

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 FA0230244 - CHI THANH TRADING INC		Site Address 320 BARBER CT, MILPITAS, CA 95035		Inspection Date 12/08/2025		Placard Color & Score GREEN 83		
Program PR0330248 - LIMITED FOOD SERVICE CAT 2 - FP76			Owner Name CHI THANH TRADING INC		Inspection Time 16:10 - 17:10			
Inspected By MAVERICK CHIN		Inspection Type ROUTINE INSPECTION		Consent By TRUC				FSC Exempt

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						S
K03	No discharge from eyes, nose, mouth	X						
K04	Proper eating, tasting, drinking, tobacco use	X						
K05	Hands clean, properly washed; gloves used properly	X						
K06	Adequate handwash facilities supplied, accessible			X				
K07	Proper hot and cold holding temperatures	X						
K08	Time as a public health control; procedures & records						X	
K09	Proper cooling methods						X	
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				N

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		
K28	Fruits and vegetables washed		
K29	Toxic substances properly identified, stored, used	X	
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		
K35	Equipment, utensils: Approved, in good repair, adequate capacity		
K36	Equipment, utensils, linens: Proper storage and use		
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use		
K39	Thermometers provided, accurate		
K40	Wiping cloths: properly used, stored		
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	X	
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

No major violations were observed during this inspection.

Minor Violations

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

Inspector Observations:

1. Handwash sink in the back of the facility observed to be completely obstructed with 5+ separate stacks of boxes and various bagged food items.

***Note: Additional, usable restroom handwash sink located nearby.**

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

2. Paper towels stored outside of the dispenser at the back handwash sink and at the restroom handwash sink.

[CA] Paper towels shall be stored inside the dispenser to prevent potential contamination.

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

Inspector Observations:

Hot water measured 117F at the three compartment warewashing sink.

Water measured 65F at restroom handwash sink.

[CA] Hot water shall be supplied at a minimum temperature of at least 120°F measured from the faucet throughout facility except at handwash sinks.

Handwashing facilities shall be equipped to provide minimum 100°F water under pressure for a minimum of 15 seconds.

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations:

Fresh and old rodent droppings observed in the back-left storage room on the floor, with a large concentration near the transformer box and several droppings on a wooden pallet that houses a reach-in refrigerator. Fresh and old rodent droppings observed on the floor in the far back storage room with the three compartment sink/handwash sink, especially underneath the three compartment sink and on the floor in between piles of boxes and other clutter. Rodent droppings observed inside the mop bucket in the back storage room.

No adulteration or contamination of food observed.

Manager states that the facility does not have a professional pest control service.

***Note: Strongly recommend obtaining a professional pest control service that conducts treatments at regular intervals**

[CA]: The premises of each food facility must be maintained free of vermin. A facility cannot operate if there is a vermin infestation that leads to contamination of food contact surfaces, packaging, utensils, food equipment, or adulteration of food.

A follow-up inspection will be conducted to ensure that all rodent activity has been abated.

K29 - 2 Points - Toxic substances improperly identified, stored, used; 114254, 114254.1, 114254.2

Follow-up By
12/15/2025

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Inspector Observations:

Container of rodenticide, labeled "Tomcat Bait Chunx" observed in the back storage area. Per the manager, he applies the bait to deal with rodents.

[CA] Only those insecticides, rodenticides, and other pesticides that are necessary and specifically approved for use in a food facility may be used. Discontinue the use of unapproved rodenticides inside of the food facility.

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

Inspector Observations:

Boxes and containers of food stored directly on the floor throughout the facility.

[CA] Food shall be stored at least 6 inches above the floor to prevent contamination.

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:

1. Front doors maintained open.

[CA] Keep doors closed where possible to prevent the intrusion of vermin.

2. Stacks of boxes and various other clutter observed in the back storage room.

[CA] Maintain clean and orderly to prevent the harborage of vermin.

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations:

Hole observed in the wall directly above the back door. Hole has been patched up with a piece of wood duct taped over it.

Several small holes observed in the ceiling panels throughout the facility.

[CA] Floors, walls, and ceilings shall be maintained in good repair to prevent the harborage of vermin.

Performance-Based Inspection Questions

Needs Improvement - No rodents, insects, birds, or animals.

Measured Observations

Item	Location	Measurement	Comments
warm water	hand sink - restroom	100.00 Fahrenheit	
ambient	residential refrigerator - refrigerator section	40.00 Fahrenheit	
ambient	residential refrigerator - freezer section	13.00 Fahrenheit	
warm water	hand sink - back storage	100.00 Fahrenheit	
hot water	three compartment sink	117.00 Fahrenheit	
ambient	reach-in refrigerator	41.00 Fahrenheit	

Overall Comments:

A follow-up inspection will be conducted to ensure that all rodent activity has been abated.

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 **12/22/2025**. 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: Truc
Manager
Signed On: December 08, 2025