

# 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

|                                                                                  |  |                                                                |                                        |                                      |                                         |                                                                                                                                                                |  |                                  |
|----------------------------------------------------------------------------------|--|----------------------------------------------------------------|----------------------------------------|--------------------------------------|-----------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------|--|----------------------------------|
| <b>Facility</b><br>FA0272451 - CHEUNG HING RESTAURANT                            |  | <b>Site Address</b><br>1235 E CALAVERAS BL, MILPITAS, CA 95035 |                                        | <b>Inspection Date</b><br>05/13/2026 |                                         | <b>Placard Color &amp; Score</b><br><div style="background-color: green; color: white; padding: 10px; text-align: center;"> <b>GREEN</b><br/> <b>69</b> </div> |  |                                  |
| <b>Program</b><br>PR0412105 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14 |  |                                                                | <b>Owner Name</b><br>TCM TASTEFUL, INC |                                      | <b>Inspection Time</b><br>10:50 - 13:45 |                                                                                                                                                                |  |                                  |
| <b>Inspected By</b><br>NHA HUYNH                                                 |  | <b>Inspection Type</b><br>ROUTINE INSPECTION                   |                                        | <b>Consent By</b><br>ISAAC           |                                         |                                                                                                                                                                |  | <b>FSC</b> Jack Ma<br>02/03/2027 |

  

| 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  |       |       |        |     |     | S   |
| 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      |     |     |     |
| 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  |       |       |        |     |     | 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   |     |
| 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                                                        |     |     |
| 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                                                      | X   |     |
| 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                                 | X   |     |
| 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                           | X   |     |
| 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                                    | X   |     |
| K46                   | No unapproved private home/living/sleeping quarters                                 |     |     |
| K47                   | Signs posted; last inspection report available                                      |     |     |

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|                                                                           |                                   |                                                         |                                  |
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| Program<br>PR0412105 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14 |                                   | Owner Name<br>TCM TASTEFUL, INC                         | Inspection Time<br>10:50 - 13:45 |
| 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:

***Peking ducks at the duck hanging area was measured at 70 degrees Fahrenheit. Per PIC, the Peking ducks were cooked at the Milbrae location this morning and was transported to this facility at 10:00 AM.***

***[Corrective Action] Maintain Potentially Hazardous Foods below 41 degrees Fahrenheit or above 135 degrees Fahrenheit.***

***[Suitable Alternative] The Peking ducks will be fried then immediately for lunch service.***

### Minor Violations

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

#### Inspector Observations:

***1. Lack of paper towels in the paper towel dispenser at the handwash sink in the kitchen by the warewash area. Loose paper towels available at nearby shelf.***

***[Corrective Action] Ensure paper towel dispenser is stocked at all times.***

***2. Paper towels were not stored in an enclosed paper towel dispenser at the handwash sink at the service area.***

***[Corrective Action] Ensure paper towels are stored in an enclosed paper towel dispenser.***

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

#### Inspector Observations:

***Shell stock tags were not maintained for 90 days.***

***[Corrective Action] Ensure shell stock tags are maintained for at least 90 days.***

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

#### Inspector Observations:

***Hot water pressure at the handwash sinks in the women's restroom observed weak.***

***[Corrective Action] Provide adequate hot water pressure.***

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

#### Inspector Observations:

***Old food accumulation on the shelf under the hot water dispensers for the tea.***

***[Corrective Action] Thoroughly clean and maintain clean.***

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. The splash guard between the handwash sink and the duck hanging area was observed made from plastic vegetable box.***

***[Corrective Action] Discard the splash guard made from plastic vegetable box. Install a stainless steel splash guard on the handwash sink.***

***2. There is a crack in the soap dispenser in the women's restroom that may easily injure someone.***

***[Corrective Action] Replace the soap dispenser.***

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

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## Inspector Observations:

**Observed cooking and kitchen utensils stored in the employee's restroom. Per PIC, the restroom is not used anymore.**

**[Corrective Action] Do not store any utensils used for food in the restroom.**

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:

**1. Observed water leaking onto the floor from the steamer box.**

**[Corrective Action] Repair to stop the leak.**

**2. Waste water from the drain pipe of the 2 compartment prep sink partially splashes onto the floor.**

**[Corrective Action] Repair or adjust so that the waste water fully discharges into the floor sink.**

**2. Faucets in the men's restroom are loose.**

**[Corrective Action] Secure the faucets.**

K42 - 2 Points - Garbage and refuse improperly disposed; 114244, 114245, 114245.1, 114245.2, 114245.3, 114245.4, 114245.5, 114245.6, 114245.7, 114245.8

## Inspector Observations:

**1. Observed lids for the garbage dumpster and organic waste dumpster left open.**

**[Corrective Action] Maintain lids closed when not actively dumping.**

**2. Observed litter around the dumpster bins.**

**[Corrective Action] Maintain dumpster area clean.**

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:

**Customer waiting area is cluttered with boxes. Boxes of to-go containers by the restroom and bar are unorganized.**

**[Corrective Action] Clean up the customer waiting area and re-organize all the boxes.**

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

## Inspector Observations:

**1. Heavy accumulation of grease and old food debris on the floor under the cooking equipments, storage racks, sinks, refrigeration units, inside the walk-in coolers, and service area.**

**[Corrective Action] Thoroughly clean and maintain clean.**

**2. Grime accumulation on the walls of the walk-in coolers/freezers.**

**[Corrective Action] Thoroughly clean and maintain clean.**

**3. Damaged floor tiles observed at the warewash area.**

**[Corrective Action] Maintain floors in good condition.**

**4. Damaged stainless steel flooring in the walk-in cooler freezer across from duck hanging area.**

**[Corrective Action] Maintain floors in good condition.**

**5. Accumulation of black mold like substance on the walls around the mop sink and in the mop sink.**

**[Corrective Action] Thoroughly clean and maintain clean.**

## Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.

Needs Improvement - Adequate handwash facilities: supplied or accessible.

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## Measured Observations

| Item                  | Location                   | Measurement       | Comments             |
|-----------------------|----------------------------|-------------------|----------------------|
| hot water             | 2 compartment sink         | 125.00 Fahrenheit |                      |
| ambient               | 2 door undercounter cooler | 36.00 Fahrenheit  | chopping area        |
| shrimp, beef          | 3 door prep cooler         | 37.00 Fahrenheit  |                      |
| chlorine sanitizer    | dishwasher                 | 50.00 PPM         |                      |
| duck                  | walk-in cooler             | 40.00 Fahrenheit  |                      |
| rice cake             | 2 door undercounter cooler | 40.00 Fahrenheit  | dim sum cookline     |
| hot water             | handwash sink              | 111.00 Fahrenheit |                      |
| peking duck           | duck hanging rack          | 70.00 Fahrenheit  |                      |
| chicken               | 3 door undercounter cooler | 39.00 Fahrenheit  |                      |
| various dim sum       | 3 door undercounter cooler | 41.00 Fahrenheit  | dim sum cookline     |
| pork                  | walk-in cooler - right     | 38.00 Fahrenheit  | by back door         |
| shrimp in wonton wrap | food cart                  | 101.00 Fahrenheit | cooling by back door |
| crab                  | walk-in cooler - left      | 41.00 Fahrenheit  | by back door         |

## Overall Comments:

***Cooked Peking duck was brought into facility at 10:00 AM.***

***Discussed hiring professional cleaning service to conduct deep cleaning once a week.***

***Discussed re-organizing all the to-go boxes.***

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 **5/27/2026**. 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: Isaac  
person in charge  
Signed On: May 13, 2026