

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 11/10/2025
Program PR0373163 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name YGF CALI LLC	Inspection Time 16:00 - 16:45
Inspected By FRANK LEONG	Inspection Type LIMITED INSPECTION	Consent By DANIEL TAN	

Placard Color & Score GREEN N/A
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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 self-service line, in the 3 door prep units, measured overfilled containers of marinated beef, crawfish, shrimp, tofu, tripe, and spam between 45F and 56F. Per operator, potentially hazardous foods stored from an hour prior.*

[CA] *Ensure potentially hazardous foods are held cold at 41F and below to prevent bacterial growth.*

[SA] *Operator moved excess marinated beef, crawfish, shrimp, tofu, tripe, and spam to a separate container and stored in nearby refrigeration to maintain proper holding temperatures.*

Minor Violations

No minor violations were observed during this inspection.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
beef, crawfish, shrimp, tofu, tripe, and spam	3 door prep unit (self-service line)	56.00 Fahrenheit	Measured between 45F and 56F.

Overall Comments:

The following inspection was conducted due to a complaint investigation. Violation was noted during the investigation.

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 **11/24/2025**. 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: DANIEL TAN
 KITCHEN MANAGER
Signed On: November 10, 2025