

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 FA0251125 - MILLDANG		Site Address 1488 HALFORD AV, SANTA CLARA, CA 95051		Inspection Date 03/02/2026	
Program PR0364395 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name LORD IREH INC		Inspection Time 10:15 - 12:15
Inspected By KATHY VO	Inspection Type ROUTINE INSPECTION	Consent By JIHAE	FSC Ji Hae Song 08/04/2027		

Placard Color & Score

YELLOW

68

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						
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			N
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	X	
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	X	
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		X
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		

OFFICIAL INSPECTION REPORT

Facility FA0251125 - MILLDANG	Site Address 1488 HALFORD AV, SANTA CLARA, CA 95051	Inspection Date 03/02/2026
Program PR0364395 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13	Owner Name LORD IREH INC	Inspection Time 10:15 - 12:15
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: Observed employee handling trash can and used wiping cloth, then proceeding to handle hardboiled eggs without an intermediate handwashing step. [CA] Employees are required to wash their hands: 1) before beginning work, 2) before handling food or clean equipment, 3) as often as necessary during food preparation to remove soil and contamination, 4) when switching from raw to ready to eat foods, 5) after touching body parts, 6) after coughing, sneezing, eating, or drinking, 7) after using the restroom, and 8) any time when contamination may occur. [COS] Specialist directed employee to properly wash hands. Contaminated eggs were discarded.

Follow-up By
03/09/2026

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

Inspector Observations: 1) In the walk-in cooler, measured multiple Potentially Hazardous Foods including dairy and meat products from 54-56F. See measured observations. Per PIC, all items in the walk-in cooler were restocked yesterday. [CA] Potentially Hazardous Foods shall be kept at 41F or below or 135F or above. [COS] All Potentially Hazardous Foods were voluntarily condemned and discarded during inspection. See VC&D form.

Follow-up By
03/09/2026

2) In the front self-service area, measured multiple Potentially Hazardous Foods (baked goods containing dairy or meat) stored at ambient temperature from 60-70F. Per PIC, all baked goods are prepared at 9:00 AM (1 hour prior to temperature measurement). No time markings observed. [CA] Potentially Hazardous Foods shall be kept at 41F or below or 135F or above. [SA] All baked goods were time marked to be discarded by 1:00 PM (4 hours from time of initial cooking). Completed TPHC documentation during inspection.

Minor Violations

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

Inspector Observations: Actively working employees lack food handler cards. [CA] All food handlers shall maintain a valid food handler card for the duration of their employment as a food handler. Food handler cards shall be available for review.

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: 1) Observed employee drying dishes using a reusable wiping cloth. [CA] Discontinue use of reusable wiping cloth to dry dishes. Equipment and utensils must be air dried or properly stored to facilitate drying after sanitizing.

2) Observed accumulation of black and pink mold-like substance in the upper panel of the ice machine. No contamination of ice observed. [CA] Routinely clean and sanitize food contact surfaces.

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: Observed multiple flour and bulk ingredient bags are open and uncovered. [CA] After opening, bulk ingredients shall be transferred to approved containers with tight fitting lids. Food shall be separated and protected from contamination.

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

Inspector Observations: Observed multiple foods (flour bags) stored directly on the floor throughout the kitchen. [CA] Food shall be stored six inches above the floor to prevent contamination and facilitate ease of cleaning.

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

OFFICIAL INSPECTION REPORT

Facility FA0251125 - MILLDANG	Site Address 1488 HALFORD AV, SANTA CLARA, CA 95051	Inspection Date 03/02/2026
Program PR0364395 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13	Owner Name LORD IREH INC	Inspection Time 10:15 - 12:15

Inspector Observations: Facility lacks testing materials for sanitizer. [CA] Testing equipment and materials shall be provided to adequately measure the applicable sanitization method used during manual or mechanical warewashing.

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) Measured the ambient temperature of the walk-in cooler at 54F. [CA] Refrigeration units shall maintain foods at 41F or below. Discontinue storage of Potentially Hazardous Foods in this unit until repaired.

2) Observed facility has installed new equipment (display coolers (CW), deck oven (Softmill), dough conditioner (Softmill), under counter dishwasher) without prior approval from this department. Per PIC, most equipment was obtained internationally. [CA] Installation of new equipment shall be approved by this department. New and/or replacement food equipment shall be certified or classified for sanitation by an American National Standards Institute (ANSI) accredited certification program (e.g. NSF, UL EPH, UL Sanitation, CSA Sanitation, or ETL Sanitation).

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

Inspector Observations: Observed refrigeration units are missing internal thermometers. [CA] A thermometer (accurate to +/- 2°F) shall be provided and correctly located in each hot and cold holding unit containing potentially hazardous foods.

Performance-Based Inspection Questions

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

Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
ambient	walk-in freezer	5.00 Fahrenheit	
ambient	walk-in cooler	54.00 Fahrenheit	
water	handwash sink	100.00 Fahrenheit	
water	preparation sink	120.00 Fahrenheit	
sour cream, cream cheese, eggs, milk, hot dogs	walk-in cooler	56.00 Fahrenheit	54-56F
cheesecake	display cooler	41.00 Fahrenheit	
water	3-compartment sink	120.00 Fahrenheit	
sanitizer (chlorine)	mechanical dishwasher	50.00 PPM	
water	handwash sink (restroom)	100.00 Fahrenheit	
strawberry milk	side display cooler	41.00 Fahrenheit	
cheesecake	preparation rack	65.00 Fahrenheit	Cooling. Per PIC, cooked 4 hours prior. Moved to refrigeration.
sanitizer (quaternary ammonia)	3-compartment sink	200.00 PPM	
pizza bread	display case	70.00 Fahrenheit	

Overall Comments:

A follow-up inspection to verify compliance of major violations will be conducted within five business days. The first follow-up inspection is free of charge. Subsequent follow-up inspections after the first follow-up shall be billed at \$298/hour (one hour minimum) during normal business hours (Monday - Friday, 7:30 AM to 4:30 PM), and \$645 (minimum of two hours) during non-business hours, and upon inspector availability.

Completed TPHC documentation for: pizza bread, mentaiko bread, cream cheese bread, butter cream bread, peanut cream bread, mocha cream bread. Facility will utilize a time log and post schedule in the kitchen.

Observed facility has installed new equipment (display coolers, deck oven, and dough conditioner) without prior approval from this department. Submit plans for installation of new equipment to this department by 3/16/2026. Facility shall be subject to further enforcement action if equipment is not approved.

For general inquiries or to schedule a consultation, site assessment, or plan check inspection, please contact Plan Check at

OFFICIAL INSPECTION REPORT

Facility FA0251125 - MILLDANG	Site Address 1488 HALFORD AV, SANTA CLARA, CA 95051	Inspection Date 03/02/2026
Program PR0364395 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13	Owner Name LORD IREH INC	Inspection Time 10:15 - 12:15

dehplancheck@deh.sccgov.org or call at 408-918-3400 (Monday through Friday, 7:30AM-4:30PM). More information can be found on the DEH website: ehinfo.org.

** Discussed with PIC that the Environmental Health permit fee is due on 3/3/2026. Provided copy of invoice.*

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 **3/16/2026**. 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: Jihae Song
Owner

Signed On: March 02, 2026