

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 FA0202520 - MIAN BAO HOUSE		Site Address 1718 N MILPITAS BL, MILPITAS, CA 95035		Inspection Date 04/02/2026	
Program PR0307626 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name MBH GROUP INC		Inspection Time 13:15 - 15:00
Inspected By NHA HUYNH	Inspection Type ROUTINE INSPECTION	Consent By MAGGIE	FSC Kevin Yang 12/31/2027		

Placard Color & Score GREEN 82

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						S
K04	Proper eating, tasting, drinking, tobacco use	X						
K05	Hands clean, properly washed; gloves used properly	X						
K06	Adequate handwash facilities supplied, accessible	X						
K07	Proper hot and cold holding temperatures		X		X			
K08	Time as a public health control; procedures & records					X		
K09	Proper cooling methods					X		
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						
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						

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		
K31	Consumer self service does prevent contamination		
K32	Food properly labeled and honestly presented	X	
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		
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	X	
K42	Garbage & refuse properly disposed; facilities maintained		
K43	Toilet facilities: properly constructed, supplied, cleaned	X	
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

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

Inspector Observations:

1. MAJOR. Ham & cheese bun, BBQ pork bun, mushroom chicken bun, and egg tart are stored on the customers self-service shelving at room temperature. Per employee, those items were delivered here at 10:30 AM.

[Corrective Action] Store Potentially Hazardous Foods below 41 degrees Fahrenheit or above 135 degrees Fahrenheit. If normally stored at room temperature, a 4 hour discard time will need to be implemented.

[Suitable Alternative] Those items will be voluntarily discarded.

2. MAJOR. Bean sprouts at the 4 drawer prep cooler was measured at 60 degrees Fahrenheit.

[Corrective Action] Maintain Potentially Hazardous Foods at or below 41 degrees Fahrenheit.

[Suitable Alternative] The bean sprouts will be voluntarily discarded.

3. Half & half and rice in the proofer/retarder was measured at 47 degrees Fahrenheit.

[Corrective Action] Maintain Potentially Hazardous Foods at or below 41 degrees Fahrenheit. The proofer/retarder may not be a suitable refrigeration unit.

4. Soup broth and raw shell eggs in the walk-in cooler were measured at 48 degrees Fahrenheit.

[Corrective Action] Maintain Potentially Hazardous Foods at or below 41 degrees Fahrenheit.

Minor Violations

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:

Containers of soup broth in the walk-in cooler were observed stored directly on the floor.

[Corrective Action] Store foods at least 6 inches above the floor.

K32 - 2 Points - Food improperly labeled & not honestly presented: 114087, 114089, 114089.1(a, b), 114090, 114093.1

Inspector Observations:

Observed missing information or labels on pre-packaged foods.

[Corrective Action] Ensure pre-packaged foods bear to following information on the labels:

- 1. The common name of the food.**
- 2. If made from two or more ingredients, a list of ingredients in descending order of predominance by weight, including a declaration of artificial color or flavor and chemical preservatives, if contained in the food.**
- 3. An accurate declaration of the quantity of contents.**
- 4. The name and place of business of the manufacturer, packer, or distributor.**

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:

A steamer box and a noodle blanching unit installed at the cookline have not been permitted for use by this department.

[Corrective Action] All new equipments must be approved by this department prior to use. Submit plans to this department by 05/04/2026.

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations:

Observed liquid waste to be slow draining at the handwash sink in the restroom.

[Corrective Action] Ensure handwash sink drains properly.

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K43 - 2 Points - Toilet facilities: improperly constructed, supplied, cleaned; 114250, 114250.1, 114276

Inspector Observations:

Self-closing device on both restroom doors were observed detached.

[Corrective Action] Re-install the self-closing device on the restroom doors.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
hot water	handwash sink	110.00 Fahrenheit	
meatballs, tripe, flank	2 door upright cooler	39.00 Fahrenheit	
half & half, rice	proofer/retarder	47.00 Fahrenheit	
meat	single door prep cooler	41.00 Fahrenheit	
hot water	3 compartment sink	120.00 Fahrenheit	
cakes	display case	41.00 Fahrenheit	
broth, raw shell eggs	walk-in cooler	48.00 Fahrenheit	
chlorine sanitizer	3 compartment sink	100.00 PPM	
bean sprouts	4 drawer prep cooler	60.00 Fahrenheit	

Overall Comments:

Facility now sell Shrimp Rolls, Soup Dumpling, Chicken Salad, Grilled Pork Noodle Salad, Beef Pho, Chicken Pho, Spicy Beef Noodle Soup, Tonkotsu Ramen, HK Wonton Noodle, Grilled Pork Over Rice, Grilled Pork Sandwich, Chicken Sandwich in addition to the other pastry and bread items that were sold here before.

All new menu item foods are cooked and cooled at Pho Dong Huong in San Francisco before transporting to this facility.

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 **4/16/2026**. 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: Cuong Do
owner

Signed On: April 02, 2026