

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 - XI'AN KITCHEN		Site Address 300 BARBER CT, MILPITAS, CA 95035	Inspection Date 02/02/2026
Program PR0330442 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name ZEYANG HUANG	Inspection Time 13:30 - 14:30
Inspected By MAVERICK CHIN	Inspection Type LIMITED INSPECTION	Consent By REBECCA HUANG	

Placard Color & Score RED N/A

Comments and Observations

Major Violations

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

Inspector Observations:

Bean sprouts and cooked potato subjected to time as a public health control did not have their time logs filled out on the white board to the left of the cook-line.

Follow-up By
02/05/2026

[CA] When time only, rather than time and temperature is used as a public health control, PHFs shall be time marked to indicate when item is removed from temperature control, discarded if not consumed or served within 4 hours, and written procedures shall be readily available for review.

[COS] Bean sprouts and cooked potato properly time logged.

**Note: Facility is properly following TPHC procedures for noodles and pork maintained on carts next to the cook-line.*

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

Inspector Observations:

1. Observed Vermin: Documented in the following areas

- Numerous live German cockroaches of varying life stages on the floors and in sticky traps at the back kitchen area under the racks used to store clean dishes, and near/underneath the three compartment dishwashing sink
- Two live cockroaches in the exposed paneling amongst electrical components at the base of the water heater
- Numerous dead cockroaches in the transformer box at the back kitchen
- Dead cockroaches on the floor under the dry storage racks, and in the mop sink at the back kitchen

Follow-up By
02/05/2026

Facility provided the most recent pest control service report, conducted by Advanced IPM on 1/27/2026, which noted live cockroach activity.

Consulted with G. Gonzalez and A. Sircar regarding vermin findings.

2. Photographs: Taken for documentation purposes.

3. Supervisor Notified: A. Sircar

4. Notification: The person in charge during inspection, Rebecca Huang, has been informed that the facility must close immediately.

[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. The facility is required to cease operations immediately and must remain closed until all corrective actions on the provided checklist are completed.

Requirements Before Reopening:

- 1. Email the signed and completed Reopening Checklist to the assigned inspector.**
- 2. Submit a copy of the pest control report from a licensed provider.**

Minor Violations

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

OFFICIAL INSPECTION REPORT

Facility FA0230429 - XI'AN KITCHEN	Site Address 300 BARBER CT, MILPITAS, CA 95035	Inspection Date 02/02/2026
Program PR0330442 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name ZEYANG HUANG	Inspection Time 13:30 - 14:30

Inspector Observations:

Two food handler cards are expired.

[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.

K26 - 2 Points - Unapproved thawing methods used; frozen food; 114018, 114020, 114020.1

Inspector Observations:

Raw, frozen beef observed to be thawing in ambient on racks at the back of the kitchen.

[CA] Frozen potentially hazardous food shall only be thawed in one of the following ways: 1) under refrigeration that maintains the food temperature at 41°F or below, 2) completely submerged under potable running water for a period not to exceed two hours at a water temperature of 70°F or below, and with sufficient water velocity to agitate and flush off loose particles into the sink drain, 3) in a microwave oven if immediately followed by immediate preparation, 4) as part of a cooking process.

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:

Various vegetables (celery, sliced tomatoes, peeled ginger, etc.) maintained in a bowl directly on the floor underneath the handwash sink at the entrance of the kitchen.

[CA] Food shall be stored at least 6 inches above the floor to prevent contamination. Store food away from the handwash sink so that it is not exposed to splash contamination.

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations:

Accumulation of grease and old food debris on the sides/undersides of various equipment at the cook-line, and on various shelving units throughout the kitchen.

[CA] Maintain clean to prevent the attraction of vermin.

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:

Empty cans are being used to prop up the prep table outside the walk-in cooler.

[CA] Repair prep table and remove unapproved modifications to prevent the harborage of vermin.

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations:

Accumulation of grease on the ventilation hood filters above the cook-line.

