

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 10/13/2026
Program PR0383436 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17	Owner Name HL PENINSULA PEARL INC	Inspection Time 11:00 - 11:50
Inspected By MAVERICK CHIN	Inspection Type FOLLOW-UP INSPECTION	Consent By HELEN LI

Placard Color & Score

YELLOW
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)

Inspector Observations:

At the barbecue station area hanging from hooks in ambient, 9 pieces of pork hock measured 72F, 3 whole cooked peking duck measured 72F, 6 raw ducks measured 67F, and 3 racks of roast pork belly measured 68F. Per staff, pork hock and cooked peking duck had been hanging in ambient since last night. Staff stated that raw ducks and roast pork belly had been removed from refrigeration approximately 3 hours prior this morning to dry.

[CA] Potentially hazardous foods shall be held at 41F or below, or at 135F or above to prevent the growth of bacteria.

[COS] Pork hock and cooked duck hanging in ambient since last night were voluntarily condemned and discarded due to time and temperature abuse. Instructed staff to immediately begin cooking raw ducks and roast pork in the barbecue oven.

Follow-up By
10/16/2026

Cited On: 10/13/2026

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

Inspector Observations:

On a preparation table at the barbecue station, observed a singular dying German cockroach.

[CA] The premises of each food facility must be maintained free of vermin. A facility cannot operate if there is a vermin infestation that leads to contamination of food contact surfaces, packaging, utensils, food equipment, or adulteration of food.

[COS] Employee abated cockroach.

PIC states that they will schedule a pest control treatment tonight.

A follow-up inspection will be conducted in 24 hours.

Any further evidence of live cockroach activity will result in facility closure.

Follow-up By
10/16/2026

Minor Violations

N/A

Measured Observations

N/A

Overall Comments:

On-site for a follow-up inspection to remove the impound on the unapproved walk-in cooler at the barbecue area.

Impound ID - MC - 090226 - 1A.

See impound release report.

Per discussion with Supervisor E. Tobin and REHS M. Nguyen, facility shall be granted a period of 24 hours to clean the interior of the unapproved walk-in cooler.

An additional follow-up inspection shall be conducted tomorrow, on 10/14/2026, to re-impound the unapproved walk-in cooler.

During the follow-up inspection, observed a strong odor emanating from the interior of the walk-in cooler; However, did not observe any food stored inside the unit at the time of inspection.

Observed internal thermometer maintained inside the unit reading at 60F. Photographs taken for documentation.

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Facility may be billed for this and/or the next follow-up inspection.

*Unrelated to the impound release, facility has been issued two separate major violations.
See violations above.*

Two or more major violations were cited during the follow-up inspection.

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 \$290/hour, one hour minimum, during normal business hours (7:30 AM to 4:30 PM), or \$664 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.

*A follow-up inspection will be conducted in 24 hours.
Any further evidence of live cockroach activity will result in facility closure.*

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 **10/27/2026**. 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: Helen Li
Office Manager
Signed On: October 13, 2026