

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 FA0251528 - CHINA PALACE		Site Address 688 BARBER LN, MILPITAS, CA 95035		Inspection Date 09/10/2025		Placard Color & Score GREEN 80		
Program PR0365575 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name VILLAGE BAY AREA INC		Inspection Time 11:15 - 12:15			
Inspected By MAVERICK CHIN		Inspection Type ROUTINE INSPECTION		Consent By XINA				FSC Xina Shao 2/16/2025

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						S
K06	Adequate handwash facilities supplied, accessible		X		X			
K07	Proper hot and cold holding temperatures			X	X			S
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			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		
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	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		
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		

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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:

Only hand sink in the kitchen lacked paper towels.

[CA] Single-use sanitary towels shall be provided in dispensers at all times; heated-air hand drying device may be substituted for single-use towels.

[COS] PIC restocked paper towels.

Minor Violations

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

Inspector Observations:

Cooked chicken measured 49F while maintained inside of a bowl on top of a covered prep insert in the prep cooler directly across from the cook-line. Per employee, it had been placed there 1 hour prior.

[CA] Potentially hazardous foods shall be held at or below 41F to prevent the growth of bacteria. Do not store potentially hazardous foods on top of prep inserts.

[COS] Employee moved cooked chicken to lower prep unit.

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:

1. Chlorine sanitizer in the mechanical dishwasher measured 0 ppm while not in active use.

[CA] Maintain chlorine in mechanical warewash machine at 50 PPM.

[SA] Facility will use the three compartment dishwashing sink to wash, rinse, sanitize (chlorine 100 ppm), prior to the dishwasher being fixed so that it is capable of outputting chlorine at 50 ppm. PIC states that she has called the dishwasher tech, and he will be arriving later today.

2. Table-mounted can opener blade observed to have large amount of black buildup.

[CA] Clean and sanitize regularly to prevent buildup.

[COS] Can opener taken to the three compartment sink to be properly washed, rinsed, and sanitized.

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:

Raw fish stored above cut radish in the walk-in cooler.

[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.

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:

1. Handles of scoops for bulk foods in direct contact with food (flour, sugar, etc.)

[CA] Keep handles out of food to prevent contamination.

2. Employee observed attempting to wash the table-mounted can opener in the prep sink, and then in the handwash sink.

[CA] The prep sink and handwash sinks shall not be used for dishwashing. Use the three compartment sink.

[COS] Employee took the can opener to the three compartment sink to be properly washed, rinsed, and sanitized.

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:

Employee phone stored directly inside of a pile of takeout boxes.

[CA] No person shall store clothing or personal effects in any area used for the storage and preparation of food or food contact surfaces.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
raw fish	walk-in cooler	40.00 Fahrenheit	
raw chicken	small prep cooler (upper insert)	39.00 Fahrenheit	
raw fish	2-door prep cooler (lower)	41.00 Fahrenheit	
raw chicken	walk-in cooler	40.00 Fahrenheit	
warm water	hand sink 1/2/bathroom hs	100.00 Fahrenheit	
tofu	2-door prep cooler (upper insert)	40.00 Fahrenheit	
frozen fish	2-door upright freezer	6.00 Fahrenheit	
raw chicken	2-door prep cooler (upper insert)	41.00 Fahrenheit	
wood ear mushrooms	2-door prep cooler (lower)	39.00 Fahrenheit	
hot water	prep sink/3 comp sink	120.00 Fahrenheit	
pork intestine	small prep cooler (lower)	39.00 Fahrenheit	

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 **9/24/2025**. 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

Received By: Xina Shao
Owner
Signed On: September 10, 2025