

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 FA0230429 - XIAN KITCHEN		Site Address 300 BARBER CT, MILPITAS, CA 95035		Inspection Date 12/22/2025	
Program PR0330442 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name SAM CHIN INTERNATIONAL I		Inspection Time 13:45 - 15:45
Inspected By MAVERICK CHIN	Inspection Type ROUTINE INSPECTION	Consent By ZEYANG HUANG (ANDREW)	FSC Guowen Huang 01/25/2029		

Placard Color & Score
YELLOW
56

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				N
K05 Hands clean, properly washed; gloves used properly		X		X			N
K06 Adequate handwash facilities supplied, accessible	X						S
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		X			N
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	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

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 eating food using gloved hands, and then immediately grabbed the inside/outside rims of a bowl of soup intended for customer service and began carrying it into the dining area before being stopped [Minor K04 leading to Major K05].

Follow-up By
12/25/2025

Employee observed eating food outside the open back door during break, then returned back into the kitchen and attempted to resume food preparation before being stopped.

[CA] Employees shall change gloves (if applicable) and 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] Employee changed gloves and properly washed hands. Inside/outside rims of the affected bowl sanitized.

Minor violations:

Other employee (aside from the aforementioned) observed returning from break outside and attempted to resume food preparation, before being stopped by the owner.

Employee observed wiping nose on gloved hand, then returned to food preparation.

[CA] Employees shall wash their hands in the scenarios listed above.

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

Inspector Observations:

Bean sprouts measured 63F and cooked beef measured 75F while maintained out of temperature control on a cart at the cook-line. Per staff, items had been taken out for preparation at 11:30 AM (2 hours prior).

Follow-up By
12/25/2025

Tomato and egg stir-fry and vegetable stir fry measured 122F-130F from top to bottom while maintained in the steam table to the right of the cook-line. Per staff, items had been cooked and placed into the steam table 1 hour prior, but they had only just turned on the steam table.

Cold noodles measured 66F while maintained in a tub in ambient. Per staff, noodles had been steamed 2 hours prior.

[CA] Potentially hazardous foods shall be held at 41F or below, or at 135F or above to prevent the growth of bacteria, or else subjected to time as a public health control (4-hour rule).

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[SA] Bean sprouts, beef, and cold noodles served or discarded by the end of lunch service at 2:30 PM.

Facility has opted to use time as a public health control (4-hour rule) for potentially hazardous foods maintained out of temperature control on the cart across from the cook-line, and for cold noodles (steamed, and then cooled down rapidly using ice and maintained cold in ambient).

TPHC form filled out with the new owner.

Tomato and egg stir-fry and vegetable stir fry reheated to 165F and placed back into hot holding.

K09 - 8 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations:

A deep container of chicken measured 48F while maintained in a lid-covered container in the walk-in cooler. Per staff, it had been cooked yesterday morning and had been placed into the walk-in cooler to cool overnight.

Follow-up By 12/25/2025

A deep container of cooked potato measured 47F while maintained in a lid-covered container in the walk-in cooler. Per staff, it had been cooked yesterday evening and had been placed into the walk-in cooler to cool overnight.

[CA] After heating or hot holding, Potentially Hazardous Foods (PHFs) shall be cooled rapidly from 135°F to 70°F within 2 hours and from 70°F to 41°F within 4 hours. Approved cooling methods include: 1) Placing the food in shallow pans 2) Separating the food into thinner or smaller portions. 3) Using rapid cooling equipment (Ex. blast chiller) 4) Using containers that facilitate heat transfer (ex. stainless steel) 5) Adding ice as an ingredient. 6) Using ice paddles 7) Using an ice bath and stirring frequently 8) Accordance with a HACCP plan. Cooling foods shall have enough space around the containers for cold air to circulate, be loosely covered, or uncovered and stirred as frequently needed to evenly cool.

[COS] Chicken and potato VC&D into the trash.

Minor Violations

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

Inspector Observations:

Two 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.

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

Inspector Observations:

Employees observed eating in the kitchen area.

[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, 14125(b), 114141

Inspector Observations:

1. Chlorine sanitizer measured 10 ppm in the mechanical dishwasher during active warewashing. Bottle of chlorine sanitizer observed to be nearly empty; Feed-line was not immersed in chlorine sanitizer.

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

[COS] Employee replaced bottle of chlorine sanitizer and re-inserted feed-line. Chlorine sanitizer re-measured 50 ppm in the mechanical dishwasher.

2. Cleaned, wet containers observed to be stacked up on drying racks.

[CA] Equipment and utensils must be air dried or properly stored to facilitate drying after sanitizing.

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

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Inspector Observations:

10+ old rodent droppings observed on the floor around the water heater in the back kitchen area.
20+ old rodent droppings observed on the floor in the corner of the bathroom behind a box located underneath the metal storage shelving. Several bags containing rolls of labeling paper observed to have been gnawed while maintained on the metal storage rack in the bathroom.

