

# 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 FA0211512 - BEIJING RESTAURANT		Site Address 1460 HALFORD AV, SANTA CLARA, CA 95051		Inspection Date 08/25/2025	
Program PR0305104 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name LNT ENTERPRISE INC.		Inspection Time 13:00 - 15:15
Inspected By KATHY VO	Inspection Type ROUTINE INSPECTION	Consent By EMILY WONG	FSC Tye Tazy Lin 11/28/2028		

Placard Color & Score

**YELLOW**

**68**

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						
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						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		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		
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	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		X
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		X
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 front service station, measured caramelized sweet potato at 68F. Per staff, sweet potato was cooked 2 hours prior and is stored at room temperature.  
 2. Next to the cook line, measured eggs at 78F. Per staff, eggs were moved from the walk-in cooler 2 hours prior to temperature measurement.  
 3. In the soup warmer, measured black bean sauce from 110-120F. Per staff, black bean sauce was cooked 2 hours prior to temperature measurement.  
**[CA] Potentially Hazardous Foods shall be kept at 41F or below or 135F or above.**  
**[SA] 1. Per PIC, caramelized sweet potato will be discarded within 4 hours of initial preparation.**  
 2. Eggs were relocated into the walk-in cooler to facilitate rapid cooling.  
 3. Black bean sauce was reheated to 165F prior to being held in soup warmer. The temperature for the soup warmer was turned up.

Follow-up By  
08/28/2025

K09 - 8 Points - Improper cooling methods; 114002, 114002.1

**Inspector Observations:** 1. At the cook line, measured fried chicken stored in large pan at 77F. Per staff, fried chicken was prepared 2 hours prior to temperature measurement and will be cooked again for service.  
 2. At the cook line, measured black bean sauce stored in a deep metal container at 98F. Per staff, black bean sauce was cooked 2 hours prior to temperature measurement.  
**[CA] After heating or hot holding, Potentially Hazardous Foods (PHFs) shall be cooled rapidly from 135°F to 70°F within 2 hours and from 70°F to 41°F within 4 hours. Approved cooling methods include: 1) Placing the food in shallow pans 2) Separating the food into thinner or smaller portions. 3) Using rapid cooling equipment (Ex. blast chiller) 4) Using containers that facilitate heat transfer (ex. stainless steel) 5) Adding ice as an ingredient. 6) Using ice paddles 7) Using an ice bath and stirring frequently 8) Accordance with a HACCP plan. Cooling foods shall have enough space around the containers for cold air to circulate, be loosely covered, or uncovered and stirred as frequently needed to evenly cool.**  
**[SA] Per PIC, fried chicken and black bean sauce will be discarded within 4 hours of cooking. Discussed cooling and TPHC procedures with PIC.**

Follow-up By  
08/28/2025

### 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:** 1. In the mechanical dishwasher, measured chlorine sanitizer concentration at 25 ppm.  
**[CA] Mechanical sanitization shall be accomplished in the final sanitizing rinse with a chlorine sanitizer concentration of at least 50 ppm, or as per manufacturer's specifications.**

2. Observed accumulation of black mold-like substance in the interior panel of the ice machine. **[CA] Routinely clean and sanitize the ice machine.**

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

**Inspector Observations:** In both restrooms, the hot water knob appears to be broken. Measured maximum water temperature in the restrooms at 72F. **[CA] Handwashing facilities shall be equipped to provide minimum 100°F water under pressure for a minimum of 15 seconds.**

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 eggs and sweet potatoes stored directly adjacent to the handwash sinks in the food prep area and front counter area. **[CA] Store foods away from the handwash sinks. All food shall be separated and protected from possible contamination.**

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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. Measured the ambient temperature of the 1-door preparation unit at 60F. No Potentially Hazardous Foods stored in the unit at the time of inspection. Per PIC, facility is aware of the temperature issue. [CA] Refrigeration units shall maintain foods at 41F or below.**

**2. Observed multiple refrigeration gaskets are in disrepair. [CA] Maintain all equipment in good condition.**

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

**Inspector Observations: Facility lacks probe thermometer for use. [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.**

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

**Inspector Observations: Observed multiple soiled wiping cloths stored on food preparation counters or on employee aprons. [CA] Wiping cloths shall be stored in an approved sanitizing concentration when not in use.**

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

**Inspector Observations: Observed back door is missing knobs, creating large gaps between the facility and the outside. [CA] Seal all gaps in the facility. The facility shall be fully enclosed to prevent pest harborage and entrance.**

## Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Needs Improvement - Proper cooling methods.

Needs Improvement - Adequate handwash facilities: supplied or accessible.

## Measured Observations

Item	Location	Measurement	Comments
water	preparation sink	120.00 Fahrenheit	
water	3-compartment sink	120.00 Fahrenheit	
eggs	2-door sliding refrigeration	41.00 Fahrenheit	
black bean sauce	soup warmer	110.00 Fahrenheit	
water	handwash sink	100.00 Fahrenheit	
sweet potato	front counter	78.00 Fahrenheit	
eggs	next to cook line	79.00 Fahrenheit	
ambient	1-door preparation unit	60.00 Fahrenheit	
beansprouts	3-door preparation unit	41.00 Fahrenheit	
water	handwash sink (restrooms)	72.00 Fahrenheit	
chow mein	cook line	178.00 Fahrenheit	Final cooking temperature.
beverages	1-door upright cooler	41.00 Fahrenheit	
beef	walk-in cooler	36.00 Fahrenheit	
fried chicken	under cook line	78.00 Fahrenheit	
raw beef	3-door preparation unit	41.00 Fahrenheit	
black bean sauce	preparation counter	98.00 Fahrenheit	
fish balls	1-door upright freezer	-2.00 Fahrenheit	
rice	rice cooker	168.00 Fahrenheit	
sanitizer (chlorine)	mechanical dishwasher	25.00 PPM	
beef	walk-in freezer	20.00 Fahrenheit	

## Overall Comments:

**A follow-up inspection to verify compliance of major violations will be conducted within 3 business days. The first follow-up inspection is free of charge. Subsequent follow-up inspections after the first follow-up shall be billed at \$298/hour (one hour minimum) during normal business hours (Monday - Friday, 7:30 AM to 4:30 PM), and \$645 (minimum of two hours) during non-business hours, and upon inspector availability.**

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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 **9/8/2025**. 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



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**Received By:** Emily Wong  
Front of House Manager

**Signed On:** August 25, 2025