

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 FA0230429 - XIAN KITCHEN		Site Address 300 BARBER CT, MILPITAS, CA 95035		Inspection Date 01/30/2025	
Program PR0330442 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name SAM CHIN INTERNATIONAL I		Inspection Time 11:25 - 12:25
Inspected By FRANK LEONG	Inspection Type FOLLOW-UP INSPECTION		Consent By ZEWEI SHI		

Placard Color & Score GREEN N/A
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Comments and Observations

Major Violations

Cited On: 01/27/2025

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

Compliance of this violation has been verified on: 01/30/2025

Cited On: 01/27/2025

K09 - 8 Points - Improper cooling methods; 114002, 114002.1

Compliance of this violation has been verified on: 01/30/2025

Cited On: 01/27/2025

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Compliance of this violation has been verified on: 01/30/2025

Minor Violations

Cited On: 01/27/2025

K05 - 3 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: 01/30/2025

Cited On: 01/27/2025

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

Compliance of this violation has been verified on: 01/30/2025

Cited On: 01/27/2025

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

This violation found not in compliance on 01/30/2025. See details below.

Cited On: 01/27/2025

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

Compliance of this violation has been verified on: 01/30/2025

Cited On: 01/27/2025

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Compliance of this violation has been verified on: 01/30/2025

Cited On: 01/27/2025

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

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Cited On: 01/27/2025

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

This violation found not in compliance on 01/30/2025. See details below.

Measured Observations

N/A

Overall Comments:

Follow-up inspection for conditional pass due to improper holding temperatures, improper cooling, and cockroach activity.

The following MAJOR violations were corrected:

K07 - Improper holding temperatures

- Measured all potentially hazardous foods are held cold at 41F and below, and held hot at 135F and above.*
- Observed several items on the counter in an ice bath are placed under TPHC including bean sprouts, sesame sauce, garlic sauce, and soy cubes. Noted time label set for food items.*

K09 - Improper cooling

- Observed potentially hazardous foods properly cooled in smaller containers and frozen using the walk-in freezer. Measured cooled lamb soup and pork soup at below 21F.*
- Continue to cool potentially hazardous foods from 135F to 70F within 2 hours, and then from 70F to 41F within 4 hours. Operator ordered ice paddles for use in facilitating cooling of soups.*

K23M - Cockroach activity

- Observed pest control service conducted the morning of 01/29/2025.*
- Continue to seal all cracks and crevices to prevent further harborage.*
- Remove all wooden items and unapproved materials to prevent further harborage.*
- Clean and maintain floors and walls free of food debris.*
- Continue to communicate with pest control services to prevent activity.*

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 **2/13/2025**. 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: ZEWEI SHI
MANAGER
Signed On: January 30, 2025