to adulteration.

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:

Dishwashing employee observed spraying down plastic tubs and lids used to store raw meat, then proceeded to stack them up to dry, thereby skipping the sanitizing step.

Follow-up By
08/20/2026

Chlorine sanitizer measured 0 ppm chlorine while not in active use to wash dishes.

Three compartment sink is unable to be filled in the right compartment, due to a large leak in the pipe that causes all water filled in the basin to discharge onto the floor of the kitchen.

**Note: See K34m.*

[CA] Manual sanitization shall be accomplished in the final sanitizing rinse by contacting a chlorine solution of 100 PPM concentration for at least 30 seconds or by contacting a quaternary ammonium solution of 200 PPM concentration for at least 60 seconds.

Maintain chlorine in mechanical warewash machine at 50 PPM.

[SA] Instructed employees to set up the three compartment sink as a two compartment setup; Wash (with soap) in first compartment, rinse using sprayer nozzle at rinse sink located adjacent to mechanical dishwasher, and sanitize in the middle compartment.

Owner states that pipe will be repaired by tonight.

Minor Violations

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

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Inspector Observations:

All employee food handler cards are expired.

[CA] 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.

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

Inspector Observations:

Handwash facility in the corner of the main preparation area observed completely obstructed by a rolling cart, several prep cooler lids placed in front, and various assorted clutter inside the basin of the sink.

**Note: Additional, available and properly stocked hand wash station located nearby*

Follow-up By
08/20/2026

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

[COS] Obstructions were removed.

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations:

A large stock pot of soup measured between 129F and 130F while maintained on a prep table at the hallway leading to the entrance to the kitchen area. Per staff, soup had been cooked less than 1 hour prior.

[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] Soup was relocated to the walk-in freezer to rapidly cool.

K22 - 3 Points - Sewage and wastewater improperly disposed; 114197

Inspector Observations:

Observed the three compartment sink right-most compartment is unable to be filled; A hole in the pipe causes all water to be discharged onto the floor of the dishwashing area upon attempting to fill the sink. Observed an employee spraying down dirty dishes, with all discharged wastewater flowing onto the floor of the dishwashing area due to leak.

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[CA] Liquid waste shall be disposed of through the approved plumbing system and shall discharge into the public sewerage or into an approved private sewage disposal system.

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

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Inspector Observations:

Observed heavy accumulation of cockroach droppings in and around unsealed crevices above, to the side, and underneath the three compartment warewashing sink. Observed accumulation of cockroach droppings on the wall in the back preparation area, and a singular dead German cockroach on the knife holder anchored to the wall in the same area.

On the floor, in the same area, underneath bulk bins used for the dry storage of bulk food items, observed 50+ rodent droppings. Most of the droppings appear to be old/dried.

Reviewed pest control service report, conducted by IPM on 08/08/2026, which noted that the facility was treated for cockroaches and rodents, but no activity was observed.

[CA]: The premises of each food facility must be maintained free of vermin. A facility cannot operate if there is a vermin infestation that leads to contamination of food contact surfaces, packaging, utensils, food equipment, or adulteration of food.

Continue to work with pest control.

A follow-up inspection will be conducted within the next 48 hours to ensure that the facility is free of vermin activity.

Per owner, they have scheduled a pest control treatment service for tonight.

**Follow-up By
08/20/2026**

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:

In the walk-in cooler, observed the following:

- Raw chicken stored above raw beef**
- Raw chicken stored above raw fish**
- Raw beef stored above carrots and spinach**

[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.

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations:

Observed that the walk-in freezer is completely full of tubs and cases of food from floor to ceiling. Observed no possible way of entering the walk-in freezer.

[CA] Adequate and sufficient space shall be provided for the storage of potentially hazardous foods.

Observed containers, tubs, and cases of food stored directly on the floor at the cook-line, walk-in cooler, and walk-in freezer.

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

K31 - 2 Points - Consumer self service does not prevent contamination; 114063, 114065

Inspector Observations:

Insufficient number of tongs provided for consumer self service at the self service buffet area in the dining area. Observed customers utilizing the same pair of tongs to handle a variety of raw animal products and vegetables.

[CA] Provide tongs for each type of raw animal product to prevent cross contamination.

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations:

Observed that the three compartment warewashing sink's third compartment is unable to be filled, owing to a large leak in the piping underneath that causes all water to discharge onto the floor of the warewashing area.

[CA] Ensure that three compartment sink is repaired.

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08/20/2026**

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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:

Prep cooler at the corner of the main preparation area, prep cooler at the right side of the cook-line, and prep cooler at the middle of the cook-line are unable to maintain potentially hazardous foods at 41F or below.

Follow-up By 08/20/2026

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:

Observed a clean cutting board and clean sheet pans stored directly on the floor.

[CA] Equipment contacting food shall stored in a sanitary location.

Performance-Based Inspection Questions

Needs Improvement - Proper cooling methods.
Needs Improvement - Proper hot and cold holding temperatures.
Needs Improvement - Hands clean/properly washed/gloves used properly.
Needs Improvement - Food contact surfaces clean, sanitized.

Measured Observations

Item	Location	Measurement	Comments
beef stew	stovetop - hot hold	198.00 Fahrenheit	
frozen sliced beef	upright freezer - back prep - right	13.00 Fahrenheit	
hot water	three compartment sink	120.00 Fahrenheit	
fish balls	self service cooler - middle	38.00 Fahrenheit	
chlorine sanitizer	mechanical dishwasher	0.00 PPM	
raw tripe	self service cooler - right	39.00 Fahrenheit	
warm water	hand sinks - kitchen	100.00 Fahrenheit	
chili sauce	prep cooler - left	40.00 Fahrenheit	
quail eggs	sliding door cooler - kitchen hallway	40.00 Fahrenheit	
frozen pork kidney	walk-in freezer	9.00 Fahrenheit	
tofu	prep cooler - left	39.00 Fahrenheit	
vermicelli	self service cooler - left	39.00 Fahrenheit	
bean sprouts	upright cooler - back prep - left	41.00 Fahrenheit	
raw mackerel	walk-in cooler	37.00 Fahrenheit	
rice	rice warmers	168.00 Fahrenheit	
raw chicken leg	walk-in cooler	39.00 Fahrenheit	
shrimp balls	self service cooler - middle	39.00 Fahrenheit	
raw sliced beef	self service cooler - right	39.00 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 \$282/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.

Joint inspection with Madeline Meza.

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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 **8/31/2026**. 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: Chunchang Liu
Owner
Signed On: August 17, 2026