

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 FA0202356 - HOMETOWN KITCHEN		Site Address 1245 JACKLIN RD, MILPITAS, CA 95035		Inspection Date 03/11/2026		Placard Color & Score GREEN 72		
Program PR0303269 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name FLAMING HOUSE & SPICY F		Inspection Time 13:30 - 15:45			
Inspected By ANABELLE GARCIA		Inspection Type ROUTINE INSPECTION		Consent By CHRIS ZHANG				FSC Zhaozhi Liu 04/12/2029

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						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						
K06	Adequate handwash facilities supplied, accessible			X	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						
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	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		
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	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		
K39	Thermometers provided, accurate	X	
K40	Wiping cloths: properly used, stored		
K41	Plumbing approved, installed, in good repair; proper backflow devices	X	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		
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) At the cookline, raw shell eggs measured 57F. Food employee stated that eggs were removed from temperature control at 11am.

2) In the prep cooler top insert, raw pooled eggs measured measured 54F. Food employee stated that eggs were placed in unit one hour prior.

[CA] PHFs shall be held cold at 41°F or below.

[SA] Raw shell eggs were relocated to the walk in cooler. Raw pooled eggs will be used for remainder of lunch service. (2:30pm) Any leftovers will be discarded.

Follow-up By
03/18/2026

Minor Violations

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

Inspector Observations: Multiple boxes stacked in front of kitchen hand wash sink.

[CA] Hand washing sinks shall be clean, unobstructed, and accessible at all times.

[COS] Boxes were removed during inspection.

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: One old rodent dropping observed next to 3 door display freezer. No other evidence of a rodent infestation observed. No pest control reports available for review.

[CA]: The premises of each food facility must be maintained free of vermin. A facility cannot operate if there is a vermin infestation that leads to contamination of food contact surfaces, packaging, utensils, food equipment, or adulteration of food.

[COS] Area of rodent dropping was cleaned/sanitized.

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

Inspector Observations: Raw beef observed thawing on preparation table at room temperature. (33F)

[CA] Frozen potentially hazardous food shall only be thawed in one of the following ways:

- 1) under refrigeration that maintains the food temperature at 41°F or below
- 2) completely submerged under potable running water for a period not to exceed two hours at a water temperature of 70°F or below and with sufficient water velocity to agitate and flush off loose particles into the sink drain
- 3) in a microwave oven if immediately followed by immediate preparation
- 4) as part of a cooking process

[COS] Raw beef was relocated to walk in cooler.

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

Inspector Observations: Multiple food containers stored on floors of walk in cooler, walk in freezer, and dry storage room.

[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)

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Inspector Observations: Heavy accumulation of food debris observed on cooking equipment, floors, and shelving.

**Follow-up By
03/18/2026**

[CA] Nonfood-contact surfaces shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

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: Employee observed rinsing potatoes in the 3 compartment sink. Preparation sink available for use. No direct contamination observed.

[CA] Ensure food preparation sink is used for food prep at all times to prevent the contamination of food.

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: Cardboard and wood used to line shelving throughout kitchen.

[CA] Discontinue use of unapproved materials to line shelves.

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

Inspector Observations:

1) Refrigeration units are lacking thermometers.

**Follow-up By
03/18/2026**

[CA] A thermometer +/- 2°F shall be provided and correctly located in each cold holding unit containing potentially hazardous foods. Place thermometer where it is easily visible while checking refrigerator temperature.

2) Facility is lacking a metal probe thermometer to measure internal food temperatures.

[CA] An accurate easily readable metal probe thermometer (accurate to +/- 2°F) that is designed to measure the temperature of thin masses shall be provided and readily available to accurately measure the temperatures of potentially hazardous foods.

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: Faucet leak observed at kitchen hand wash sink.

[CA] Repair plumbing fixture and maintain in clean and good repair.

[COS] Plumber arrived during inspection, leak was repaired.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations

Item	Location	Measurement	Comments
ambient	walk in cooler	39.00 Fahrenheit	
raw pork	walk in freezer	12.00 Fahrenheit	IR
sesame rice balls	3 door display freezer	2.00 Fahrenheit	IR
chlorine	warewash machine	50.00 Fahrenheit	
water	hand wash sink	100.00 Fahrenheit	
water	restroom hand wash sink	100.00 Fahrenheit	
raw beef	walk in cooler	41.00 Fahrenheit	
raw pooled eggs	prep cooler top insert	54.00 Fahrenheit	
water	prep sink	140.00 Fahrenheit	
raw shell eggs	cookline	57.00 Fahrenheit	
raw beef	prep table	33.00 Fahrenheit	improper thawing
raw ground pork	prep cooler top insert	40.00 Fahrenheit	
fermented glutinous rice	sliding door display freezer	40.00 Fahrenheit	
water	3 comp sink	135.00 Fahrenheit	
raw chicken gizzard	prep cooler top insert	39.00 Fahrenheit	

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Overall Comments:

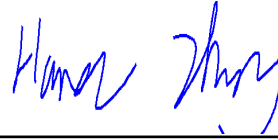
Conducted in conjunction with complaint investigation: CO0159089

A follow-up inspection will be conducted within 5 business days. The 1st follow-up inspection is free of charge. Any and all subsequent follow-up inspections will be billed at the approved hourly rate of \$323/hr, minimum of one hour.

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 3/25/2026. 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: Chris Zhang
manager

Signed On: March 11, 2026