

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 FA0255516 - YGF MALATANG		Site Address 540 BARBER LN, MILPITAS, CA 95035		Inspection Date 06/26/2025	
Program PR0373163 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name YGF CALI LLC		Inspection Time 12:10 - 14:00
Inspected By MINDY NGUYEN	Inspection Type ROUTINE INSPECTION	Consent By DANIEL AND DANNY	FSC SONGJIE XIAO 01/16/2028		

Placard Color & Score
YELLOW
64

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		X			N
K07 Proper hot and cold holding temperatures			X				N
K08 Time as a public health control; procedures & records					X		
K09 Proper cooling methods					X		
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		X			N
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						

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	X	
K28 Fruits and vegetables washed		
K29 Toxic substances properly identified, stored, used		
K30 Food storage: food storage containers identified	X	
K31 Consumer self service does prevent contamination	X	
K32 Food properly labeled and honestly presented		
K33 Nonfood contact surfaces clean		
K34 Warewash facilities: installed/maintained; test strips	X	
K35 Equipment, utensils: Approved, in good repair, adequate capacity	X	
K36 Equipment, utensils, linens: Proper storage and use		
K37 Vending machines		
K38 Adequate ventilation/lighting; designated areas, use	X	
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	X	
K45 Floor, walls, ceilings: built,maintained, clean		
K46 No unapproved private home/living/sleeping quarters		
K47 Signs posted; last inspection report available		

OFFICIAL INSPECTION REPORT

Facility FA0255516 - YGF MALATANG	Site Address 540 BARBER LN, MILPITAS, CA 95035	Inspection Date 06/26/2025
Program PR0373163 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name YGF CALI LLC	Inspection Time 12:10 - 14:00
K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: 1) Observed the front handsink's paper towel dispenser was empty.
[CA] Keep paper towel dispenser stocked at all times.
[COS] The dispenser was restocked.

Follow-up By
07/02/2025

2) Observed open containers of condiments (chili oil, sauces) were stored directly in front of the main kitchen's handsink, making it extremely difficult to wash hands without contaminating the condiments.
[CA] Store open foods/clean equipment away from handsink and/or install an approved splashguard to prevent contamination.
[COS] Condiment containers were moved away.

K14 - 8 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

Inspector Observations: Observed employee washing and rinsing plastic food containers, then stacking them to dry on the shelf without a sanitization step.

Follow-up By
07/02/2025

[CA] Wares must be washed, rinsed, sanitized (in 100ppm chlorine or 200ppm quaternary ammonia), then air-dried.

[SA] Employee was instructed to set up sanitizing solution in 3-compartment sink, then sanitize dishes again.

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 touch side of garbage bin without washing hands afterward.
Observed employee wipe back of hand on face without washing hands.
[CA] Wash hands after contaminating hands and before resuming food preparation.

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: Inside the 2-door upright refrigerator in the kitchen: measured internal temperatures of fish cake sticks, crab sticks, and meat to be 45-49F. PIC stated the door had been constantly opening since 10am today (approximately 90 minutes prior).

Note: Inspector observed operators constantly opening door throughout inspection and then immediately closing the door. Ambient air temperature of unit measured 40 - 41F per the digital reading display.

[CA] Keep potentially hazardous foods at 41F and below or 135F and above.

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: Inside the rear 2-door upright freezer: observed raw fish stored above ready-to-eat foods (tofu).

[CA] Store raw meats below/away from ready-to-eat foods to prevent contamination.

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations: Observed clean plastic food bins stored directly on the floor.

[CA] Store food containers 6 inches above the floor on approved shelving.

K31 - 2 Points - Consumer self service does not prevent contamination; 114063, 114065

OFFICIAL INSPECTION REPORT

Facility FA0255516 - YGF MALATANG	Site Address 540 BARBER LN, MILPITAS, CA 95035	Inspection Date 06/26/2025
Program PR0373163 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name YGF CALI LLC	Inspection Time 12:10 - 14:00

Inspector Observations: At the front counter: observed self-serve condiment containers lacked lids or sneeze guards to prevent contamination.

[CA] Protect food from contamination via lids, sneeze guards, etc.

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations: Sanitizer test strips were not available upon request.

[CA] Obtain sanitizer test strips to measure sanitizer concentration.

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: Observed cardboard used as lining on the floor under the large meat slicer.

[CA] Discard cardboard. All surfaces must be smooth, durable, and easily cleanable.

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

Inspector Observations: Observed accumulation of grease on hood filters. Observed gaps between hood filters.

[CA] Keep hood filters clean. Eliminate gaps between filters.

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 mop stored with head inside mop sink.

[CA] Store mop so that it can air-dry without contamination surfaces.

Performance-Based Inspection Questions

- Needs Improvement - Adequate handwash facilities: supplied or accessible.
- Needs Improvement - Proper hot and cold holding temperatures.
- Needs Improvement - Hands clean/properly washed/gloves used properly.
- Needs Improvement - Food contact surfaces clean, sanitized.

Measured Observations

Item	Location	Measurement	Comments
WARM WATER	HANDSINK	100.00 Fahrenheit	
HOT WATER	3-COMPARTMENT SINK	120.00 Fahrenheit	
CHLORINE	3-COMPARTMENT SINK	0.00 PPM	CORRECTED TO 100PPM
FISH BALLS, BEEF	CUSTOMER BUFFET AREA	41.00 Fahrenheit	
FISH CAKE STICKS, CRAB STICKS, MEATS	UPRIGHT REFRIGERATOR, KITCHEN	48.00 Fahrenheit	48 - 51F
MEATS	UPRIGHT FREEZER	30.00 Fahrenheit	

Overall Comments:

Routine inspection in conjunction with CO0157185.

A follow up inspection will be conducted to assess the major violations listed above. The first follow-up is free of charge. Any additional follow-up inspection(s) shall each be billed \$298/hr during business hours. Failure to comply may result in enforcement action. Please call Mindy Nguyen at (408) 918-3490 if there are any changes or updates.

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 **7/10/2025**. 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.

OFFICIAL INSPECTION REPORT

Facility FA0255516 - YGF MALATANG	Site Address 540 BARBER LN, MILPITAS, CA 95035	Inspection Date 06/26/2025
Program PR0373163 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name YGF CALI LLC	Inspection Time 12:10 - 14:00

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: Daniel Tan
Kitchen Manager

Signed On: June 26, 2025