

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 FA0230812 - SHANGHAI DELIGHT		Site Address 218 BARBER CT, MILPITAS, CA 95035		Inspection Date 05/21/2026	
Program PR0330905 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name SHANGHAI DELIGHT CHINESE		Inspection Time 12:40 - 14:25
Inspected By MAVERICK CHIN	Inspection Type ROUTINE INSPECTION	Consent By MANDY	FSC Yue Yin 07/20/2028		

Placard Color & Score GREEN 81

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			S
K06 Adequate handwash facilities supplied, accessible			X				
K07 Proper hot and cold holding temperatures		X		X			S
K08 Time as a public health control; procedures & records						X	
K09 Proper cooling methods	X						S
K10 Proper cooking time & temperatures	X						S
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						S
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						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		
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		
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

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

Inspector Observations:

Numerous salted eggs measured 72F while maintained in a 10 gallon tub of water covered with plastic wrap while stored on a lower shelving unit in the dry storage room. Per staff, the salted eggs had been curing for approximately 2-3 weeks.

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

Facility shall obtain a HACCP plan issued by the California Department of Public Health if they wish to continue curing eggs in ambient.

[COS] Salted eggs were voluntarily discarded. Head chef and manager agreed to discontinue the process.

Minor Violations

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

Inspector Observations:

Food handler cards could not be provided. Per the manager, employees are actively working on obtaining food handler certification.

[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.

K05 - 3 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 up raw beef, then proceeded to pick up a takeout box full of ready-to-eat customer food. No direct contamination of food observed. Employee was instructed to put down the box and wash his hands. Employee proceeded to rinse his hands in the hand sink, before then being instructed to use soap. Employee observed cooking at the wok line, put his gloved his finger in his mouth, then attempted to resume cooking before being stopped and instructed to wash his hands. Employee attempted to rinse gloved hands in the preparation sink before then being instructed to unglove and wash hands in the hand sink.

[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] Employees washed hands using soap.

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

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Inspector Observations:

Colander of spinach observed in the basin of the hand sink in the kitchen.

Wall-mounted soap dispenser is broken. Soap provided in a pump bottle maintained on the left-side drainboard of the preparation sink located adjacent to the hand sink.

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

Provide handwashing cleanser in dispenser at handwash stations at all times.

Handwashing facility shall be used for no other purpose than handwashing.

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:

Cutting boards stored directly on the floor. Knives stored wedged between prep coolers/prep tables.

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

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
tofu	walk-in cooler	34.00 Fahrenheit	
raw shrimp	two-door prep cooler	37.00 Fahrenheit	
raw shell eggs	walk-in cooler	36.00 Fahrenheit	
raw beef	two-door prep cooler	38.00 Fahrenheit	
cooked pork	walk-in cooler	35.00 Fahrenheit	
hot water	prep sink	120.00 Fahrenheit	
raw fish	two-door prep cooler	39.00 Fahrenheit	
beef short rib	walk-in cooler	35.00 Fahrenheit	
hot water	three compartment sink	120.00 Fahrenheit	
cooked whole chicken	open top prep cooler	41.00 Fahrenheit	
fish gluten	open top prep cooler	41.00 Fahrenheit	
frozen dumpling	walk-in freezer	9.00 Fahrenheit	
beef stir dry	wok	199.00 Fahrenheit	final cook temp
bean sprouts	two-door prep cooler	39.00 Fahrenheit	
pooled eggs	open-top prep cooler	41.00 Fahrenheit	
warm water	hand sink - kitchen	100.00 Fahrenheit	
beef intestine	one-door prep cooler - cook-line	40.00 Fahrenheit	
broth	stovetop	201.00 Fahrenheit	
chlorine sanitizer	mechanical dishwasher	50.00 PPM	
salted pork	open top prep cooler	41.00 Fahrenheit	
warm water	hand sink - front service	100.00 Fahrenheit	

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 **6/4/2026**. 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.

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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: Mandy
 Manager
Signed On: May 21, 2026