

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 04/13/2026
Program PR0330018 - NO FOOD PREP > 20,000 SQ FT - FP08		Owner Name WELCOME MARKET INC	Inspection Time 09:45 - 10:30
Inspected By MAVERICK CHIN	Inspection Type FOLLOW-UP INSPECTION	Consent By QIAN	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 04/06/2026

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

Compliance of this violation has been verified on: 04/13/2026

Cited On: 04/06/2026

K16 - 8 Points - Not in compliance with shell stock tags, condition; 114039-114039.5

This violation found not in compliance on 04/13/2026. See details below.

Cited On: 04/13/2026

K16 - 8 Points - Not in compliance with shell stock tags, condition; 114039-114039.5

Inspector Observations:

Two bags of manila clams observed maintained in a tank that shares a filtration system with fish.

[CA] Live shellstock shall not be held in tanks that share recirculation systems with tanks used to hold non-shellfish.

[COS] Manila clams were voluntarily discarded.

Minor Violations

Cited On: 04/13/2026

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations:

Bagged salmon heads/salmon meat, dungeness crab, catfish, and norwegian saba measured between 44F and 49F while not covered with any ice while maintained at the display inserts at the front of the seafood department. Per staff, items had been removed from refrigeration between 30 minutes and 1.5 hours prior.

***Note: Ice machine has not been repaired as cited during the last routine inspection. See K35m. Staff state that they are buying bagged ice and utilizing it in the meantime.**

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

[COS] Ice was added on top of the aforementioned foods.

Cited On: 04/13/2026

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

Inspector Observations:

Ice machine has not been repaired as cited during the last routine inspection.

***Note: Staff state that they are currently purchasing bagged ice.**

[CA] Repair ice machine to facilitate the proper cold holding of various potentially hazardous foods throughout the facility.

OFFICIAL INSPECTION REPORT

Facility FA0230017 - 99 RANCH MARKET #66-GROCERY	Site Address 338 BARBER LN, MILPITAS, CA 95035	Inspection Date 04/13/2026
Program PR0330018 - NO FOOD PREP > 20,000 SQ FT - FP08	Owner Name WELCOME MARKET INC	Inspection Time 09:45 - 10:30

Measured Observations

Item	Location	Measurement	Comments
water	manila clams display basin/tank	42.00 Fahrenheit	
salmon head	display inserts - seafood department	47.00 Fahrenheit	
water	cherry stone clams display basin/tank	42.00 Fahrenheit	
dungeness crab	display inserts - seafood department	44.00 Fahrenheit	
catfish	display inserts - seafood department	49.00 Fahrenheit	
norwegian saba	display inserts - seafood department	46.00 Fahrenheit	
warm water	hand sink - seafood department	100.00 Fahrenheit	

Overall Comments:

On-site for a follow-up inspection after facility earned a conditional pass during the routine inspection conducted on 04/06/2026.

Compliance of the following major violation was verified:

K07: Improper hot and cold holding temperatures:

- Facility has removed all potentially hazardous foods from the refrigeration display case at the meat department. Staff state that they have scheduled a refrigerator repair technician and are awaiting service.

Ensure that potentially hazardous foods are not stored inside the refrigeration unit until it is capable of maintaining at 41F or below.

Compliance of the following major violation was not verified:

K16: Not in compliance with shell stock tags; condition

- See violation above

**Note: Facility provided shell stock tags for manila clams and cherry stone clams; No commingling of batches observed.*

Facility has been cited for one major violation.

Facility has earned a Green "Pass".

Continue to work on the violations cited during the last routine 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 **4/27/2026**. 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: Qian
Cashier Department Manager
Signed On: April 13, 2026