

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 FA0230410 - OCEAN PEARL	Site Address 206 BARBER CT, MILPITAS, CA 95035	Inspection Date 02/18/2026
Program PR0330423 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name OCEAN PEARL RESTAURAN	Inspection Time 12:25 - 13:10
Inspected By MAVERICK CHIN	Inspection Type FOLLOW-UP INSPECTION	Consent By IVAN

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 02/12/2026

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Compliance of this violation has been verified on: 02/18/2026

Cited On: 02/12/2026

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

Compliance of this violation has been verified on: 02/18/2026

Cited On: 02/12/2026

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

Compliance of this violation has been verified on: 02/18/2026

Minor Violations

N/A

Measured Observations

Item	Location	Measurement	Comments
chicken	prep cooler	41.00 Fahrenheit	
racks of cooked pork belly	hooks - back of kitchen	136.00 Fahrenheit	

Overall Comments:

On-site for a follow-up inspection after facility earned a conditional pass during the last limited inspection conducted on 2/12/2026

Compliance of the following has been verified:

K05: Hands not clean/improperly washed:

- Proper handwashing and glove-use procedures observed

K07: Improper hot and cold holding temperatures

- No potentially hazardous foods maintained out of temperature control, except for those actively being prepared or those subject to TPHC

**Note: Numerous raw ducks and raw racks of pork measured between 51F and 52F while maintained on hooks at the back kitchen. Per staff, they had been taken out to dry prior to being cooked. Ensure that raw ducks and raw pork belly are not dried for more than 2 cumulative hours (of active preparation) before the cooking process.*

Ensure that after ducks and pork belly are cooked, one of the following three options is carried out: items are subjected to TPHC, immediately served, or placed into the walk-in cooler to immediately cool down.

K08: Improperly using time as a public health control

- All items subject to time as a public health control (pork, duck, chicken, etc.) were properly time logged at the front counter

**Note: 3 racks of roast pork measured 136F while maintained on hooks at the back kitchen. Per staff, they were letting it rest for 10 minutes until being taken to the front counter to be hung up in the display case. Ensure that TPHC logs are immediately filled out for the items as soon as they are removed from the oven.*

**Note: Employee working at the duck preparation station had accurate knowledge of handling, cooking, and holding practices.*

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Compliance of the cited major violations has been verified.

Facility re-issued a Green "Pass" placard.

Continue working on the violations cited during the last inspection.

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 **3/4/2026**. 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: Ivan
Employee
Signed On: February 18, 2026