

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 FA0240203 - CLASSIC GUILIN RICE NOODLE		Site Address 542 BARBER LN, MILPITAS, CA 95035		Inspection Date 01/28/2026		Placard Color & Score GREEN 75		
Program PR0340236 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name N & B CUISINE INC		Inspection Time 14:05 - 15:30			
Inspected By MAVERICK CHIN		Inspection Type ROUTINE INSPECTION		Consent By NANA AND XINYAN				FSC Xinyan Chen 09/17/2029

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						N
K06	Adequate handwash facilities supplied, accessible	X						S
K07	Proper hot and cold holding temperatures	X						N
K08	Time as a public health control; procedures & records		X		X			N
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						N
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						S

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	X	
K28	Fruits and vegetables washed		
K29	Toxic substances properly identified, stored, used		
K30	Food storage: food storage containers identified		
K31	Consumer self service does prevent contamination		
K32	Food properly labeled and honestly presented		
K33	Nonfood contact surfaces clean	X	
K34	Warewash facilities: installed/maintained; test strips	X	
K35	Equipment, utensils: Approved, in good repair, adequate capacity	X	
K36	Equipment, utensils, linens: Proper storage and use		
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use	X	
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

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

Inspector Observations:

A container of cooked beef, a container of cooked pork, a container of cooked mushrooms, a container of cooked bamboo shoots, and bowls of noodles all maintained out in ambient temperature are on time as a public health control, per the owner and staff. Sticker on the side of a prep table states "discard foods after 4 hours". However, facility is open from 11AM-8PM (greater than a 4 hour period).

Facility could not provide written procedures for time as a public health control.

[CA] When time only, rather than time and temperature is used as a public health control, PHFs shall be time marked to indicate when item is removed from temperature control, discarded if not consumed or served within 4 hours, and written procedures shall be readily available for review.

Ensure that all potentially hazardous foods maintained out in ambient temperature including animal products, cooked vegetables, bean sprouts, sliced tomatoes, and cut melon are subject to time as a public health control.

Provide time labeling for animal or vegetable products subject to time as a public health control with start and end times. Noodles may be logged in batches in written logs.

[SA] Containers of animal products and cooked vegetables on time as a public health control properly time marked. Noodles logged by batch.

TPHC form to be filled out with the owner via email.

Minor Violations

K04 - 3 Points - Improper eating, tasting, drinking or tobacco use in food preparation area; 113977

Inspector Observations:

Employee observed eating lunch in the kitchen area.

[CA] No employee shall eat in the food prep, food contact storage, or food storage areas, use designated area. Employees may drink from containers with tight fitting lids, and straws or small openings.

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations:

1. Raw pork knuckle stored above tomatoes and sprouts in the walk-in cooler.

[CA] All food shall be separated and protected from cross-contamination. Store all raw meat or other raw products of animal origin below ready-to-eat food items.

2. Various containers of food stored directly on the floor in the walk-in cooler and walk-in freezer. Opened half-case of tomatoes stored on the floor in the back, dry storage area.

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

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations:

1. Accumulation of food on the bottom and sides of various prep tables and equipment at the cook-line.

2. Grime and debris buildup on various refrigerator door handles throughout the facility.

[CA] Maintain clean to prevent the attraction of vermin.

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K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations:

Facility could not provide chlorine test strips.

[CA] Testing equipment and materials shall be provided to adequately measure the applicable sanitization method used during manual or mechanical warewashing.

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

Inspector Observations:

1. Several heavily rusted knives observed maintained on a knife rack.

[CA] Equipment shall be maintained in good, sanitary condition.

2. Cardboard used to line various shelving units throughout the kitchen.

[CA] Discontinue the use of cardboard boxes to line shelves/flooring, use approved equipment made of materials that is easily cleanable, durable, smooth, and nonabsorbent.

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations:

Accumulation of grease on the ventilation hood filters above the cook-line.

[CA] Clean regularly to allow for adequate ventilation of heat/grease, and to prevent the attraction of vermin.

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:

Back door maintained open.

[CA] Keep door closed where possible to prevent the entrance of vermin.

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

Inspector Observations:

Heavy accumulation of food and debris on the floor of the dry storage area.

[CA] Walls, floors, and ceilings shall be maintained clean to prevent the attraction of vermin.

Performance-Based Inspection Questions

Needs Improvement - Hands clean/properly washed/gloves used properly.

Needs Improvement - Food contact surfaces clean, sanitized.

Needs Improvement - Time as a public health control; procedures & records.

Needs Improvement - Proper hot and cold holding temperatures.

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Measured Observations

Item	Location	Measurement	Comments
raw pork	walk-in cooler	38.00 Fahrenheit	
sliced tomatoes	prep cooler	41.00 Fahrenheit	
frozen beef	walk-in freezer	8.00 Fahrenheit	
raw beef	prep cooler	41.00 Fahrenheit	
frozen breaded chicken	freezer chest	12.00 Fahrenheit	
milk	clear-door upright cooler	40.00 Fahrenheit	
hot dogs	walk-in cooler	39.00 Fahrenheit	
chlorine sanitizer	mechanical dishwasher	50.00 PPM	
cooked pork knuckle	prep cooler	38.00 Fahrenheit	
hot water	three compartment sink	120.00 Fahrenheit	
warm water	hand sink - kitchen	100.00 Fahrenheit	
warm water	hand sink - front service	100.00 Fahrenheit	

Overall Comments:

Woks and other food contact surfaces may be sanitized via immersion in hot water of minimum 171F for 30 seconds, as an alternative to wash, rinse, sanitize.

Recommend boiling water inside the wok on the stove.

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 2/11/2026. 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: Xinyan
Employee
Signed On: January 28, 2026