

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 FA0272451 - CHEUNG HING RESTAURANT		Site Address 1235 E CALAVERAS BL, MILPITAS, CA 95035		Inspection Date 06/24/2025		Placard Color & Score GREEN 78		
Program PR0412105 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name TCM TASTEFUL, INC		Inspection Time 14:35 - 16:30			
Inspected By NHA HUYNH		Inspection Type ROUTINE INSPECTION		Consent By RAY				FSC Wei Chao Lu 03/11/2026

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						N
K06	Adequate handwash facilities supplied, accessible		X		X			N
K07	Proper hot and cold holding temperatures			X				
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						
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		
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		
K34	Warewash facilities: installed/maintained; test strips		
K35	Equipment, utensils: Approved, in good repair, adequate capacity		
K36	Equipment, utensils, linens: Proper storage and use	X	
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	X	
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 FA0272451 - CHEUNG HING RESTAURANT		Site Address 1235 E CALAVERAS BL, MILPITAS, CA 95035	Inspection Date 06/24/2025
Program PR0412105 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name TCM TASTEFUL, INC	Inspection Time 14:35 - 16:30
K48	Plan review		
K49	Permits available		
K58	Placard properly displayed/posted		

Comments and Observations

Major Violations

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

Inspector Observations:

Handwash sink at the warewash and prep area was observed completely blocked by a cutting board. Multiple handwash sinks in the kitchen were lacking handwash soap and paper towels.

[Corrective Action] Ensure handwash sinks are accessible at all times. Ensure soap and paper towels are always available.

[Corrected on Site] Employees removed cutting board. Employees refilled soap and paper towel dispensers.

Minor Violations

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations:

Shrimp and fish in the 2 door undercounter cooler next to the steamer was measured at 48 degrees Fahrenheit.

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

K16 - 3 Points - Not in compliance with shell stock tags, condition; 114039-114039.5

Inspector Observations:

Facility lack at least 90 days of oyster tags.

[Corrective Action] Maintain shellfish tags for at least 90 days.

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:

Cases of soda observed stored directly on the floor under the tea storage shelf.

[Corrective Action] Store foods at least 6 inches above the floor on approved shelving to protect foods and to be able to sweep/mop the floors.

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations:

1. Observed cloth towel covering shucked oysters in the walk-in cooler.

[Corrective Action] Discontinue covering shucked oysters with cloth towel.

2. Observed aluminum foil used to line the shelving in the walk-in cooler.

[Corrective Action] Discontinue lining shelving with aluminum foil.

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations:

Observed waste water from the steamers draining onto the floor.

[Corrective Action] Ensure waste water from the steamers are properly draining into the drainage pipe.

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

OFFICIAL INSPECTION REPORT

Facility FA0272451 - CHEUNG HING RESTAURANT	Site Address 1235 E CALAVERAS BL, MILPITAS, CA 95035	Inspection Date 06/24/2025
Program PR0412105 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name TCM TASTEFUL, INC	Inspection Time 14:35 - 16:30

Inspector Observations:

1. Heavy grime accumulation on the wall at the mop sink, next to the large dough mixer and walk-in cooler doors.

[Corrective Action] Thoroughly clean and maintain clean.

2. Waste water accumulating in areas of missing floor tiles near the walk-in coolers.

[Corrective Action] Maintain floors in good condition. Install floor tiles.

3. Accumulation of old food, grease and grime under the cooking equipments, refrigeration units and work tables in the kitchen.

[Corrective Action] Thoroughly clean and maintain clean.

Performance-Based Inspection Questions

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

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Measured Observations

Item	Location	Measurement	Comments
dim sum	3 door undercounter cooler	37.00 Fahrenheit	dim sum area
tripe	hot holding unit	135.00 Fahrenheit	
hot water	3 compartment sink	120.00 Fahrenheit	
tofu, squid	3 door undercounter cooler	41.00 Fahrenheit	
meat	2 door undercounter cooler	32.00 Fahrenheit	BBQ chopping area
raw shell eggs, lobster	walk-in cooler B	36.00 Fahrenheit	
shrimp, fish	2 door undercounter cooler	48.00 Fahrenheit	steamer area
dim sum, meat	walk-in cooler A	36.00 Fahrenheit	
oyster, fish, duck	walk-in cooler	38.00 Fahrenheit	
chlorine sanitizer	dishwasher	50.00 PPM	
hot water	handwash sink	109.00 Fahrenheit	
shrimp, beef, squid	3 door open top prep cooler	41.00 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 **7/8/2025**. 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: Ray Liang
Manager

Signed On: June 24, 2025