

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 FA0230516 - LOVING HUT		Site Address 516 BARBER LN, MILPITAS, CA 95035		Inspection Date 08/12/2025	
Program PR0330551 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name VEGAN EXPRESS CORPORA		Inspection Time 15:10 - 16:30
Inspected By HELEN DINH	Inspection Type LIMITED INSPECTION	Consent By YAN & JINDAN			

Placard Color & Score GREEN N/A

Comments and Observations

Major Violations

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: Lacking single use paper towel in dispenser at hand wash station located in middle prep area and at 1-compartment sink (front). [CA] Single-use sanitary towels shall be provided in dispensers. [COS] Operator directed to restock.

Minor Violations

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations: Found leaking drain line under warewash sink. [CA] Repair leak.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
ambient	1 door upright freezer	71.00 Fahrenheit	not plugged in
ambient	3 door upright	35.00 Fahrenheit	
ambient	2 door reach in	46.00 Fahrenheit	unit is empty.
ambient	2 door reach in	46.00 Fahrenheit	unit is empty.
ambient	2 door upright freezer (2x)	3.20 Fahrenheit	between 3.2F - 10.2F
ambient	2 door reach in	44.00 Fahrenheit	unit is empty.
hot water	warewash (3-comp)/3-comp (prep sink)/(2x) 1-comp/mop sink	120.00 Fahrenheit	
ambient	1 door reach in/cold top	36.00 Fahrenheit	
ambient	2 door sliding upright	73.00 Fahrenheit	not plugged in
warm water	handsink (middle prep/1-comp (front)/(2x) RR	100.00 Fahrenheit	

Overall Comments:

NEW FACILITY NAME: Jingege Yao Yao

NEW OWNER: Dingxing Inc

The applicant has completed the application 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: 9/1/25 - 8/31/26.

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.

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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 8/12/25.

Plan check consultation is available Monday - Friday from 7:30am - 10:00am in person or by phone at 408/918-3400.

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

A routine inspection will be conducted within 30 working days.

Note: Ensure all refrigeration unit is maintain at or below 41F and chlorine concentration reading at 50ppm for dish machine when in use.

Tentative opening date is 8/15/25.

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 **8/26/2025**. 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: Yan Zeng
Partner/Owner
Signed On: August 12, 2025