Follow-up By 12/25/2025

No other evidence of rodent activity on food or food contact surfaces observed

New owner provided a copy of the most recent pest control service from Advanced IPM conducted on 11/12/2025, which stated that that a single live cockroach was observed near the restroom and that a single live mouse was observed near the "small refrigerator", and that preventative treatment for cockroaches and rodents was conducted.

[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.

Clean and sanitize area of droppings.

[COS] Gnawed bags of labeling paper discarded. Areas of rodent droppings cleaned and sanitized.
Owner states that he has scheduled a pest control service to be conducted tomorrow morning on 12/23/2025.

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 meat stored directly over bean sprouts in the walk-in cooler. Raw meat stored directly above cooked meat 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.

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

Inspector Observations:

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.

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:

Back door and front door maintained open.

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

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

Inspector Observations:

Small holes and gaps observed in the walls/ceilings of the facility.
Accumulation of grease on the walls and ceilings of facility.
Cove-base in several parts of the kitchen is peeling and/or in disrepair.
Heavy accumulation of old food on the floor underneath the cook-line.

[CA] Walls, floors, and ceilings shall be maintained clean and in good repair to prevent the attraction or harborage of vermin.

Performance-Based Inspection Questions

- Needs Improvement - Proper eating, tasting, drinking, tobacco use.
- Needs Improvement - Hands clean/properly washed/gloves used properly.
- Needs Improvement - Proper cooling methods.

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Measured Observations

Item	Location	Measurement	Comments
tofu	ice bath	37.00 Fahrenheit	
tomato egg stir fry	steam table	122.00 Fahrenheit	remeasured at greater than 135F after correction
beef	warming pot - hot hold	179.00 Fahrenheit	
hot water	two compartment prep sink	120.00 Fahrenheit	
chlorine sanitizer	mechanical dishwasher	10.00 PPM	remeasured 50 ppm after correction
beef stir fry	stovetop	199.00 Fahrenheit	final cook temp
tofu	one-door prep cooler	39.00 Fahrenheit	
cooked vegetables	three-door prep cooler	39.00 Fahrenheit	
duck	three-door prep cooler	40.00 Fahrenheit	
pork	walk-in cooler	41.00 Fahrenheit	
beef	walk-in freezer	4.00 Fahrenheit	
chicken	one-door prep cooler	40.00 Fahrenheit	
noodles	prep cooler - front service	41.00 Fahrenheit	
pork	ice bath	37.00 Fahrenheit	
warm water	hand sink - back kitchen	100.00 Fahrenheit	
hot water	three compartment sink	120.00 Fahrenheit	
beef	three-door prep cooler	41.00 Fahrenheit	
bean sprouts	walk-in cooler	41.00 Fahrenheit	
warm water	hand sink - kitchen entrance	100.00 Fahrenheit	

Overall Comments:

OWNERSHIP CHANGE INFORMATION

NEW FACILITY NAME: Xian Kitchen

NEW OWNER: Zeyang Huang

The applicant has completed the facility evaluation application process for an Environmental Health Permit.

The permit category for this facility is FP14. An invoice for the permit fee in the amount of \$1723.00 will be mailed to the billing address on the application. Payment must be submitted within 10 days of receipt of the invoice. The owner is responsible for contacting our department if an invoice is not received and remit payment within 30 days.

The Environmental Health Permit will be effective: 01/01/2026 - 12/31/2026. This report serves as a temporary permit. However, the permit will be deemed invalid if the permit fee is not paid in full within 30 days from the date of this report. Okay to Operate.

An official permit will be mailed to the address on file and shall be posted in public view upon receipt.

**Structural Review inspection conducted on 12/22/2025*

**Permit condition: EXISTING "GRILL PRESS" YX045 IS USED TO "BRAND" BUNS PER PIC. SINGLE PIECE UNIT IS CONDITIONALLY APPROVED, UNLESS SUBJECT TO HEALTH CODE VIOLATIONS, ENFORCEMENT MAY APPLY AND AN APPROVED UNIT MUST BE INSTALLED.*

**Obtain food safety manager certificate within 60 days. All other food employees must have valid food handler cards within 30 days from hire date.*

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.

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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.

Notes:

- Facility states that they wish to conduct a remodel of the interior of the facility later this year. Submit plans to DEH Plan check prior to making any changes.
- TPHC form filled out with the new owner.
- Front burner of the two-burner stovetop used for stock pots of soup observed to be outside of the ventilation hood. Facility shall not utilize the front burner for the purpose of cooking or hot holding given that it lacks the minimum required 6 inch overhang.

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 **1/5/2026**. 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: Zeyang Huang (Andrew)
 New Owner

Signed On: December 22, 2025