

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 05/13/2026		Placard Color & Score YELLOW 47		
Program PR0365575 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name VILLAGE BAY AREA INC		Inspection Time 13:55 - 15:25			
Inspected By MAVERICK CHIN		Inspection Type ROUTINE INSPECTION		Consent By XINA				FSC Xina Shao 11/25/2030

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		X			N
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	
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		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		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	X	
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	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

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations:

Employee observed handling raw beef in a tub maintained on the floor, then stood up and handled a piece of squid maintained directly on top of the right-side drainboard of the preparation sink.

Follow-up By 05/18/2026

[CA] Employees shall wash their hands in all of the following scenarios:

- (1) Immediately before engaging in food preparation, including working with nonprepackaged food, clean equipment and utensils, and unwrapped single-use food containers and utensils.
- (2) After touching bare human body parts other than clean hands and clean, exposed portions of arms.
- (3) After using the toilet room.
- (4) After caring for or handling any animal allowed in a food facility pursuant to this part.
- (5) After coughing, sneezing, using a handkerchief or disposable tissue, using tobacco, eating, or drinking.
- (6) After handling soiled equipment or utensils.
- (7) During food preparation, as often as necessary to remove soil and contamination and to prevent cross-contamination when changing tasks.
- (8) When switching between working with raw food and working with ready-to-eat food.
- (9) Before initially donning gloves for working with food.
- (10) Before dispensing or serving food or handling clean tableware and serving utensils in the food service area.
- (11) After engaging in other activities that contaminate the hands.

[COS] Squid was voluntarily discarded. Employee attempted to rinse hands in the preparation, before then being directed to properly wash hands using soap in the hand sink.

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations:

Cooked pork measured 81F, cooked chicken measured 82F, tofu measured 74F, and pooled eggs measured 76F while maintained out of temperature control on preparation surfaces next to the cook-line. Per staff, items had been cooked or taken out of refrigeration less than 2 hours prior.

Follow-up By 05/18/2026

10+ squids measured 84F while maintained on the right-side drainboard of the preparation sink. Per staff, they had been blanched less than 2 hours prior.

Raw beef measured 56F while maintained in a tub of water mixed with blood on the floor of the kitchen area, directly underneath the hand sink in the kitchen. Per staff, it had been taken out for thawing approximately 2 hours prior.

Copious amounts of chopped squid measured 86F while maintained in a large bowl on a prep table next to the open back door. Per staff, items had been blanched and chopped less than 2 hours prior.

Two large cases of pork measured 44F, and a large case of beef measured 43F while maintained out in ambient. Per staff, items had been delivered frozen earlier this morning.

Egg rolls measured 80F while maintained out of temperature control on a plate next to the fryer. Per the owner, this was her personal food. However, other employee observed packaging some of the egg rolls for a customer order. Owner revised statement and stated that egg rolls were for both customer service and personal consumption. Owner stated that egg rolls had been fried approximately 45 minutes prior.

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

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[COS] Items held on preparation surfaces relocated to the walk-in cooler. Squid, with the exception of the cross contaminated squid (see K05M), was relocated to the walk-in cooler. Raw beef was voluntarily discarded due to adulteration (see K13M). Cases of pork and beef relocated to walk-in cooler. Remaining egg rolls placed back into refrigeration.

K13 - 8 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Inspector Observations:

Facility has attached a hose to the spigot located directly underneath the only hand sink in the kitchen. Hose observed encrusted with debris. Owner could not recall the last time hose was cleaned. End of hose observed inside a tub filled with copious quantities of raw beef (56F) and water mixed with beef blood. Hose in direct contact with beef. Hose observed turned on, with large amounts of beef blood mixed with water spilling onto the floor of the kitchen, some of which was reaching the central floor drain. Per the cook, he had been thawing the beef for 2 hours.

**Follow-up By
05/18/2026**

[CA] Food shall be separated and protected from adulteration.

[COS] Tub of raw beef was voluntarily discarded due to adulteration by contact with soiled hose.

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

Inspector Observations:

One live nymph cockroach observed in the placard sleeve at the front of the facility.

