

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 FA0202574 - LION FOOD CENTER		Site Address 1838 N MILPITAS BL, MILPITAS, CA 95035		Inspection Date 07/08/2026		Placard Color & Score YELLOW 72		
Program PR0305137 - NO FOOD PREP > 20,000 SQ FT - FP08			Owner Name T L LONGCHAMP CORP		Inspection Time 13:15 - 15:55			
Inspected By NHA HUYNH		Inspection Type ROUTINE INSPECTION		Consent By SON THAI				FSC Son Thai 02/17/2027

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						S
K04	Proper eating, tasting, drinking, tobacco use	X						
K05	Hands clean, properly washed; gloves used properly	X						
K06	Adequate handwash facilities supplied, accessible			X				
K07	Proper hot and cold holding temperatures		X		X			N
K08	Time as a public health control; procedures & records						X	
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		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						

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		
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		
K34	Warewash facilities: installed/maintained; test strips		
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		
K39	Thermometers provided, accurate		X
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		
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

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

Inspector Observations:

1. MAJOR. Fried fish cake and fish balls were measured at 51 degrees Fahrenheit in the large long open top cooler. Per PIC, the refrigeration is going through defrosting and normally the food items are returned to the walk-in cooler when the store closes.

[Corrective Action] Ensure Potentially Hazardous Foods are maintained at 41 degrees Fahrenheit or below.

Change defrosting to a time when the store is closed and food items are removed from the unit.

[Suitable Alternative] Fried fish cake and fish balls re-located into the freezer.

2. Multiple Potentially Hazardous Foods in the deli case were measured between 42 - 49 degrees Fahrenheit.

[Corrective Action] Ensure Potentially Hazardous Foods are maintained at or below 41 degrees Fahrenheit.

Follow-up By
07/15/2026

K13 - 8 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Inspector Observations:

Mold like substance was observed on the wonton wraps in the deli case.

[Corrective Action] Ensure foods are in safe and in good condition.

[Suitable Alternative] Manager voluntarily discarded several packages of the wonton wraps.

Follow-up By
07/15/2026

Minor Violations

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations:

Lack of wall mounted soap dispenser at the handwash sink at the meat department and in men's restroom.

[Corrective Action] Install wall mounted soap dispenser at the handwash sinks.

Follow-up By
07/15/2026

K22 - 3 Points - Sewage and wastewater improperly disposed; 114197

Inspector Observations:

The floor sink under the fish prep table was observed overflowing in the nearby channel drain.

[Corrective Action] Ensure floor drain is draining properly.

Follow-up By
07/15/2026

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

Inspector Observations:

1. In the long meat butcher case, there is a strong foul odor coming from where the mixed fish trays are (across the band saw). Observed water leaking out from the bottom of that area and accumulation of black slime on the floor.

[Corrective Action] Thoroughly clean inside and on the bottom of the refrigeration unit.

2. Multiple foods were measured above 41 degrees Fahrenheit in the long large open top cooler and deli case.

[Corrective Action] Ensure refrigeration unit is able to maintain proper cold holding temperature of 41 degrees Fahrenheit or below.

Follow-up By
07/15/2026

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

Inspector Observations:

Lack of operable thermometers in the deli case and the long large open top cooler.

[Corrective Action] Ensure thermometers are placed in the refrigeration units to be able to monitor the temperatures.

Follow-up By
07/15/2026

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

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Inspector Observations:

1. Observed damaged flooring in the produce area and meat department area.

[Corrective Action] Maintain floor in good condition.

2. Observed half dome ice formations on the floor in the walk-in freezer at the meat department area.

[Corrective Action] Remove half dome ice formations from the floor.

3. Observed dust on the walls in the women's restroom.

[Corrective Action] Maintain clean.

Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.

Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations

Item	Location	Measurement	Comments
meat balls	deli case	42.00 Fahrenheit	
pork stomach, chicken, pork, beef	large long open top cooler - right	41.00 Fahrenheit	
beef, pork, fish	large meat display case	35.00 Fahrenheit	
tofu	walk-in cooler	41.00 Fahrenheit	next to vege walk-in cooler
raw shell eggs	deli case	49.00 Fahrenheit	
cheese	deli case	47.00 Fahrenheit	
hot water	handwash sink	120.00 Fahrenheit	
hot water	3 compartment sink	130.00 Fahrenheit	
chicken	chicken display cooler	38.00 Fahrenheit	
fried fish cake, fish balls	large long open top cooler - left	51.00 Fahrenheit	an hour later
pork loaf	deli case	46.00 Fahrenheit	
pork, beef	walk-in cooler	37.00 Fahrenheit	meat butcher area
tofu	vegetable case	40.00 Fahrenheit	
fried fish cake, fish balls	large long open top cooler - left	51.00 Fahrenheit	
milk	beer & dairy case	38.00 Fahrenheit	
wonton wraps	deli case	42.00 Fahrenheit	
fish	walk-in cooler	36.00 Fahrenheit	fish butcher area
hot dogs	deli case	45.00 Fahrenheit	

Overall Comments:

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 **7/22/2026**. 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

M 7 8 26

Received By: Son Thai
person in charge

Signed On: July 08, 2026