

County of Santa Clara
Department of Environmental Health
Consumer Protection Division

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 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 08/27/2025	
Program PR0330443 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name MAI GU ENTERPRISES CORI		Inspection Time 12:55 - 17:00
Inspected By HAYLEY MENTZ	Inspection Type ROUTINE INSPECTION	Consent By MARK	FSC Not Available		

Placard Color & Score
GREEN
53

RISK FACTORS AND INTERVENTIONS	IN	OUT		COS/SA	N/O	N/A	PBI
		Major	Minor				
K01 Demonstration of knowledge; food safety certification			X				
K02 Communicable disease; reporting/restriction/exclusion	X						
K03 No discharge from eyes, nose, mouth	X						
K04 Proper eating, tasting, drinking, tobacco use			X				N
K05 Hands clean, properly washed; gloves used properly			X				
K06 Adequate handwash facilities supplied, accessible			X				
K07 Proper hot and cold holding temperatures		X		X			N
K08 Time as a public health control; procedures & records						X	
K09 Proper cooling methods			X	X			N
K10 Proper cooking time & temperatures	X						
K11 Proper reheating procedures for hot holding	X						
K12 Returned and reservice of food	X						
K13 Food in good condition, safe, unadulterated	X						
K14 Food contact surfaces clean, sanitized			X				
K15 Food obtained from approved source	X						
K16 Compliance with shell stock tags, condition, display						X	
K17 Compliance with Gulf Oyster Regulations						X	
K18 Compliance with variance/ROP/HACCP Plan						X	
K19 Consumer advisory for raw or undercooked foods						X	
K20 Licensed health care facilities/schools: prohibited foods not being offered						X	
K21 Hot and cold water available			X				
K22 Sewage and wastewater properly disposed	X						
K23 No rodents, insects, birds, or animals	X						

GOOD RETAIL PRACTICES	OUT	COS
K24 Person in charge present and performing duties		
K25 Proper personal cleanliness and hair restraints		
K26 Approved thawing methods used; frozen food		
K27 Food separated and protected	X	
K28 Fruits and vegetables washed		
K29 Toxic substances properly identified, stored, used		
K30 Food storage: food storage containers identified	X	
K31 Consumer self service does prevent contamination		
K32 Food properly labeled and honestly presented		
K33 Nonfood contact surfaces clean		
K34 Warewash facilities: installed/maintained; test strips	X	
K35 Equipment, utensils: Approved, in good repair, adequate capacity	X	
K36 Equipment, utensils, linens: Proper storage and use	X	
K37 Vending machines		
K38 Adequate ventilation/lighting; designated areas, use	X	
K39 Thermometers provided, accurate	X	
K40 Wiping cloths: properly used, stored	X	
K41 Plumbing approved, installed, in good repair; proper backflow devices		
K42 Garbage & refuse properly disposed; facilities maintained		
K43 Toilet facilities: properly constructed, supplied, cleaned		
K44 Premises clean, in good repair; Personal/chemical storage; Adequate vermin-proofing	X	
K45 Floor, walls, ceilings: built,maintained, clean		
K46 No unapproved private home/living/sleeping quarters		
K47 Signs posted; last inspection report available		

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K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

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

Inspector Observations: MAJOR VIOLATION

1. In prep-unit close to wok cook-line measured cooked pork bone at 51F. Per PIC, meat was not in unit for more than 4 hours. [CA] PHFs shall be held at 41°F or below. [SA] Pork bone was placed into walk-in cooler.

Follow-up By
09/03/2025

MINOR VIOLATION

1. Prep-line cooler closest to wok station had an ambient temperature of 52F and several potentially hazardous foods measured above 41F (cooked meat 55F, noodles 51F, shrimp 45F, pooled eggs 45F). Per PIC items were only in cooler less than two hours. [CA] PHFs shall be held at 41°F or below. [SA] All items in the cooler were moved to the walk-in cooler.

REPEAT VIOLATION

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations: No Food Safety Certificate or Food Handler Cards available at time of inspection. [CA] Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire. Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have a valid Food Safety Certificate available for review at all times.

K04 - 3 Points - Improper eating, tasting, drinking or tobacco use in food preparation area; 113977

Inspector Observations: Several employees actively eating and drinking in food prep areas. [CA] No employee shall eat or drink in the food prep, food contact storage, or food storage areas, use designated area.

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: Employee touched face with back of hand and continued to cook food (no direct food-hand contact). [CA] Properly wash hands with soap, warm water and dry using single use paper towels as required

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

Inspector Observations: 1. One handwash sink was partially obstructed by dirty dish cart.

2. Employee placed bag of noodles in handwash sink to prep single service bags.

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

2. Bar of soap was accessible along with liquid soap next to handwash sink. [CA] Only provide liquid handsoaps in automatic dispensers at handwash stations.

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

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Inspector Observations: *In walk-in cooler, measured hard boiled eggs at 76F in deep container covered in plastic. Per PIC they were cooked less than 2 hours prior to inspection. [CA] Properly cool PHF's using shallow containers, using no more than 2 inches for solid foods and no more than 3 inches for liquids. [COS] Eggs were placed into shallow trays with loose lids to ensure quicker cooling.*

2. Large pot of soup on prep table measured at 125 on prep table. Per PIC it was cooling for less than an hour and would be added to hot holding. [CA] Properly cool soup in a shallow container. [SA] Operator decided to reheat to soup to 200F and hot hold for the day.

