

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 FA0202574 - LION FOOD CENTER		Site Address 1838 N MILPITAS BL, MILPITAS, CA 95035		Inspection Date 06/25/2025		Placard Color & Score GREEN 74		
Program PR0305137 - NO FOOD PREP > 20,000 SQ FT - FP08			Owner Name T L LONGCHAMP CORP		Inspection Time 10:00 - 12:00			
Inspected By NHA HUYNH		Inspection Type ROUTINE INSPECTION		Consent By SON THAI				FSC Son Thai 02/17/2027

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						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				
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						
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		
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use		
K39	Thermometers provided, accurate	X	
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	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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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:

Fish cake was measured at 57 degrees Fahrenheit in the left side deli case.

[Corrective Action] Maintain Potentially Hazardous Foods at or below 41 degrees Fahrenheit.

[Suitable Alternative] Fish cakes were voluntarily discarded.

Minor Violations

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

Inspector Observations:

Lack of paper towels in the paper towel dispenser at the handwash sink in the meat department. Loose paper towels available nearby.

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

K22 - 3 Points - Sewage and wastewater improperly disposed; 114197

Inspector Observations:

Liquid waste from the fish chopping stations observed splashing directly onto the floor. and entering into the channel drains.

[Corrective Action] Liquid waste shall be disposed into the floor drain.

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

Inspector Observations:

Heavy dust and spider webs accumulation on the UV fly trap at the back end of meat department.

[Corrective Action] Thoroughly clean the UV fly trap or replace the UV fly trap.

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:

Multiple Potentially Hazardous Foods in the left side deli case was measured at 57 degrees Fahrenheit.

[Corrective Action] Refrigeration units shall be able to maintain Potentially Hazardous Foods at or below 41 degrees Fahrenheit.

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

Inspector Observations:

Lack of thermometer in the deli case.

[Corrective Action] A thermometer +/- 2°F shall be provided and correctly located in each refrigerator unit containing potentially hazardous foods.

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:

Observed the condensate dripping onto the floor from the evaporators in the produce walk-in cooler.

[Corrective Action] Repair to stop the leak.

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 large amount of litter scattered around the pallets in the back.

[Corrective Action] Maintain area clean. Pick up and properly discard all litter.

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

Inspector Observations:

Flooring in the meat department observed having damaged top coat seal and pitting.

Flooring in the seafood walk-in cooler observed uneven and lacking the top coat seal.

[Corrective Action] Maintain floor in good condition. Floors shall be smooth, even, and easily cleanable.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations

Item	Location	Measurement	Comments
fish	seafood case	36.00 Fahrenheit	
tofu, bean sprouts	vegetable case	40.00 Fahrenheit	
beef, pork, liver	long island cooler	37.00 Fahrenheit	
tofu	walk-in cooler - left	38.00 Fahrenheit	produce
fish cake	deli case	57.00 Fahrenheit	left side
hot water	handwash sink	100.00 Fahrenheit	
meat balls, noodles, raw shell eggs	deli case	36.00 Fahrenheit	
pork, beef	meat case	38.00 Fahrenheit	
hot water	3 compartment sink	124.00 Fahrenheit	
pork	walk-in cooler	32.00 Fahrenheit	meat department
fish, squid	walk-in cooler	36.00 Fahrenheit	by live seafood
milk, yogurt	beer and dairy case	36.00 Fahrenheit	
ambient air	walk-in cooler - right	36.00 Fahrenheit	produce
chicken	poultry case	33.00 Fahrenheit	

Overall Comments:

Facility conducts fish frying service.

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 **7/9/2025**. 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: Son Thai
Manager

Signed On: June 25, 2025