

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 FA0230516 - JINGEGE YAO YAO		Site Address 516 BARBER LN, MILPITAS, CA 95035	Inspection Date 09/10/2025
Program PR0330551 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name DINGXING INC	Inspection Time 14:45 - 15:20
Inspected By MAVERICK CHIN	Inspection Type FOLLOW-UP INSPECTION	Consent By HENLY	

Placard Color & Score GREEN N/A

Comments and Observations

Major Violations

Cited On: 09/08/2025

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Compliance of this violation has been verified on: 09/10/2025

Cited On: 09/08/2025

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

Compliance of this violation has been verified on: 09/10/2025

Cited On: 09/08/2025

K14 - 8 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

Compliance of this violation has been verified on: 09/10/2025

Minor Violations

N/A

Measured Observations

Item	Location	Measurement	Comments
crispy pork	drying refrigerator	41.00 Fahrenheit	
chlorine sanitizer	mechanical dishwasher	50.00 PPM	
raw chicken	prep cooler (upper inserts)	38.00 Fahrenheit	
roasted duck	drying refrigerator	41.00 Fahrenheit	
bean sprouts	prep cooler (upper inserts)	38.00 Fahrenheit	
bean sprouts	glass-door upright	41.00 Fahrenheit	

Overall Comments:

On-site for a follow-up inspection after facility earned a conditional pass during the routine inspection conducted on 09/09/2025

Compliance of the following has been verified:

K05: Hands not clean/improperly washed/gloves not used properly:

- No hand washing violations observed at time of inspection

K07: Improper hot and cold holding temperatures

- All PHF's measured at or below 41F. Drying refrigerator has been repaired to hold roast ducks and crispy pork at 41F or below.

K14: Food contact surfaces unclean/unsanitized

- Mechanical dishwasher has been repaired to output chlorine at 50 ppm

All handwash sinks observed to be unobstructed.

Facility is properly following all TPHC procedures.

Continue to work on the violations cited during the last routine inspection conducted on 09/09/2025

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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 **9/24/2025**. 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: Yan Zeng
Owner

Signed On: September 10, 2025