

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 FA0251413 - CHEF ZHAO BISTRO	Site Address 662 BARBER LN, MILPITAS, CA 95035	Inspection Date 10/02/2025
Program PR0365357 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name MR ZHAO BISTRO INC.	Inspection Time 09:00 - 09:30
Inspected By MAVERICK CHIN	Inspection Type FOLLOW-UP INSPECTION	Consent By ZHAO

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 10/01/2025

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

Compliance of this violation has been verified on: 10/02/2025

Cited On: 10/01/2025

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

Compliance of this violation has been verified on: 10/02/2025

Cited On: 10/01/2025

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

This violation found not in compliance on 10/02/2025. See details below.

Cited On: 10/01/2025

K14 - 8 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

Compliance of this violation has been verified on: 10/02/2025

Cited On: 10/01/2025

K21 - 8 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Compliance of this violation has been verified on: 10/02/2025

Minor Violations

N/A

Measured Observations

Item	Location	Measurement	Comments
chlorine sanitizer	3 comp sink	100.00 PPM	
warm water	front service area hand sink	101.00 Fahrenheit	
warm water	kitchen hand sink	103.00 Fahrenheit	
hot water	3 comp sink	132.00 Fahrenheit	
warm water	bathroom hand sink	100.00 Fahrenheit	
hot water	prep sink	126.00 Fahrenheit	

Overall Comments:

On-site for a follow-up inspection after the facility was closed on 10/01/2025 due to failure to provide hot water

K21: Hot and cold water not available:

Hot water heater has been repaired.

Hot water measured at greater than 120F at the three compartment sink and the prep sink.

Warm water measured at greater than 100F at all hand sinks throughout the facility.

Compliance of the following has been verified:

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K05: Hands not clean/improperly washed/gloves not used properly

- Proper hand washing and glove use observed

K06: Inadequate handwash facilities:

- All handwash facilities unobstructed and stocked with soap and paper towels. Warm water provided.

K07: Improper hot and cold holding temperatures

- No PHF's maintained out of temperature control. As per the last routine inspection, all refrigeration units are functioning properly.

K13: Food not in good condition/unsafe/adulterated:

- No adulteration of food observed. Facility has removed all dried foods from inside the ice machine, cleaned/sanitized the interior, and refilled it with ice. No presence of flies observed.

K14: Food contact surfaces unclean and unsanitized:

- Proper dishwashing procedures observed. Three compartment sink has been set up as wash, rinse, sanitize. Chlorine sanitizer measured 100 ppm.

Facility may now be reopened.

Continue to work on the violations cited during the last routine inspection conducted on 10/01/2025.

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 **10/16/2025**. 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: Daihong Zhao
Owner
Signed On: October 02, 2025