

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 FA0260131 - HUI LAU SHAN		Site Address 288 BARBER CT, MILPITAS, CA 95035		Inspection Date 09/10/2026		Placard Color & Score GREEN 72		
Program PR0381235 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name GEMINI STARS INC		Inspection Time 13:10 - 14:20			
Inspected By MAVERICK CHIN		Inspection Type ROUTINE INSPECTION		Consent By LESTER				FSC Ze Qiu 03/05/2029

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						
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				S
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				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	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		
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		
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	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:

At the back cook-line area, on a rolling cart, two containers of in-house made mochi measured 87F. Per the owner, mochi is made by combining mochi powder with milk, and subsequently steaming the mixture, after which it is maintained in ambient due to quality reasons. Per the owner, mochi had been steamed approximately 2 hours prior.

**Note: Mochi appears to have a substantial amount of water content*

At the front service area, a container of condensed milk measured 54F. Per staff, it had been removed from refrigeration approximately 15 minutes prior.

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

[SA] Mochi to be served or discarded in the next 2 hours (4 hours after initially leaving temperature control). Milk relocated to adequate refrigeration.

Discussed with owner, who stated that going forward, house-made mochi shall be subjected to time as a public health control.

Minor Violations

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

Inspector Observations:

Two employees' 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.

K08 - 3 Points - Improperly using time as a public health control procedures & records; 114000

Inspector Observations:

Written procedures for time as a public health control could not be provided.

[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.

K14 - 3 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:

Heavy accumulation of yellowish slime-like material on the interior panel of the ice machine.

[CA] Ensure ice machine is emptied, cleaned, and sanitized at a rate frequent enough to preclude organic buildup.

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

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Inspector Observations:

REPEAT VIOLATION

In the back storage room, observed two dead cockroaches on the floor. At the front service area, observed one dead cockroach underneath the rear counter unit. Behind on the ice machine, observed cockroach droppings on the wall.

Reviewed recent pest control service report conducted by Ecoguard, which did not note any vermin sightings.

**[CA] Clean and sanitize area of dead cockroacheAs or old droppings.
Maintain facility free of vermin.**

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:

Observed numerous containers, bags, and cases of food stored on the floor in the walk-in cooler and walk-in freezer.

[CA] Food shall be stored at least 6 inches above the floor to prevent contamination.

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

Inspector Observations:

Observed bags of bulk ingredients (sugar, coconut flakes) maintained open.

[CA] Store open bulk foods in approved NSF containers with tight fitting lids to prevent contamination.

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 a gap underneath the back door.

[CA] Eliminate gap to prevent the intrusion of vermin into the facility.

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

Inspector Observations:

Observed accumulation of old food, dust, and debris in the following locations:

- On the floor underneath counter units and refrigeration at the front service area
- On the floor in the back, dry storage area
- On the floor around and underneath the cook-line at the back kitchen

[CA] Ensure walls, floors, and ceilings are maintained clean to prevent the attraction of vermin.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
coconut jelly	display refrigerator - front service	40.00 Fahrenheit	
diced melon	prep cooler - front service	39.00 Fahrenheit	
milk	under-counter cooler - front service	39.00 Fahrenheit	
warm water	hand sink - kitchen	100.00 Fahrenheit	
frozen mango	walk-in freezer	0.00 Fahrenheit	
hot water	three compartment sink	120.00 Fahrenheit	
frozen dough balls	freezer chest	0.00 Fahrenheit	
jellies	prep cooler - front service	37.00 Fahrenheit	
mango mochi	display refrigerator - front service	40.00 Fahrenheit	
fish balls	walk-in cooler	37.00 Fahrenheit	
chlorine sanitizer	mechanical dishwasher	50.00 PPM	

Overall Comments:

Conducted in conjunction with CO0160799.

*Note:

Observed timer active for dough balls subjected to TPHC while held at the front service counter.

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 **9/24/2026**. 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: Ze Qiu
Part-Owner

Signed On: September 10, 2026