

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 FA0269558 - L&L HAWAIIAN BBQ		Site Address 1 CURTNER AV 80, SAN JOSE, CA 95125		Inspection Date 02/02/2026		Placard Color & Score GREEN 68		
Program PR0401099 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name KAM, LAWRENCE		Inspection Time 11:15 - 13:15			
Inspected By ANABELLE GARCIA		Inspection Type ROUTINE INSPECTION		Consent By AVA ESCOBAR				FSC Garrick Leung 10/14/2028

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						
K03	No discharge from eyes, nose, mouth	X						
K04	Proper eating, tasting, drinking, tobacco use	X						
K05	Hands clean, properly washed; gloves used properly	X						
K06	Adequate handwash facilities supplied, accessible			X	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						S
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	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	X	
K27	Food separated and protected		
K28	Fruits and vegetables washed		
K29	Toxic substances properly identified, stored, used		
K30	Food storage: food storage containers identified	X	
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	X	
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	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	X	
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

No major violations were observed during this inspection.

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations: Employee food handler certificates not available for review.

[CA] Food handlers shall maintain a valid food handler certificate. Ensure food safety certificates and food handler certificates are readily available for review at all times.

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

Inspector Observations: Employee restroom hand wash sink is lacking paper towels and hand soap.

[CA] Ensure paper towels and hand soap are available at all times.

[COS] Manager restocked paper towels and hand soap.

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: In the 3 door preparation cooler: raw shell eggs, sliced tomatoes, spam, and macaroni salad measured between 45-48F. Food employee stated that all food items were stored in unit 2.5 hours prior.

[CA] Potentially hazardous foods shall be held cold at 41°F or below.

[SA] All food items were relocated to walk in cooler for rapid cooling.

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 measured 104-105F at the 3 composition sink, 2 composition preparation sink, and janitorial sink.

[CA] Hot water shall be supplied at a minimum temperature of at least 120°F measured from the faucet throughout facility except at handwash sinks.

[COS] Food employee adjusted water heater, remeasured hot water at 134F.

K26 - 2 Points - Unapproved thawing methods used; frozen food; 114018, 114020, 114020.1

Inspector Observations: In the 2 comp prep sink: raw chicken(42F) observed thawing in standing water. Per food employee, chicken was removed from temperature control two hours prior.

[CA] Frozen potentially hazardous food shall only be thawed in one of the following ways:

- 1) under refrigeration that maintains the food temperature at 41°F or below**
- 2) completely submerged under potable running water for a period not to exceed two hours at a water temperature of 70°F or below, and with sufficient water velocity to agitate and flush off loose particles into the sink drain**
- 3) in a microwave oven if immediately followed by immediate preparation**
- 4) as part of a cooking process.**

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

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Inspector Observations:

***Repeat violation**

Food boxes stored on walk in freezer floor.

[CA] Food shall be stored at least 6 inches above the floor to prevent contamination.

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

Inspector Observations: Accumulation of food debris and grime observed on shelving, cooking equipment, floors, refrigeration units, and walls near cook line.

[CA] Routinely clean and sanitize nonfood contact surfaces to prevent buildup.

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations: Facility is lacking chlorine sanitizer test strips.

[CA] Test strips shall be provided to adequately measure the chlorine sanitizer concentration used during manual warewashing.

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: Ambient temperature of 3 door preparation cooler measured 48F.

Follow-up By
02/05/2026

[CA] Refrigeration must be capable of maintaining potentially hazardous foods at 41°F or below. Repair unit.

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: Observed bowls being used as scoops in multiple bulk food storage containers.

[CA] Provide scoops with handles. Store scoop handles in such a way that the handle does not come in direct contact with food to prevent contamination.

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

Inspector Observations: Walk in cooler and 3 door preparation cooler are lacking hanging thermometers.

[CA] A thermometer +/- 2°F shall be provided and correctly located in each cold holding unit containing potentially hazardous foods. Place thermometer where it is easily visible while checking refrigerator temperature.

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: Leak observed at 3 composition sink faucet.

[CA] Repair plumbing fixture and maintain in clean and good repair.

K43 - 2 Points - Toilet facilities: improperly constructed, supplied, cleaned; 114250, 114250.1, 114276

Inspector Observations: 1) Public restroom is out of order. Per manager, door is stuck and will be repaired tomorrow.

2) Employee restroom is not being maintained clean.

[CA] Repair public restroom door and maintain in good condition. Employee restroom shall be kept clean at all times.

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

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Inspector Observations: 1) Missing ceiling panel next to walk in cooler.

2) Damaged ceiling panels in back dry storage area.

[CA] Repair holes in structure and maintain in good repair to prevent pest harborage.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations

Item	Location	Measurement	Comments
bbq beef	counter	160.00 Fahrenheit	final cook temp
macaroni salad	walk in cooler	38.00 Fahrenheit	
raw beef	walk in freezer	17.00 Fahrenheit	IR
raw chicken	2 comp prep sink	42.00 Fahrenheit	improper thawing
water	2 comp prep sink, 3 comp sink	105.00 Fahrenheit	remeasured at 134F
water	hand wash sinks	100.00 Fahrenheit	
macaroni salad	3 door prep cooler - top insert	47.00 Fahrenheit	relocated to walk in cooler
sliced tomatoes	3 door prep cooler - top insert	45.00 Fahrenheit	relocated to walk in cooler
cooked pork	steam table	158.00 Fahrenheit	
chicken katsu	counter	190.00 Fahrenheit	final cook temp
raw shell eggs	3 door prep cooler - top insert	46.00 Fahrenheit	relocated to walk in cooler
chlorine	3 comp sink	100.00 PPM	
fries	single door under counter freezer	26.00 Fahrenheit	IR
raw shell eggs	walk in cooler	37.00 Fahrenheit	IR
spam	3 door prep cooler	48.00 Fahrenheit	relocated to walk in cooler
water	janitorial sink	104.00 Fahrenheit	remeasured at 134F
white rice	warmer	178.00 Fahrenheit	
ambient	walk in cooler	38.00 Fahrenheit	

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 2/16/2026. 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: Garrick Leung
manager
Signed On: February 02, 2026