

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 FA0261481 - HL PENINSULA RESTAURANT		Site Address 136 RANCH DR, MILPITAS, CA 95035	Inspection Date 10/14/2026
Program PR0383436 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17		Owner Name HL PENINSULA PEARL INC	Inspection Time 11:20 - 12:15
Inspected By MAVERICK CHIN	Inspection Type FOLLOW-UP INSPECTION	Consent By HELEN LI	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 10/13/2026

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Compliance of this violation has been verified on: 10/14/2026

Cited On: 10/13/2026

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Compliance of this violation has been verified on: 10/14/2026

Minor Violations

N/A

Measured Observations

N/A

Overall Comments:

On-site for a follow-up inspection to re-impound unapproved walk-in cooler at the barbecue area of the kitchen.

Unapproved walk-in cooler has been re-impounded: Impound ID: MC - 101426 - 1A.

See impound report.

Compliance of the following major violations has been verified:

K07M: Improper hot and cold holding temperatures:

- Observed no holding violations at the time of inspection. Per the PIC, staff will dry roast ducks, pork, etc. utilizing two-hour cumulative active preparation limit, and document on a log adjacent to the barbecue station.

K23M: Observed cockroach activity

- Observed no live or dead cockroach activity.

Pest control service report, conducted last night on 10/13 by "Ensure: pest solutions" provided for review. Report noted that the facility was serviced, but no live activity was observed.

During the follow-up inspection, observed no evidence of live or dead cockroach activity. Discussed sealing of all cracks, crevices, and potential harborage points with the PIC.

Compliance of cited major violations has been verified.

Facility issued a Green "Pass".

Continue to maintain compliance of previously cited violations.

Facility will be billed for this follow-up inspection.

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 **10/28/2026**. 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.

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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: Helen Li
Office Manager

Signed On: October 14, 2026