

# 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

<b>Facility</b> FA0261481 - HL PENINSULA RESTAURANT		<b>Site Address</b> 136 RANCH DR, MILPITAS, CA 95035		<b>Inspection Date</b> 05/01/2023	
<b>Program</b> PR0383436 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17			<b>Owner Name</b> HL PENINSULA PEARL INC		<b>Inspection Time</b> 13:00 - 15:45
<b>Inspected By</b> FRANK LEONG	<b>Inspection Type</b> ROUTINE INSPECTION	<b>Consent By</b> JOE LAU	<b>FSC</b> Not Available		

**Placard Color & Score**

**YELLOW**

**64**

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						S
K06 Adequate handwash facilities supplied, accessible			X	X			N
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				N
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					
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	X	
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	X	
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		
K36 Equipment, utensils, linens: Proper storage and use		
K37 Vending machines		
K38 Adequate ventilation/lighting; designated areas, use		
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		
K45 Floor, walls, ceilings: built, maintained, clean	X	
K46 No unapproved private home/living/sleeping quarters		
K47 Signs posted; last inspection report available		

# OFFICIAL INSPECTION REPORT

Facility FA0261481 - HL PENINSULA RESTAURANT	Site Address 136 RANCH DR, MILPITAS, CA 95035	Inspection Date 05/01/2023
Program PR0383436 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17	Owner Name HL PENINSULA PEARL INC	Inspection Time 13:00 - 15:45
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:** *In the kitchen area, by the rice noodle prep station, measured a fried shrimp and donut stick stored on the counter between 72F and 78F. Per operator, fried shrimp and dough stick was fried 25 minutes prior. In the kitchen area, at the sliding 2 door reach in refrigerator, measured a container of pooled eggs at 58F, and a container of black bean sauce at 65F. Per operator, black bean sauce and pooled eggs was stored on the counter-top for 3 hours, and then moved to the sliding 2 door reach in refrigerator. In the kitchen area, at the hot holding unit, measured pandan egg tarts at 128F. Per operator, pandan egg tarts was prepared 2 hours prior. [CA] Ensure potentially hazardous foods are held cold at 41F or below or held hot at 135F or above to prevent bacterial growth. [SA] Pooled eggs and black bean sauce was time labeled for discard within an hour, for a total of 4 hours from when removed from temperature control. Fried shrimp and dough stick was discarded by operator. Pandan egg tarts was discarded by the end of service within 4 hours.*

Follow-up By  
05/04/2023

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

**Inspector Observations:** *In the employee service areas, observed employees washing tea kettles in the dump sink and placing them on storage racks without sanitizing. In the kitchen area, and employee service area, at the ice machines, observed pink mold like growth on the interior panel. [CA] Ensure tea kettles are washed, rinsed and sanitized in applicable sanitizer or with hot water at least 160F. [SA] Operator moved tea kettles to warewash area for proper cleaning and sanitizing.*

Follow-up By  
05/04/2023

### Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

**Inspector Observations:** *Observed food safety certificate is expired. [CA] Ensure a valid food safety certificate is available and posted within the facility.*

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

**Inspector Observations:** *In the kitchen area cookline, at the handwash station, observed a lack of hand soap in the hand soap dispenser. In the warewash area, at the handwash station, observed a lack of hand soap in the hand soap dispenser. Observed multiple handwash stations available in areas of the kitchen and employee service areas supplied with hand soap and paper towels. [CA] Ensure handwash stations are provided with hand soap and paper towels to allow for proper handwashing. [COS] Operator added hand soap to handwash stations by the cookline, and the warewash area.*

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

**Inspector Observations:** *In the kitchen area, measured cooked duck cooling in plastic wrapped containers at 150F. By the entrance to the kitchen area, in the 2 door undercounter refrigerator, measured a covered container of cooked beef tripe at 85F. Per operator, beef tripe was removed from hot holding unit an hour prior and stored in the 2 door undercounter refrigerator. [CA] Potentially hazardous foods shall be RAPIDLY cooled from 135F to 70F within 2 hours, and then from 70F to 41F within 4 hours. Cooling shall be facilitated by one or more of the following methods: in an ice bath; by adding ice; left uncovered; using shallow containers; separated into smaller portions; and/or by using rapid cooling technology.*

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

**Inspector Observations:** *At the warewash area, at the handwash station, observed hot and cold water turned off. [CA] Ensure handwash stations are provided with hot and cold water. Hot water at handwash stations shall be maintained between 100F and 108F.*

