

**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**

<b>Facility</b> FA0253428 - XING FU TANG		<b>Site Address</b> 1735 N MILPITAS BL, MILPITAS, CA 95035		<b>Inspection Date</b> 08/16/2023	
<b>Program</b> PR0368985 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			<b>Owner Name</b> CALI XFT S CORPORATION		<b>Inspection Time</b> 13:00 - 14:30
<b>Inspected By</b> FRANK LEONG	<b>Inspection Type</b> ROUTINE INSPECTION	<b>Consent By</b> WENDY LI	<b>FSC</b> WENDY LI 02/28/2027		

<b>Placard Color &amp; Score</b> <b>GREEN</b> <b>90</b>
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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						S
K06 Adequate handwash facilities supplied, accessible	X						S
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		
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		
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		X
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

No major violations were observed during this inspection.

### Minor Violations

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

**Inspector Observations: At the front prep counter, measured tapioca pearls on the hot holding plate at 133F. Per operator, tapioca pearls stored for 2.5 hours. [CA] Ensure tapioca pearls are maintained hot at 135F or above to prevent bacterial growth. Food items that are maintained by time shall be time labeled and served within 4 hours or discard. [SA] Operator to serve tapioca pearls within 1.5 hours, for a total of 4 hours or discard. Operator to discard pearls every 4 hours when wok is changed out.**

**On the counter-top, measured grass jelly at 48F. Per operator, grass jelly was stored on the counter for 30 minutes. [CA] Potentially hazardous foods shall be held cold at 41F or below. [SA] Operator moved grass jelly to undercounter refrigerator to facilitate proper holding temperatures.**

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

**Inspector Observations: In the back prep area, at the 3 compartment sink, measured chlorine sanitizer at 25 PPM. [CA] Ensure chlorine sanitizer at the 3 compartment sink is maintained at 100 PPM for proper cleaning and sanitizing of utensils and equipment.**

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, 114166, 114167, 114169, 114175, 114177, 114180, 114182

**Inspector Observations: At the front counter, observed storage of wooden blocks with large drilled holes used for serving soft serve ice cream cups. Equipment does not touch food items, and is only used for service. [CA] Ensure equipment used within the facility is smooth, durable, and easily cleanable.**

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

**Inspector Observations: At the right end of the prep counter, observed crevices/cracks along the bottom of the tile wall and the top lip of the prep table. On the wall mounted stainless steel shelves by the left end of the prep counter, observed crevices between the shelving. [CA] Ensure all cracks and crevices are properly sealed to prevent harborage of vermin.**

### Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

### Measured Observations

Item	Location	Measurement	Comments
milk	3 door undercounter refrigerator	41.00 Fahrenheit	
chlorine sanitizer	3 compartment sink	25.00 PPM	
grass jelly	counter-top	48.00 Fahrenheit	
lactose free milk	walk-in refrigerator	37.00 Fahrenheit	
lactose free cream	3 door undercounter refrigerator	41.00 Fahrenheit	
almond milk	walk-in refrigerator	37.00 Fahrenheit	
hot water	3 compartment sink	120.00 Fahrenheit	
milk	walk-in refrigerator	38.00 Fahrenheit	
warm water	handwash sink	100.00 Fahrenheit	
almond milk	3 door undercounter refrigerator	39.00 Fahrenheit	
tapioca pearls	tapioca pearl wok (over warming plate)	133.00 Fahrenheit	

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## Overall Comments:

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 **8/30/2023**. 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:** WENDY LI  
MANAGER

**Signed On:** August 16, 2023