

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 FA0230430 - YUMMY YUMMY BAO		Site Address 402 BARBER LN 320, MILPITAS, CA 95035	Inspection Date 07/15/2025
Program PR0330443 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name MAI GU ENTERPRISES CORI	Inspection Time 13:00 - 14:00
Inspected By KAYA ALASSFAR	Inspection Type LIMITED INSPECTION	Consent By ERIC	

Placard Color & Score GREEN N/A
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Comments and Observations

Major Violations

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

Inspector Observations: PHFs (Cooked noodles, cooked chicken) measured at improper holding temperature above 50F held inside the prep cooler for more than 4 hours.

[CA] [CA] PHFs shall be held at 41°F or below or at 135°F or above.

[COS] PHFs were VC&D by employee.

Minor Violations

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: cooked noodles, cooked chicken and meats being cooled covered in plastic bags.

[CA] All potentially hazardous food shall be RAPIDLY cooled from 135°F to 70°F, within 2 hours, and then from 70°F to 41 °F, within 4 hours. Cooling shall be by one or more of the following methods: in shallow containers; separating food into smaller portions; adding ice as an ingredient; using an ice bath, stirring frequently; using rapid cooling equipment; or, using containers that facilitate heat transfer

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: Accumulation of mold like substance inside the ice machine.

[CA] Clean and sanitize routinely to prevent contamination.

Performance-Based Inspection Questions

N/A

Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
BOILED EGGS	PREP TABLE	60.00 Fahrenheit	COOLING
BEEF	WALK IN COOLER	41.00 Fahrenheit	
SOUP	HOT HOLDING	150.00 Fahrenheit	
CHLORINE	DISHWASHER	50.00 PPM	
COOKED CHICKEN	PREP COOLER	53.00 Fahrenheit	VC&D
RAW MEAT	PREP COOLER	40.00 Fahrenheit	
NOODLES	WALK IN COOLER	41.00 Fahrenheit	
WATER	HAND SINK	100.00 Fahrenheit	
COOKED MEAT	PREP COOLER	41.00 Fahrenheit	
NOODLES	PREP COOLER	53.00 Fahrenheit	VC&D
WATER	3-COMP SINK	120.00 Fahrenheit	

Overall Comments:

CO0157321

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 **7/29/2025**. 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.

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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: MARK
PIC

Signed On: July 15, 2025