[CA] Clean regularly to allow for adequate heat/grease ventilation, and to prevent the attraction of vermin.

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:

Mop sink faucet is leaking.

[CA] Repair plumbing and maintain in good repair to prevent the attraction of vermin.

K42 - 2 Points - Garbage and refuse improperly disposed; 114244, 114245, 114245.1, 114245.2, 114245.3, 114245.4, 114245.5, 114245.6, 114245.7, 114245.8

OFFICIAL INSPECTION REPORT

Facility FA0230429 - XI'AN KITCHEN	Site Address 300 BARBER CT, MILPITAS, CA 95035	Inspection Date 02/02/2026
Program PR0330442 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name ZEYANG HUANG	Inspection Time 13:30 - 14:30

Inspector Observations:

Dumpster lids maintained open.

***Note: Dumpsters are located approximately 20 feet from the back door of the facility**

[CA] Keep lids closed to prevent the attraction of vermin.

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:

Gap of approximately one inch observed above the screen door at the back of the kitchen.

[CA] Close gap to prevent the entrance of vermin.

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

Inspector Observations:

Heavy accumulation of old food on the floor under the cook-line.

Deteriorated cove-base throughout the kitchen.

Accumulation of food on the walls and ceilings of facility.

Several large gaps in the ceiling of facility.

[CA] Floors, walls, and ceilings shall be maintained clean and in good repair to prevent the attraction or harborage of vermin.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
cooked beef	walk-in cooler	40.00 Fahrenheit	
braised beef	steam table	159.00 Fahrenheit	
frozen beef	walk-in freezer	-4.00 Fahrenheit	
warm water	hand sink - front kitchen	100.00 Fahrenheit	
cooked vegetable mix	steam table	163.00 Fahrenheit	
hot water	three compartment sink	120.00 Fahrenheit	

Overall Comments:

Limited inspection conducted in conjunction with foodborne illness investigation CO0158866

Facility is hereby closed owing to evidence of a cockroach infestation.

Facility is to immediately cease and desist all operations, including but not limited to food preparation, service, handling, distribution, and sale.

The following must be provided prior to reopening:

- 1. The signed and completed Reopening Checklist, emailed to the assigned inspector**
- 2. A copy of the pest control report from a licensed provider, stating that facility has been treated and that all vermin activity has been abated, emailed to the assigned inspector**

Facility must also perform the following actions prior to reopening:

- Eliminate all presence of vermin, dead or alive, within the facility.**
- Clean and sanitize all areas, including but not limited to floors, walls, ceilings, and surfaces of all equipment throughout the facility.**
- Seal any gaps, cracks, or holes within the premises and in the structure of the facility that may provide harborage or entrance for vermin.**
- Dispose of any contaminated items.**
- Store food at least 6 inches off the floor.**
- Remove unused equipment so as to prevent harborage for vermin.**
- Dispose of garbage or bagged waste properly**

OFFICIAL INSPECTION REPORT

Facility FA0230429 - XI'AN KITCHEN	Site Address 300 BARBER CT, MILPITAS, CA 95035	Inspection Date 02/02/2026
Program PR0330442 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name ZEYANG HUANG	Inspection Time 13:30 - 14:30

A follow-up inspection must be conducted prior to facility reopening. Call or email to schedule.

Subsequent follow-up inspections after the first shall be billed at \$298/hour, one hour minimum, during normal business hours (7:30 AM to 4:30 PM), or \$645 for a minimum of 2 hours, during non-business hours and in accordance with the inspector's availability.

The posted placard is property of the Santa Clara County Department of Environmental Health and shall not be removed, covered-up, relocated, tampered with, camouflaged, or copied. Failure to comply may result in a fine and enforcement action as per county ordinance section B11-55.

A facility found in operation after having its permit suspended may be subject to a penalty of three times the facility's normal operating permit fee.

CLOSURE / PERMIT SUSPENSION NOTICE

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 **2/16/2026**. 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.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states 'If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.'

You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

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: Li
Employee
Signed On: February 02, 2026