

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 FA0230408 - MALA TOWN		Site Address 438 BARBER LN, MILPITAS, CA 95035	Inspection Date 07/30/2026
Program PR0330421 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name MALA TOWN MILPITAS LLC	Inspection Time 12:30 - 13:40
Inspected By MAVERICK CHIN	Inspection Type FOLLOW-UP INSPECTION	Consent By ROCHA	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 07/30/2026

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

Inspector Observations:

At the right end of the cook-line, on a dunnage rack, four pots of beef bone soup, chicken soup, tomato soup, and tom yum soup measured between 87F and 90F. Per staff, the meat soups are prepared using ground bones, and all soups use condensed milk and/or coconut milk.

At the other end of the cook-line, observed an additional 4 pots of the same soup. Soups measured between 88F and 90F.

Per staff, soups had been boiled 1.5 hours prior.

In the clear-door cooler adjacent to the preparation sinks, 7 bags of chinese noodles measured 54F and 1 bag of bean sprouts measured 54F. Ambient of the unit measured 53F via probe, and measured 52F via internal thermometer maintained inside the unit. Per staff, items had been maintained in the unit overnight.

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

[COS] Instructed cook to place all 8 pots of soup back onto the stove and reheat to 165F or greater. 70 lbs of chinese noodles and 5 lbs of bean sprouts were voluntarily condemned and discarded.

**Note: Facility has a history of storing noodles and bean sprouts in the improperly functioning clear-door cooler adjacent to the warewashing area. No other potentially hazardous foods are stored inside (raw vegetables only). Instructed employees to place a sign on the clear-door cooler stating that noodles and bean sprouts are not to be stored inside the unit.*

Follow-up By
08/04/2026

Minor Violations

Cited On: 07/30/2026

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations:

Hand sink adjacent to the dishwashing area observed partially obstructed by a 5 quart container of water maintained inside the basin.

[CA] Handwashing facility shall be clean, unobstructed, and accessible at all times.

Handwashing facility shall be used for no other purpose than handwashing.

[COS] Obstruction removed.

Follow-up By
08/04/2026

Cited On: 07/30/2026

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

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Inspector Observations:

Observed employee dishwashing in the wrong order from left to right: rinse, wash (with soap), and sanitize (100 ppm chlorine). Observed employee drying bowls with a yellow towel after they have been cleaned/sanitized. Observed multiple other towels maintained on top of a standing floor fan.

Follow-up By
08/04/2026

[CA] Manual warewashing shall be accomplished by using a three-compartment sink where the utensils are first precleaned, washed with hot soapy water, rinsed with hot water, sanitized with an approved method, and air dried. Use 1 TBS of bleach (5.25%) per 1 gal. of water for chlorine solution (100 PPM). Use 1 tbs of quaternary ammonium (10%) per 2 gal. of water for quaternary ammonium (200 PPM). Equipment and utensils must be air dried or properly stored to facilitate drying after sanitizing. Discontinue the use of towels to dry dishes after warewashing.

Cited On: 07/30/2026

K24 - 2 Points - Person in charge not present and not performing duties; 113945-113945.1, 113984.1, 114075

Inspector Observations:

Facility lacks any form of active managerial control. The manager, Bruce, was not present. Per staff, the manager seldom shows up to oversee facility operation.

Follow-up By
08/04/2026

[CA] A "person in charge" who is responsible for operation of facility shall be present at the food facility during all hours of operation.

Cited On: 07/30/2026

K31 - 2 Points - Consumer self service does not prevent contamination; 114063, 114065

Inspector Observations:

Food items offered for consumer self service lack sneeze guards, or any method of prevent sneeze/splash contamination.

Follow-up By
08/06/2026

[CA] Food on display shall be protected from contamination by the use of packaging, counter, service line, or sneeze guards that intercept a direct line between the consumer's mouth and the food being displayed, containers with tight-fitting securely attached lids, display cases, mechanical dispensers, or other effective means.

*Note: Owner states that he will install sneeze guards in the next week

Measured Observations

Item	Location	Measurement	Comments
chlorine sanitizer	three compartment warewashing sink	100.00 PPM	
warm water	hand sinks - kitchen	100.00 Fahrenheit	
vermicelli noodles	self-service cooler - middle	41.00 Fahrenheit	
lobster balls	self service cooler - left	41.00 Fahrenheit	
beef aorta	self service cooler - far left	40.00 Fahrenheit	
sliced tomatoes	self-service cooler - far right	39.00 Fahrenheit	
tea egg in soy sauce	self service cooler - right	39.00 Fahrenheit	
hot water	three compartment warewashing sink	120.00 Fahrenheit	
ambient	clear door cooler - preparation area	53.00 Fahrenheit	

Overall Comments:

On-site for a follow-up inspection to verify the correction of violations cited during the limited inspection conducted on 7/14/2026.

Compliance of the following major violation was verified:

K14M: Food contact surfaces unclean/unsanitized:

- Observed employee warewashing utilizing sanitizer (100ppm); However, employee was warewashing in the wrong order (from left to right: rinse, wash, sanitize), and drying cleaned dishes with a cloth.

Facility has been issued a minor violation for food contact surfaces unclean/unsanitized.

Compliance of the following violation was not verified:

K07M: Improper hot and cold holding temperatures:

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- See violation above.

K24: No person in charge and performing duties:

- See above violation.

Spoke with the owner, Yang (Erick) Gao, who arrived-on site at the end of the inspection.

Informed owner that per staff, assigned manager, Bruce, is seldom on-site at the facility overseeing operations.

Per the owner, Yang (Erick), he plans to fire members of his staff if repeat violations are cited again.

The manager, Bruce, arrived on-site at the end of the inspection. Discussed violations and corrections.

Facility has been cited for one major violation.

Facility issued a Green "Pass".

An additional follow-up inspection will be conducted to verify the above cited violations.

Facility will be billed for the next follow-up inspection.

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 **8/13/2026**. 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: Bruce
Manager
Signed On: July 30, 2026