

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 FA0230881 - WAGYU GRILL AYCE SUSHI BBQ & BAR		Site Address 500 BARBER LN, MILPITAS, CA 95035	Inspection Date 08/31/2026
Program PR0330976 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name GUO, SHAN BAO	Inspection Time 15:40 - 16:40
Inspected By MAVERICK CHIN	Inspection Type FOLLOW-UP INSPECTION	Consent By JOO ANNE	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 08/18/2026

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

Compliance of this violation has been verified on: 08/31/2026

Cited On: 08/18/2026

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

Compliance of this violation has been verified on: 08/31/2026

Cited On: 08/18/2026

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: 08/31/2026

Minor Violations

Cited On: 08/18/2026

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: 08/31/2026

Cited On: 08/18/2026

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Compliance of this violation has been verified on: 08/31/2026

Cited On: 08/19/2026

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

Compliance of this violation has been verified on: 08/31/2026

Measured Observations

Item	Location	Measurement	Comments
hot water	three compartment sink - bar	120.00 Fahrenheit	
shrimp tempura	countertop - fryer station	1.75 Hours	TPHC
ambient	walk-in cooler - meats	41.00 Fahrenheit	
tuna	walk-in cooler - meats	41.00 Fahrenheit	
beef	walk-in cooler - meats	41.00 Fahrenheit	
chlorine sanitizer	three compartment sink - bar	100.00 PPM	
chlorine sanitizer	mechanical dishwasher - kitchen	50.00 PPM	

Overall Comments:

On-site for a second follow-up inspection after facility earned a conditional pass during the last two inspections conducted.

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Observed all cited violations corrected, including the following:

K07: Improper hot and cold holding temperatures:

- All potentially hazardous foods measured at 41F or below, or at 135F or above, except for those being actively prepared or those subjected to time as a public health control

Walk-in cooler at the meat preparation area has been repaired; Ambient of the unit measured 41F.

K08M: Improperly using time as a public health control:

- Observed containers of fried tempura and chicken karage properly time labeled with start and end times at the fryer station.

K14M: Food contact surfaces unclean/unsanitized:

- Chlorine sanitizer measured 50 ppm at utensil contact in the mechanical dishwasher in the kitchen.

Chlorine sanitizer measured 100 ppm at the bar three compartment sink. Hot water at the bar three compartment sink measured 120F.

Compliance of the following was also verified:

- Observed no items offered for consumer self service that lacked protection from sneeze/splash contamination

- Facility has obtained multiple drain plugs

- Observed a time log for sanitizing the meat slicers every 4 hours taped to the wall at the meat preparation station

- Observed raw food stored below ready to eat foods/vegetables in the walk-in coolers. Observed proper storage diagrams posted on walls and walk-in cooler doors.

- Observed no handwashing violations at the time of inspection

- Observed all leaking pipes have been repaired

- Observed all food stored at least 6 inches above the floor

- Facility has assigned an alternate PIC when the usual PIC (Joo Anne) is not present

Compliance of all cited violations verified.

Facility re-issued a Green "Pass".

Continue to work on the violations cited during the last routine inspection.

Facility will be billed for this second follow-up 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 **9/14/2026**. 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: Joo Anne
Manager

Signed On: August 31, 2026