

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 09/22/2025		Placard Color & Score GREEN 71		
Program PR0360802 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17			Owner Name SPICY FAMILY RESTAURANT		Inspection Time 15:55 - 17:40			
Inspected By MAVERICK CHIN		Inspection Type ROUTINE INSPECTION		Consent By MEI				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						S
K05	Hands clean, properly washed; gloves used properly	X						S
K06	Adequate handwash facilities supplied, accessible	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	X			N
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						S
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						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	X	
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	X	
K35	Equipment, utensils: Approved, in good repair, adequate capacity	X	
K36	Equipment, utensils, linens: Proper storage and use	X	
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use		
K39	Thermometers provided, accurate		
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		
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		X
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. Rice measured 53F in a bowl while maintained on the counter next to the cook-line. Per an employee, she had taken the rice out of the rice cooker 3 minutes prior (rice in ricer cooker measured 160F). Employee revised statement, and stated that rice had been taken out 1 hour prior.

2. Various potentially hazardous foods measured 44F-51F in the right-side sliding glass door unit in the main prep area, and in the sliding glass door unit directly adjacent to the cook-line. Ambient of the units measured 50F, and 45F, respectively. Per staff, items had been relocated from the walk-in cooler to the respective refrigerators less than 2 hours prior.

[CA] Potentially hazardous foods (PHF's) shall be held at or below 41F to prevent the growth of bacteria.

[COS] All PHF's relocated to working refrigerator units.

Minor Violations

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations:

Various cooked meat dishes measured 54F-67F in various units while covered with plastic wrap.

[CA] When cooling PHF's, leave food uncovered to allow for rapid cooling.

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. Chlorine sanitizer in the dishwasher measured 0 ppm while not in active use.

[CA] Maintain chlorine in mechanical warewash machine at 50 PPM.

[SA] Discontinue the use of the mechanical dishwasher until it is capable of outputting chlorine at 50 ppm. In the meantime, facility must manually wash, rinse, and sanitize in the 3 compartment sink. Manual warewashing shall be accomplished by using a three-compartment sink where the utensils are first precleaned, washed with hot soapy water, rinsed with hot water, sanitized with an approved method, and air dried. Use 1 TBS of bleach (5.25%) per 1 gal. of water for chlorine solution (100 PPM). Use 1 tbs of quaternary ammonium (10%) per 2 gal. of water for quaternary ammonium (200 PPM).

2. Pink, mold-like growth observed on the interior panel of the ice machine. No direct contamination observed.

[CA] Clean and sanitize the interior of the ice machine regularly to prevent buildup.

[COS] Employee cleaned and sanitized ice machine interior panel.

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

Inspector Observations:

Water at the prep sink (in the main prep area of the kitchen) and water at the 3 compartment bar sink measured 109F, and 106F respectively.

[CA] Hot water shall be supplied at a minimum temperature of at least 120°F measured from the faucet throughout facility except at handwash sinks.

K29 - 2 Points - Toxic substances improperly identified, stored, used; 114254, 114254.1, 114254.2

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Inspector Observations:

Unlabeled bottle of chemicals stored directly over clean chopsticks in the kitchen.

[CA] Label all bottles of chemicals. Do not store chemicals directly above/around clean utensils or food/food contact surfaces.

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:

Provided chlorine test strips are expired.

[CA] Testing equipment and materials shall be provided to adequately measure the applicable sanitization method used during manual or mechanical warewashing. Obtain new test strips.

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:

Ambient of the right-side glass-door sliding unit at the main prep area measured 50F. Ambient of the glass-door unit at the cook-line measured 45F.

[CA] Refrigeration must be capable of maintaining potentially hazardous foods at or below 41F.

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations:

1. Clean wok stored directly on the floor.

[CA] Clean dishes/utensils shall be stored at minimum 6 inches off the floor to prevent contamination.

2. Knives stored in the crack between the wall and the counter. Large amount of food buildup observed inside of the aforementioned crevice.

[CA] Knives and other equipment contacting food shall be stored in a sanitary location.

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

Inspector Observations:

Wiping cloth solution in multiple buckets measured 0 ppm.

[CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).

K48 - 2 Points - Plan review unapproved; 114380

Inspector Observations:

Facility has installed a new refrigerator in the bar area as a replacement for an older unit. Refrigerator replacement is not like-for-like replacement.

[CA] A person proposing to remodel a food facility or install new equipment shall submit plans and specifications for review and shall receive plan approval prior to starting any new construction or remodeling. Contact DEH at 408-918-3400, at www.ehinfo.org, or email at dehplanchek@deh.sccgov.org to obtain approval for new refrigerator installation.

Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.

Needs Improvement - Proper hot and cold holding temperatures.

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Measured Observations

Item	Location	Measurement	Comments
frozen pork	walk-in freezer	8.00 Fahrenheit	
hot water	3 comp sink	120.00 Fahrenheit	
ambient	under-counter unit 5	43.00 Fahrenheit	no PHF inside. Per staff, only raw vegetables stored inside
warm water	hand sink 1/2/3	100.00 Fahrenheit	
ambient	right-side glass door cooler	50.00 Fahrenheit	
raw beef	under-counter unit 2	41.00 Fahrenheit	
tofu	under-counter unit 1	40.00 Fahrenheit	
raw chicken	walk-in cooler	39.00 Fahrenheit	
noodles	left-side glass door cooler	40.00 Fahrenheit	
raw beef tripe	under-counter unit 3	40.00 Fahrenheit	
cooked beef	left-side glass door cooler	41.00 Fahrenheit	
rice	rice cooker	160.00 Fahrenheit	
raw fish	walk-in cooler	38.00 Fahrenheit	
cut radish	under-counter unit 4	42.00 Fahrenheit	no PHF inside. Per staff, only raw vegetables stored inside
ambient	glass door cooler adjacent to cook-line	45.00 Fahrenheit	

Overall Comments:

A follow-up inspection will be conducted to ensure that the two (both) glass-door refrigeration units are capable of maintaining PHF at or below 41F, and that the dishwasher is capable of outputting chlorine at 50 ppm.

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 **10/6/2025**. 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: chelsea ge
manager
Signed On: September 22, 2025