3. Large bags of meat were placed into prep fridge to cool. Per PIC, they were placed there less than 4 hours prior. [CA] Do not place items to cool in deep bags in prep unit. [COS] Bags of meat were removed and placed into walk-in cooler.

REPEAT VIOLATION

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: *Mold like substance growing on inside walls of ice machine. [CA] Ensure ice machine is frequently cleaned and sanitized to prevent possible contamination of food (ice)*

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: *Women's restroom handwash sink measured at 90F. [CA] Handwashing facilities shall be equipped to provide minimum 100°F water under pressure for a minimum of 15 seconds.*

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations: *In walk-in cooler and stand-up fridge near prep sink, raw ground meat and anchovies stored above produce. [CA] All food shall be separated and protected from cross-contamination. Store all raw meat or other raw products of animal origin below ready-to-eat food items.*

REPEAT VIOLATION

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations: *1. Food stored on the floor in dry storage and in walk-in freezer. [CA] Food shall be stored at least 6 inches above the floor to prevent contamination.*

2. Bulk items at cook-line had no lids. [CA] Store open bulk foods in approved NSF containers with tight fitting lids.

3. Bulk lard stored in a container with no label or lid in baking prep area. [CA] Working containers holding food or food ingredients that are removed from their original packages shall be identified with the common name of the food if not easily recognizable.

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations: *No test strips were available at time of inspection. [CA] Testing equipment and materials shall be provided to adequately measure the applicable sanitization method used during manual or mechanical warewashing.*

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

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Inspector Observations: 1. In walk-in freezer, food items wrapped in grocery bags. [CA] Use food quality grade bags to store foods.

2. Walk-in freezer door and gasket in disrepair (dented, rusted, no gasket). [CA] Repair freezer door and gasket. Maintain in good working condition.

3. Butane cooking equipment is not approved for use. [CA] All utensils and equipment shall be approved, installed properly, & meet applicable standards. Remove butane cooking equipment.

4. Left prep cooler is holding at 52F and holding PHF above 41F.

NOTE: Thermostat was initially set to 38F and then turned down to 18F by the staff, but ambient measured 36F and jumps to 48F upon opening door. DO NOT USE THIS REFRIGERATOR TO STORE PHFS UNTIL IT HAS BEEN SERVICED TO PROPER WORKING ORDER.

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations: 1. In dry storage, bulk items had bowls as scoops. [CA] Use approved utensils such as scoops or spoons with handles to ensure hands do not come in direct contact with food.

2. Rice scoops stored in bucket near rice cooker. [CA] Utensils shall be stored in the following manner: 1) in the food with their handles above the top of the food and the container, 2) in running water, 3) in a container of water at 135°F or above, 4) at room temperature if washed within 4 hours of initial use.

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations: 1. Two gaps in ventilation hood filters above cook-line. [CA] Install filters so there are no gaps between filters.

2. 2 fryers placed outside of hood ventilation area. [CA] Fryers should be placed under ventilation hoods.

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

Inspector Observations: A thermometer was not available at time of inspection. [CA] A thermometer +/- 2°F shall be provided and correctly located in each hot and cold holding unit containing potentially hazardous foods.

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations: Wiping cloths stored on prep surfaces throughout facility. [CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations: Employee's personal items (jackets, phones, backpack) stored on food shelves in dry storage area. [CA] No person shall store clothing or personal effects in any area used for the storage and preparation of food or food contact surfaces.

Performance-Based Inspection Questions

Needs Improvement - Proper eating, tasting, drinking, tobacco use.

Needs Improvement - Proper cooling methods.

Needs Improvement - Proper hot and cold holding temperatures.

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Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
chicken in sauce	hot holding	180.00 Fahrenheit	
sliced beef	prep-unit	38.00 Fahrenheit	near soda fridge
warm water	3 handwash sinks	100.00 Fahrenheit	
rice	rice cooker	180.00 Fahrenheit	
dumpling	prep-unit	41.00 Fahrenheit	near steam table
chlorine	dishwasher	50.00 PPM	
ground beef	walk-in	41.00 Fahrenheit	
omelet	cook-line	160.00 Fahrenheit	
meat sauce	prep-unit	41.00 Fahrenheit	near soda fridge
raw chicken	upright fridge	41.00 Fahrenheit	
cucumber	prep unit	42.00 Fahrenheit	near steam table
noodles	cook-line	92.00 Fahrenheit	active cooling
bean sprouts	prep-unit	41.00 Fahrenheit	near steam table
anchovies	upright fridge	40.00 Fahrenheit	
pork belly	hot holding	160.00 Fahrenheit	
cooked beef	cook-line	91.00 Fahrenheit	active cooling
dumplings	delivery	38.00 Fahrenheit	
raw eggs	walk-in	43.00 Fahrenheit	
hot water	3-comp sink/prep sink	120.00 Fahrenheit	
hardboiled eggs	walk-in	76.00 Fahrenheit	active cooling
broth	hot holding	170.00 Fahrenheit	

Overall Comments:

Joint inspection with Gabriel Gonzalez

Notify inspector when refrigerator is repaired. hayley.mentz@deh.sccgov.org

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 **9/10/2025**. 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: Kai Tsao
Manager

Signed On: August 27, 2025