

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 FA0230410 - OCEAN PEARL		Site Address 206 BARBER CT, MILPITAS, CA 95035	Inspection Date 08/21/2025
Program PR0330423 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name OCEAN PEARL RESTAURAN	Inspection Time 10:30 - 11:40
Inspected By MINDY NGUYEN	Inspection Type FOLLOW-UP INSPECTION	Consent By JOHN	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 08/18/2025

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

This violation found not in compliance on 08/21/2025. See details below.

Cited On: 08/18/2025

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

This violation found not in compliance on 08/21/2025. See details below.

Cited On: 08/21/2025

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

Inspector Observations: Measured temperature of bean sprouts on countertop to be 65F. Employee stated it had been taken out of the refrigerator 30 minutes prior.

[CA] Keep potentially hazardous foods at 41F and below or 135F and above.

[COS] Bean sprouts were moved to a refrigerator.

Cited On: 08/18/2025

K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000

This violation found not in compliance on 08/21/2025. See details below.

Minor Violations

Cited On: 08/18/2025

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

This violation found not in compliance on 08/21/2025. See details below.

Cited On: 08/21/2025

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: Observed pink and brown mold-like substance on the white panel inside the ice machine.

[CA] Keep the ice machine clean.

Measured Observations

Item	Location	Measurement	Comments
RAW BEAN SPROUTS	COUNTER	65.00 Fahrenheit	
DUCK	WALK-IN REFRIGERATOR	52.00 Fahrenheit	COOLING, 20 MINUTES
TOFU	PREP INSERTS	36.00 Fahrenheit	
RAW BEEF	PREP INSERTS	41.00 Fahrenheit	
PORK	WALK-IN REFRIGERATOR	65.00 Fahrenheit	COOLING, 20 MINUTES

Overall Comments:

This was a follow-up to the 8/18/25 routine inspection.

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Today's observations regarding the major violations:

- **K06:** Observed all kitchen handsinks' paper towel and soap dispensers were stocked and functional.

- **K07:** Observed one major temperature violation (bean sprouts); corrected on site.

Note: Observed duck and pork hanging inside the walk-in refrigerator. Operator stated they had been left out for one hour to dry, then were placed inside the walk-in refrigerator 20 minutes ago.

- **K08:** Observed meats at the front area were time-marked on the log.

Note: operators stated they do not have any clams today because they did not receive the shipment yet.

Due to the presence of just one major violation, the yellow placard was replaced with a green placard. OK to operate.

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 **9/4/2025**. 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: nhi thai
Cashier
Signed On: August 21, 2025