

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 FA0230017 - 99 RANCH MARKET #66-GROCERY		Site Address 338 BARBER LN, MILPITAS, CA 95035	Inspection Date 06/30/2025
Program PR0330018 - NO FOOD PREP > 20,000 SQ FT - FP08		Owner Name WELCOME MARKET INC	Inspection Time 13:15 - 13:45
Inspected By HELEN DINH	Inspection Type LIMITED INSPECTION	Consent By ANDY	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

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

Inspector Observations: Observed Red Bean Paste Shao Bing with two green mold-like spots on bun surface in the grab-in-go cooler. [CA] Moldy food shall be removed immediately from use. [COS] Operator removed moldy buns to discard.

Minor Violations

No minor violations were observed during this inspection.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
bun	grab n go cooler	40.00 Fahrenheit	
ambient	walk-in-freezer	2.90 Fahrenheit	
warm water	handsink (RR)	129.00 Fahrenheit	has cold/hot water knob.
ambient	walk-in-cooler	40.00 Fahrenheit	

Overall Comments:

Note: Inspection conducted in conjunction to CO0157196.

Joint inspection with H. Mentz

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 **7/14/2025**. 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: Andy Ji
Assistant Store Manager

Signed On: June 30, 2025