**Follow-up By
05/18/2026**

No other live activity observed

Facility provided the most recent pest control service report, conducted by Polaris, on 4/02/2026, which did not note any cockroach activity.

[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.

[COS] Owner caught and killed cockroach.

A follow-up inspection will be conducted within the next 3 business days. Any live cockroach activity during follow-up inspection will result in facility closure.

Minor Violations

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

Inspector Observations:

Two of the employees present could not provide valid food handler cards.

[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.

K04 - 3 Points - Improper eating, tasting, drinking or tobacco use in food preparation area; 113977

Inspector Observations:

Owner observed eating an apple in the kitchen area. Other half of chewed apple observed on a plate maintained on a cutting board. Owner's personal steam buns observed stored in a shelf. Owner's personal wood ear mushrooms and chicken stored in bowls on a prep table.

[CA] No employee shall eat in the food prep, food contact storage, or food storage areas, use designated area. Employees shall drink from containers with tight fitting lids and straws to prevent contamination.

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, 114125(b), 114141

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Inspector Observations:

REPEAT VIOLATION

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

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

[SA] In the meantime, facility shall manually wash, rinse, and sanitize in the three compartment sink. Bleach was available. Owner was aware of manual warewashing requirements.

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:

1. Raw beef stored above vegetables 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.

2. 10+ squid observed stored directly on the drainboard of the preparation sink.

[CA] All food shall be separated and protected from possible contamination.

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

Inspector Observations:

Tub of beef stored directly on the floor. Containers of food stored directly on the floor in the walk-in cooler.

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

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:

Facility could not provide chlorine test strips.

[CA] Testing equipment and materials shall be provided to adequately measure the applicable sanitization method used during manual or mechanical warewashing.

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

Inspector Observations:

Facility has attached a hose to the spigot underneath the hand sink for the purpose of thawing meat.

[CA] Discontinue the use of the hose to thaw meat.

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:

1. Owner's personal phone stored on top of a cutting board at the cook-line.

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

2. Back door maintained open

[CA] Keep doors closed to prevent the intrusion of vermin into facility.

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

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Inspector Observations:

Raw beef blood mixed with water observed spilling onto the floor from a tub of raw beef maintained directly on the floor underneath the hand sink in the kitchen area. Some of the water observed reaching the central drain, and some of it observed pooling on the floor.

Heavy accumulation of grease and old food debris on walls and ceilings throughout the facility. Heavy accumulation of grease on piping underneath the cook-line, and on the sides of equipment at the cook-line. Heavy accumulation of grease on shelving units covered with cardboard. Accumulation of food debris on the floor in the back, dry storage area.

[CA] Floors, walls, ceilings, and nonfood contact surfaces shall be maintained clean. Wastewater shall be disposed of properly.

Performance-Based Inspection Questions

Needs Improvement - Hands clean/properly washed/gloves used properly.

Measured Observations

Item	Location	Measurement	Comments
raw duck	walk-in cooler	41.00 Fahrenheit	
bean sprouts	walk-in cooler	41.00 Fahrenheit	
hot water	three compartment sink	120.00 Fahrenheit	
raw shrimp	one-door prep cooler	39.00 Fahrenheit	
quail	two-door prep cooler	39.00 Fahrenheit	
chlorine sanitizer	mechanical dishwasher	50.00 PPM	
warm water	hand sink - kitchen	100.00 Fahrenheit	
raw fish	one-door prep cooler	38.00 Fahrenheit	
mayo	upright cooler - front service	41.00 Fahrenheit	
pork intestine	two-door prep cooler	38.00 Fahrenheit	
frozen squid	upright freezer	16.00 Fahrenheit	
frozen chicken	upright freezer	16.00 Fahrenheit	
hot water	prep sink	120.00 Fahrenheit	
raw beef	two-door prep cooler	37.00 Fahrenheit	

Overall Comments:

Two or more major violations were cited during the routine inspection.

A follow-up inspection will be conducted in the next 1 to 3 business days to verify compliance with all of the cited major violations.

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.

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 **5/27/2026**. 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.

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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: May 13, 2026