

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 FA0250506 - SHANCHENG LAMEIZI HOT POT		Site Address 286 BARBER CT, MILPITAS, CA 95035		Inspection Date 06/03/2026		Placard Color & Score YELLOW 65		
Program PR0360802 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17			Owner Name SPICY FAMILY RESTAURANT		Inspection Time 15:15 - 17:20			
Inspected By MAVERICK CHIN		Inspection Type ROUTINE INSPECTION		Consent By STEVEN				FSC Xiaoxi Ge 04/03/2029

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						S
K06	Adequate handwash facilities supplied, accessible			X	X			
K07	Proper hot and cold holding temperatures	X						S
K08	Time as a public health control; procedures & records		X		X			S
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						N
K14	Food contact surfaces clean, sanitized		X		X			N
K15	Food obtained from approved source		X		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						S
K22	Sewage and wastewater properly disposed	X						
K23	No rodents, insects, birds, or animals	X						S

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		
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

K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000

Inspector Observations:

Potentially hazardous foods subjected to time as a public health control did not have their time logs filled out while maintained under sneeze guards at the customer self service area, including fried red bean balls, coconut jelly, and spicy bean jelly. Per the manager, it is the standard operating practice of the facility to maintain a time log, and to discard items every 2 hours or every 4 hours depending on the item. Staff provided time log, dated 1/28/2026 with all items filled out, but could not provide time log for items maintained under TPHC for today (6/3/2026). Per staff, items had been placed out less than 45 minutes prior.

[CA] When time only, rather than time and temperature is used as a public health control, PHFs shall be time marked to indicate when item is removed from temperature control, discarded if not consumed or served within 4 hours, and written procedures shall be readily available for review.

[COS] Time log was filled out by the manager.

Follow-up By 06/08/2026

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

Inspector Observations:

Large stock pot of mung bean tea measured 52F while maintained on a dunnage rack in the walk-in refrigerator. Per staff, item had been boiled earlier this morning, at approximately 10AM, held at ambient to cool down, and then placed into and maintained inside the walk-in refrigerator since. Current time of inspection was 4:38PM.

[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.

[COS] 5 gallons of mung bean tea was voluntarily discarded due to improper cooling.

Follow-up By 06/08/2026

K14 - 8 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:

Employee observed manually warewashing in the final compartment of the three compartment sink in water that measured 0 ppm quaternary ammonium, then stacked dishes up to dry. Per the manager, the dish washing employee is out sick, so they have the busboy washing the dishes, and he was not properly trained on utilizing sanitizer during warewashing.

[CA] Manual sanitization shall be accomplished in the final sanitizing rinse by contacting a chlorine solution of 100 PPM concentration for at least 30 seconds or by contacting a quaternary ammonium solution of 200 PPM concentration for at least 60 seconds.

[COS] Employee filled sink using wall-mounted quaternary ammonium sanitizer. Quaternary ammonium remeasured 200ppm in the sanitizing compartment.

Follow-up By 06/08/2026

K15 - 8 Points - Food not obtained from approved source; 113980, 113982, 114021-114031, 114041

Inspector Observations:

Three cases of duck blood observed maintained on the top shelf of a storage rack in the dry storage room. Packaging is written entirely in Chinese. Facility could not provide an invoice for the duck blood. Manager and all staff present stated that they do not know where it is sourced from.

Follow-up By 06/08/2026

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[CA] Food must be from an approved source or properly documented.

[COS] Three cases of duck blood were impounded. See impound report.

Facility shall provide documentation that can prove duck blood is from an approved source. Further evaluation to follow. Business card provided.

***Note:**

Consulted with G. David and G. Gonzalez regarding approved source.

Minor Violations

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

Inspector Observations:

Hand sink adjacent to left-side cook-line lacked paper towels in wall mounted dispenser. Plate observed maintained inside hand sink wash basin.

***Note: Additional hand sink stocked with paper towels located nearby**

Hand sink at the front service area observed partially obstructed with a plastic tub and utensils situated inside the wash basin.

[CA] Single-use sanitary towels shall be provided in dispensers; heated-air hand drying device may be substituted for single-use towels.

Handwashing facility shall be clean, unobstructed, and accessible at all times.

[COS] Paper towels restocked. Obstructions removed.

Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.

Needs Improvement - Food in good condition, safe, unadulterated.

Needs Improvement - Proper cooling methods.

Measured Observations

Item	Location	Measurement	Comments
frozen ribeye	two-door under-counter freezer	29.00 Fahrenheit	
quaternary ammonium	three compartment sink - kitchen	0.00 PPM	remeasured at 200 ppm after correction
noodles	two-door upright cooler - left	40.00 Fahrenheit	
raw tripe	two-door under-counter cooler - facing preparation sink	40.00 Fahrenheit	
cooked tripe	walk-in cooler	40.00 Fahrenheit	
tofu	two-door upright cooler - left	39.00 Fahrenheit	
raw shell eggs	sliding door cooler - cook-line	40.00 Fahrenheit	
matcha blend	upright cooler - front service	40.00 Fahrenheit	
chlorine sanitizer	mechanical dishwasher	50.00 PPM	
warm water	hand sinks - kitchen	100.00 Fahrenheit	
raw fish	walk-in cooler	36.00 Fahrenheit	
taro blend	upright cooler - front service	40.00 Fahrenheit	
hot water	three compartment sink - bar area	120.00 Fahrenheit	
raw lamb	walk-in cooler	37.00 Fahrenheit	
raw beef	two-door upright cooler - right	39.00 Fahrenheit	
seaweed	three-door under-counter cooler - side	40.00 Fahrenheit	
mushrooms	three-door under-counter cooler - back	40.00 Fahrenheit	
raw lamb	two-door upright cooler - right	39.00 Fahrenheit	
beef tendon ball	two-door upright cooler - left	40.00 Fahrenheit	
hot water	three compartment sink - kitchen	120.00 Fahrenheit	

Overall Comments:

Two or more major violations were cited during the routine inspection.

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A follow-up inspection will be conducted in the next 1 to 5 business days to verify compliance with all of the cited major violations.

Subsequent follow-up inspections after the first shall be billed at \$298/hour, one hour minimum, during normal business hours (7:30 AM to 4:30 PM), or \$645 for a minimum of 2 hours, during non-business hours and in accordance with the inspector's availability.

The posted placard is property of the Santa Clara County Department of Environmental Health and shall not be removed, covered-up, relocated, tampered with, camouflaged, or copied. Failure to comply may result in a fine and enforcement action as per county ordinance section B11-55.

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 **6/17/2026**. 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: Wen Chao Yu (Steven)
Manager
Signed On: June 03, 2026