

# 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 FA0230429 - XIAN KITCHEN		Site Address 300 BARBER CT, MILPITAS, CA 95035		Inspection Date 01/27/2025	
Program PR0330442 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name SAM CHIN INTERNATIONAL I		Inspection Time 12:45 - 14:45
Inspected By FRANK LEONG	Inspection Type ROUTINE INSPECTION	Consent By ZEWEI SHI	FSC GUOWEN HUANG 01/25/2029		

Placard Color & Score
<b>YELLOW</b>
<b>60</b>

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				N
K06 Adequate handwash facilities supplied, accessible	X						N
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		X			N
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		X			N

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		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		X
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		X
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

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

**Inspector Observations:** *In the kitchen area, at the counter-top steam table, measured cooked tomato and eggs at 115F. In the same area, on the counter-top, measured garlic sauce, bean sprouts, and sesame peanut sauce at 75F. Per operator, cooked tomato and eggs was prepared about 2 hours prior. Per operator, garlic sauce, bean sprouts, and sesame peanut sauce was stored on the counter for 2 hours. [CA] Ensure potentially hazardous foods are held cold at 41F or below or held hot at 135F and above to prevent bacterial growth. [SA] Operator reheated cooked tomato and eggs on the stove top to above 165F and stored back into the steam table. Garlic sauce, bean sprouts, and sesame peanut sauce to be served within 2 hours, or a total of 4 hours from when removed from temperature control or discard.*

Follow-up By  
01/30/2025

K09 - 8 Points - Improper cooling methods; 114002, 114002.1

**Inspector Observations:** *In the walk-in refrigerator, measured a large pot of lamb soup at 80F and a large pot of pork soup at 50F. Per operator, pot of lamb soup was prepared from the previous day at 10:00pm, and pork soup was prepared from the previous week. [CA] Potentially hazardous foods shall be RAPIDLY cooled from 135F to 70F within 2 hours and then from 70F to 41F within 4 hours. Cooling shall be facilitated by one or more of the following methods: in an ice bath; in shallow containers; separated into smaller portions; by adding ice; using ice paddles; and/or using rapid cooling technology. [COS] Large pots of lamb soup and pork soup were VC&D due to time and temperature abuse.*

Follow-up By  
01/30/2025

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

**Inspector Observations:** *In the kitchen area, by the left end of the wok line, on the side of the prep unit, observed a single large live cockroach. [CA] The premises of each food facility shall be kept free of vermin. Clean and sanitize all areas with activity. Seal all cracks and crevices to prevent further harborage. Contact pest control to provide service to the facility. [SA] Operator eliminated the live cockroach. Operator to contact pest control services.*

Follow-up By  
01/30/2025

### Minor Violations

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

**Inspector Observations:** *Observed employee handwashing in the 2 compartment sink. [CA] Ensure handwashing occurs at the handwash station with the use of warm water, hand soap, and paper towels.*

Follow-up By  
01/30/2025

*In the kitchen area, at the wok line, observed employee tasting food directly with gloved hands. [CA] Ensure hands are maintained clean at all times when handling food. Food shall not be tasted directly with the use of hands. Food shall only be tasted through the use of single use utensil.*

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

**Inspector Observations:** *At the handwash station by the warewash area, observed hot water turned off. [CA] Ensure hot water is provided at 100F to 108F at all handwash stations to allow for proper handwashing.*

Follow-up By  
01/30/2025

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:** *In the kitchen area, observed the use of unapproved wooden boards to line shelving, and cardboard use to cover equipment. In the kitchen area, observed the use of an unapproved plastic basket used as a strainer. By the wok station, above the prep unit, observed a wooden shelf used to store a fan. [CA] Ensure only approved materials and equipment are used within the facility. Discontinue use of and remove wooden materials from the facility to prevent possible harborage of vermin.*

Follow-up By  
01/30/2025

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

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**Inspector Observations: IN the kitchen area, observed knives stored in the crevice between prep tables. [CA] Ensure all utensils and equipment are stored in a manner that prevents contamination.**

Follow-up By  
01/30/2025

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: By the warewash area, observed the cover for the grease trap is missing. Observed a plastic board placed over the grease trap. [CA] Ensure an approved grease trap cover is reinstalled for the grease trap.**

Follow-up By  
01/30/2025

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

**Inspector Observations: Observed the back door is left open. [CA] Ensure all doors that exit the facility are kept closed to prevent an entrance for vermin.**

Follow-up By  
01/30/2025

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

**Inspector Observations: In the kitchen area, observed accumulation of food debris underneath the cookline and on walls. In the kitchen area, observed wall panels are peeling from the wall and creating crevices behind panels. By the warewash area, observed an unfinished wall barrier installed at the mop sink. [CA] Ensure facility floors and walls are frequently cleaned and maintained. Seal all cracks and crevices to prevent possible harborage of vermin. All walls shall be properly finished to prevent harborage of vermin.**

Follow-up By  
01/30/2025

## Performance-Based Inspection Questions

- Needs Improvement - Adequate handwash facilities: supplied or accessible.
- Needs Improvement - No rodents, insects, birds, or animals.
- Needs Improvement - Hands clean/properly washed/gloves used properly.
- Needs Improvement - Proper hot and cold holding temperatures.
- Needs Improvement - Proper cooling methods.

## Measured Observations

Item	Location	Measurement	Comments
sesame sauce for tripe	3 door undercounter refrigerator	41.00 Fahrenheit	
sliced lamb	prep unit	41.00 Fahrenheit	
wood ear mushrooms	3 door undercounter refrigerator	41.00 Fahrenheit	
stewed pork	rice cooker	180.00 Fahrenheit	
hot water	3 compartment sink	120.00 Fahrenheit	
cooked vegetables and chicken	counter-top steam table	140.00 Fahrenheit	
cooked lamb pieces	3 door undercounter refrigerator	40.00 Fahrenheit	
sliced pig ear cold dish	2 door prep unit	41.00 Fahrenheit	
stewed beef	rice cooker	168.00 Fahrenheit	
tomato and egg	counter-top steam table	115.00 Fahrenheit	
cooked lamb	walk-in freezer	5.00 Fahrenheit	
hot water	handwash sink (by warewash area)	60.00 Fahrenheit	Hot water supply turned off.
raw shelled eggs	walk-in refrigerator	41.00 Fahrenheit	
sliced beef cold dish	2 door prep unit	41.00 Fahrenheit	
sliced beef	prep unit	41.00 Fahrenheit	
tripe	walk-in freezer	5.00 Fahrenheit	
tofu skin strands	3 door undercounter refrigerator	41.00 Fahrenheit	
lamb soup	walk-in refrigerator	80.00 Fahrenheit	
hot water	handwash sink (by entrance to kitchen)	100.00 Fahrenheit	
pork soup	walk-in refrigerator	50.00 Fahrenheit	
bean sporuts, sesame peanut sauce, garlic sauce	counter-top	75.00 Fahrenheit	
chlorine sanitizer	wareawsh machine	50.00 PPM	
raw shelled eggs	prep unit	41.00 Fahrenheit	
cooked pork belly	walk-in refrigerator	41.00 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 **2/10/2025**. 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:** ZEWEI SHI  
MANAGER

**Signed On:** January 27, 2025