K26 - 2 Points - Unapproved thawing methods used; frozen food; 114018, 114020, 114020.1

# OFFICIAL INSPECTION REPORT

Facility FA0261481 - HL PENINSULA RESTAURANT	Site Address 136 RANCH DR, MILPITAS, CA 95035	Inspection Date 05/01/2023
Program PR0383436 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17	Owner Name HL PENINSULA PEARL INC	Inspection Time 13:00 - 15:45

**Inspector Observations:** *In the kitchen area, observed frozen shrimp thawing on the drainboard of the 3 compartment prep sink at 30F. [CA] Ensure frozen potentially hazardous foods are thawed using one of the following methods: in refrigeration; under cold running water in the prep sink; in the microwave followed by immediate preparation; or as a part of the cooking process.*

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:** *To the left of the kitchen area cookline, in the walk-in refrigerator, observed containers of raw beef stored above vegetables. [CA] Ensure raw meat is stored away from or below vegetables. Raw meat shall be stored in the following order from the bottom: chicken, raw shelled eggs, beef, pork, seafood.*

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

**Inspector Observations:** *In the kitchen area, observed an open bag of flour stored on a shelf. [CA] Ensure open bags of dry bulk food are immediately transferred to a food grade container and covered with a fitted lid.*

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

**Inspector Observations:** *In the kitchen area, observed accumulation of food debris and standing water behind and around the entire cookline. Observed grime on the floor below the fish tanks. Observed gouged and missing floor tiles by the warewash machine, and mop sink. [CA] Ensure facility floors are regularly cleaned and maintained to prevent harborage of vermin. Provide repairs to all broken flooring to prevent standing water and possible harborage of vermin.*

## Performance-Based Inspection Questions

- Needs Improvement - Proper cooling methods.
- Needs Improvement - Adequate handwash facilities: supplied or accessible.
- Needs Improvement - Proper hot and cold holding temperatures.

## Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
raw pork	2 door prep unit	40.00 Fahrenheit	
raw shrimp	walk-in refrigerator	38.00 Fahrenheit	
ground pork mixture	walk-in refrigerator	38.00 Fahrenheit	
bean sprouts	walk-in refrigerator	38.00 Fahrenheit	
warm water	handwash sink	100.00 Fahrenheit	
fried shrimp and donut stick	counter-top at cookline	78.00 Fahrenheit	Measured between 72F and 78F.
pooled eggs	sliding 2 door reach in refrigerator	58.00 Fahrenheit	
pandan egg tarts	hot holding unit	128.00 Fahrenheit	
raw shrimp and donut stick	walk-in freezer	20.00 Fahrenheit	
black bean sauce	sliding 2 door reach in refrigerator	65.00 Fahrenheit	
beef tripe	2 door undercounter refrigerator	85.00 Fahrenheit	
hot water	3 compartment sink	120.00 Fahrenheit	
cooked duck	2 door reach in refrigerator	39.00 Fahrenheit	
frozen shrimp	drainboard of 3 compartment prep sink	30.00 Fahrenheit	
raw fish	2 door prep unit	40.00 Fahrenheit	
raw half-shell oysters	walk-in refrigerator	38.00 Fahrenheit	
raw shrimp	3 door undercouter refrigerator	38.00 Fahrenheit	
beef tripe	2 door reach in freezer	26.00 Fahrenheit	
raw half-shell oysters	2 door undercounter refrigerator	39.00 Fahrenheit	
raw duck	2 door reach in refrigerator	39.00 Fahrenheit	
hot water	warewash machine	160.00 Fahrenheit	
cooked pork	2 door reach in refrigerator	40.00 Fahrenheit	
raw shelled eggs	walk-in refrigerator	34.00 Fahrenheit	

## Overall Comments:

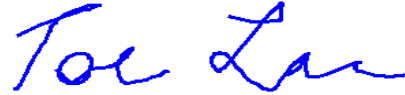
# OFFICIAL INSPECTION REPORT

<b>Facility</b> FA0261481 - HL PENINSULA RESTAURANT	<b>Site Address</b> 136 RANCH DR, MILPITAS, CA 95035	<b>Inspection Date</b> 05/01/2023
<b>Program</b> PR0383436 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17	<b>Owner Name</b> HL PENINSULA PEARL INC	<b>Inspection Time</b> 13:00 - 15:45

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 **5/15/2023**. 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:** JOE LAU  
MANAGER

**Signed On:** May 01, 2023