

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 FA0209629 - LION FOOD CENTER #6		Site Address 471 S SARATOGA AV, SAN JOSE, CA 95129		Inspection Date 02/28/2025		Placard Color & Score GREEN 89		
Program PR0301596 - NO FOOD PREP > 20,000 SQ FT - FP08			Owner Name LIN, HAOHUI		Inspection Time 12:50 - 14:40			
Inspected By HINA WYNE		Inspection Type ROUTINE INSPECTION		Consent By SAM				FSC YUEHCHEEN LEE 2/17/2027

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						
K06	Adequate handwash facilities supplied, accessible	X						S
K07	Proper hot and cold holding temperatures	X						S
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	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		
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	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		

OFFICIAL INSPECTION REPORT

Facility FA0209629 - LION FOOD CENTER #6		Site Address 471 S SARATOGA AV, SAN JOSE, CA 95129	Inspection Date 02/28/2025
Program PR0301596 - NO FOOD PREP > 20,000 SQ FT - FP08		Owner Name LIN, HAOHUI	Inspection Time 12:50 - 14:40
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

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

Inspector Observations: Shell stock tags were not kept in chronological order.

[CA] The identity of the source of shell stock that are sold or served shall be maintained for 90 calendar days from the dates of harvest by using an approved record keeping system that keeps the tags or labels in chronological order correlated to the date or dates the shell stock are sold or served.

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

Inspector Observations: Pork was thawing in a standing water inside the food prep sink.

[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.

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

Inspector Observations: Cardboard in use to line shelving.

[CA] Discontinue the use of cardboard boxes to line shelves/flooring, use approved equipment made of materials that is easily cleanable, durable, smooth, and nonabsorbent.

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations: Butcher knife was stored between plywood and wall.

[CA] Knives shall not be stored at the area where it can't be cleaned.

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: Food prep sink in the butcher area has a drain pipe inside the floor sink.

[CA] All equipment that discharges liquid waste shall be drained by means of indirect waste pipes, and all wastes drained by them shall discharge through an airgap into a floor sink or other approved type of receptor.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

OFFICIAL INSPECTION REPORT

Facility FA0209629 - LION FOOD CENTER #6	Site Address 471 S SARATOGA AV, SAN JOSE, CA 95129	Inspection Date 02/28/2025
Program PR0301596 - NO FOOD PREP > 20,000 SQ FT - FP08	Owner Name LIN, HAOHUI	Inspection Time 12:50 - 14:40

Measured Observations

Item	Location	Measurement	Comments
BEEF	COLD DISPLAY	40.00 Fahrenheit	
FISH	COOKED	180.00 Fahrenheit	
MILK	COLD DISPLAY	40.00 Fahrenheit	
OYESTER	ON ICE	38.00 Fahrenheit	
SANITIZER	BUCKET	100.00 PPM	
NODDLES	COLD DISPLAY	40.00 Fahrenheit	
CHICKEN	COLD HOLDING	40.00 Fahrenheit	
HOT WATER	HAND WASHING RESTROOM	100.00 Fahrenheit	
FISH	COLD DISPLAY	40.00 Fahrenheit	
SHRIMPS	COLD DISPLAY	40.00 Fahrenheit	
SEA WEED	COLD HOLDING	40.00 Fahrenheit	
SQUID	ON ICE	39.00 Fahrenheit	
SOY MILK	COLD DISPLAY	40.00 Fahrenheit	
HOT WATER	FOOD PREP SINK FRESH PRODUCE	120.00 Fahrenheit	
JUMBO SHRIMPS	COLD HOLDING	40.00 Fahrenheit	
LIVER	COLD DISPLAY	40.00 Fahrenheit	
HOT WATER	FOOD PREP SINK BUTCHER	120.00 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 **3/14/2025**. 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: SAM
MANAGER
Signed On: February 28, 2025