

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 FA0287098 - LONG MEN BAY HOT POT		Site Address 979 STORY RD 7030, SAN JOSE, CA 95122		Inspection Date 10/07/2025		Placard Color & Score GREEN 95		
Program PR0430639 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name PING AN ENTERPRISE INC		Inspection Time 12:40 - 13:40			
Inspected By HENRY LUU		Inspection Type ROUTINE INSPECTION		Consent By WEIPING HE				FSC Weiping He 03/17/2029

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification	X						S
K02	Communicable disease; reporting/restriction/exclusion	X						
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						
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							
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		
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		
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

No major violations were observed during this inspection.

Minor Violations

K14 - 3 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: Minor build up of pink growth matter on the white baffle of the ice machine in the kitchen. Soiled surface was not in contact with consumable ice.

[CA] Clean, sanitize, and maintain ice machine.

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: Observed sneeze guard at the customer self-service sauce and appetizer bar at a height that does not effectively intercept a direct line between consumer's mouth and the food.

[CA] Food on display shall be protected from contamination by the use of packaging, counter, service line, or sneeze guards that intercept a direct line between the consumer's mouth and the food being displayed, containers with tight-fitting securely attached lids, display cases, mechanical dispensers, or other effective means.

Bowl of raw marinated chicken maintained above ready-to-eat items (cut watermelon, marinated beef tripe) inside the walk-in refrigerator.

[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.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
Beef skewers	Two-door upright refrigerator	40.00 Fahrenheit	
Hot water	Three-compartment sink	121.00 Fahrenheit	
Shrimp paste	Two-door upright refrigerator	39.00 Fahrenheit	
Raw marinated frog legs	Two-door upright refrigerator	40.00 Fahrenheit	
Marinated spicy beef tripe	Walk-in refrigerator	40.00 Fahrenheit	
Raw beef slices	Two-door upright refrigerator	41.00 Fahrenheit	
Fish fillet	Top load refrigerator	40.00 Fahrenheit	
Sliced tofu	Two-door upright refrigerator	40.00 Fahrenheit	
Pork intestines	Two-door upright refrigerator	39.00 Fahrenheit	
Warm water	Hand wash sink	102.00 Fahrenheit	
Marinated chicken feet	Walk-in refrigerator	38.00 Fahrenheit	
Raw pork kidney	Two-door upright refrigerator	39.00 Fahrenheit	
Marinated spicy chicken feet	Walk-in refrigerator	39.00 Fahrenheit	
Chlorine sanitizer	Mechanical dish machine	50.00 PPM	
Beef stomach	Top load refrigerator	41.00 Fahrenheit	
Duck chitterlings	Two-door upright refrigerator	39.00 Fahrenheit	
Raw marinated chicken	Walk-in refrigerator	38.00 Fahrenheit	

Overall Comments:

*** Note: PHF appetizer items at the self-serve bar is subjected to time as a public health control (TPHC) based on the operating hours of the facility.**

- Lunch is between

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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 **10/21/2025**. 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: Jay C.
Manager

Signed On: October 07, 2025