

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 01/09/2026		Placard Color & Score GREEN 71		
Program PR0383436 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17			Owner Name HL PENINSULA PEARL INC		Inspection Time 11:05 - 13:40			
Inspected By NHA HUYNH		Inspection Type ROUTINE INSPECTION		Consent By LEON				FSC Ziwei Zheng 11/01/2028

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			
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		
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	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		
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:

Marinated duck and marinated pork in the drying room at the BBQ side was measured at 50 degrees Fahrenheit.

Per PIC, they started the drying process last night and will be cooked today.

[Corrective Action] Maintain Potentially Hazardous Foods at or below 41 degrees Fahrenheit. Recommended to dry in the walk-in cooler.

[Suitable Alternative] The meats will be cooked shortly.

Minor Violations

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

Inspector Observations:

Bean soup dessert on the cooling cart was observed tightly wrapped with plastic food wrap.

[Corrective Action] Foods may be left slightly open to allow heat and steam to vent while 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. Utensil surface in the high temperature dishwasher was measured below 160 degrees Fahrenheit.

[Corrective Action] Ensure utensil surface reaches a minimum temperature of 160 degrees Fahrenheit for proper sanitizing. Use thermo test strips daily to monitor.

2. Grime or mold like substance observed inside the ice machines.

[Corrective Action] Thoroughly clean and sanitize inside the ice machines.

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

Inspector Observations:

1. Hot water was turned off at the handwashing sink by the warewash area.

[Corrective Action] Ensure hot water is available to properly wash hands at all times.

2. Warm water at the automatic faucets in the restroom were measured at 63 degrees Fahrenheit.

[Corrective Action] Provide warm water between 100 - 108 degrees Fahrenheit.

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

Inspector Observations:

1. Heavy grease accumulation on the bottom level shelf of the dim sum steamers.

[Corrective Action] Thoroughly clean and maintain clean.

2. Grime accumulation on the door handles of most refrigeration units.

[Corrective Action] Thoroughly clean and maintain clean.

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:

Bowl without handles used to scoop rice porridge. Observed most bulk foods container using bowl without handles to scoop contents.

[Corrective Action] Use a scoop with handles.

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

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Inspector Observations:

1. Chlorine sanitizer in the sanitizing bucket was measured at 0 ppm.

[Corrective Action] Ensure chlorine sanitizer concentration in the sanitizing bucket is maintained at 100 ppm.

2. Damp wiping towels observed stored on the work tables at the cookline.

[Corrective Action] Store wiping towels in sanitizing buckets when not actively in use.

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:

Water leak observed under the 3 compartment prep sink.

[Corrective Action] Repair to stop the leak.

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. Dumpster lids left open.

[Corrective Action] Close the dumpster lids when not actively dumping trash.

2. Cigarette butts littered on the ground around the hot water enclosure and the grease collection bin.

[Corrective Action] Provide a cigarette disposal container.

3. Trash bags observed left outside of the dumpster.

[Corrective Action] Ensure trash bags are placed into the dumpster.

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

Inspector Observations:

1. Damaged floor tiles observed at the BBQ side, near mop sink, and at the warewash area.

[Corrective Action] Maintain floors in good condition.

2. Grease and grime accumulation on the floors by large stock pot burners and deep fryers.

[Corrective Action] Thoroughly clean and maintain clean.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
hot water	3 compartment sink	127.00 Fahrenheit	
duck	3 door undercounter cooler - left	36.00 Fahrenheit	bbq side
warm water	automatic faucet	105.00 Fahrenheit	men's restroom
utensil surface	hight temperature dishwasher	155.00 Fahrenheit	1st run
beef	3 door prep cooler	41.00 Fahrenheit	
chlorine sanitizer	sanitizing bucket	0.00 PPM	
meat	2 slide door upright cooler	41.00 Fahrenheit	food prep side
tripe	hot holding unit	177.00 Fahrenheit	
chicken, beef	walk-in cooler	38.00 Fahrenheit	food prep side
milk, meat	walk-in cooler	37.00 Fahrenheit	by dough mixer
utensil surface	high temperature dishwasher	157.00 Fahrenheit	3rd run
crispy pork belly, chicken	2 door upright cooler	40.00 Fahrenheit	bbq side
taro	2 door undercounter cooler	37.00 Fahrenheit	by griddle
utensil surface	high temperature dishwasher	156.00 Fahrenheit	2nd run
bean soup dessert	cooling	109.00 Fahrenheit	
hot water	handwash sink	125.00 Fahrenheit	
ambient	3 door undercounter cooler - middle	40.00 Fahrenheit	bbq side
sauce	2 door undercounter cooler	38.00 Fahrenheit	by ice machine
tofu	3 door undercounter cooler - right	36.00 Fahrenheit	bbq side
clams	2 door undercounter cooler - left	40.00 Fahrenheit	
meat	2 door upright cooler	41.00 Fahrenheit	food prep side
oysters	2 door undercounter cooler - right	40.00 Fahrenheit	
warm water	automatic faucet	63.00 Fahrenheit	restrooms
marinated pork, marinated duck	drying room	50.00 Fahrenheit	bbq side

Overall Comments:

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 **1/23/2026**. 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: Leon Sheng
Manager
Signed On: January 09, 2026