

County of Santa Clara

Department of Environmental Health

Consumer Protection Division

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Phone (408) 918-3400 www.ehinfo.org



OFFICIAL INSPECTION REPORT

Facility FA0230429 - XI'AN KITCHEN	Site Address 300 BARBER CT, MILPITAS, CA 95035	Inspection Date 10/07/2026
Program PR0330442 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name ZEYANG HUANG	Inspection Time 13:50 - 14:05
Inspected By MAVERICK CHIN	Inspection Type LIMITED INSPECTION	Consent By ZEYANG H.

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

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

Inspector Observations:

Underneath the hand sink at the back kitchen, in a sticky trap positioned against the plumbing connection, observed a singular live German cockroach. Underneath the dry storage racks, on a flat glue board, observed 7 dead cockroaches. On the floor behind the transformer box, on a flat glue board, observed 5 dead cockroaches.

On the floor in the corner near the water heater, observed 10+ dried rodent droppings.

Reviewed recent pest control service report from Advanced IPM conducted September 25th, which noted "minor German cockroach activity" and dead mouse activity.

[CA]: The premises of each food facility must be maintained free of vermin. A facility cannot operate if there is a vermin infestation that leads to contamination of food contact surfaces, packaging, utensils, food equipment, or adulteration of food.

[SA] Sticky trap with live cockroach was discarded. Employees bleached the affected areas of cockroach and rodent activity. PIC states that he has scheduled a pest control service from Advanced IPM to be conducted tonight.

*A follow-up inspection will be conducted in the next 48 hours.
Any further live cockroach activity will result in facility closure.*

Minor Violations

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

Follow-up By
10/09/2026

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Inspector Observations:

Employee observed poking a finger into raw chicken to verify that it was still frozen, then did not wash hands thereafter. No direct contamination of food or food contact surfaces observed.

Employee observed loading soiled dishes into the under-counter mechanical dishwasher, ran the dishwasher, then attempted to begin taking cleaned dishes out of the dishwasher before being stopped.

Employee observed wiping his nose, then continued chopping raw celery.

[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.
- Or (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] Instructed employees to properly wash hands.

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:

In the walk-in cooler, observed raw chicken and raw fish stored directly over a bucket of cooked vegetable soup. In the same area, observed raw chicken stored directly over tofu.

In the walk-in cooler, observed whole tomatoes stored directly on top of a lid of a tub of raw chicken. Tomatoes lacked any form of coverings, wrappings, container, or method of preventing possible contamination.

[CA] All food shall be separated and protected from cross-contamination. Store all raw meat or other raw products of animal origin below ready-to-eat food items.

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 maintained open.

Follow-up By
10/09/2026

[CA] Keep door closed to prevent the intrusion of vermin into the facility.

Observed cracks, crevices, and small holes throughout the walls and ceilings of the facility. Observed the use of expanding foam to seal.

[CA] Seal all gaps, cracks, crevices, and holes to prevent the intrusion or harborage of vermin.

Discontinue the use of expanding foam to seal; Material is not durable or nonabsorbent and may allow for the harborage of vermin.

Performance-Based Inspection Questions

N/A

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Measured Observations

Item	Location	Measurement	Comments
tofu	walk-in cooler	39.00 Fahrenheit	
fried tofu	under-counter cooler - cook-line	40.00 Fahrenheit	
warm water	hand sinks - kitchen	100.00 Fahrenheit	
noodle dough	walk-in cooler	40.00 Fahrenheit	
frozen, cooked ground beef	walk-in freezer	8.00 Fahrenheit	
ground beef mix	steam table	142.00 Fahrenheit	
vegetable soup	walk-in cooler	38.00 Fahrenheit	
chlorine sanitizer	under-counter mechanical dishwasher	50.00 PPM	
sliced tomatoes	under-counter cooler - cook-line	40.00 Fahrenheit	
hot water	three compartment sink	120.00 Fahrenheit	
ambient	walk-in cooler	39.00 Fahrenheit	
vegetable soup	steam table	141.00 Fahrenheit	

Overall Comments:

Limited inspection conducted in conjunction with CO0161062.

**A follow-up inspection will be conducted in the next 48 hours to verify that facility is free of vermin activity.
Any further evidence of live cockroach activity will result in facility closure.**

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 **10/21/2026**. 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: Zeyang H. (Andrew)
Owner
Signed On: October 07, 2026