

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 08/27/2026		Placard Color & Score YELLOW 37		
Program PR0383436 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17			Owner Name HL PENINSULA PEARL INC		Inspection Time 11:05 - 14:40			
Inspected By MAVERICK CHIN		Inspection Type ROUTINE INSPECTION		Consent By RAYMOND				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						
K04	Proper eating, tasting, drinking, tobacco use			X				
K05	Hands clean, properly washed; gloves used properly		X		X			N
K06	Adequate handwash facilities supplied, accessible	X						
K07	Proper hot and cold holding temperatures		X		X			S
K08	Time as a public health control; procedures & records						X	
K09	Proper cooling methods		X		X			N
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		X			
K14	Food contact surfaces clean, sanitized		X		X			N
K15	Food obtained from approved source	X						S
K16	Compliance with shell stock tags, condition, display		X		X			N
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				S
K22	Sewage and wastewater properly disposed	X						
K23	No rodents, insects, birds, or animals			X				S

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	X	
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		
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		
K40	Wiping cloths: properly used, stored		
K41	Plumbing approved, installed, in good repair; proper backflow devices		
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		
K45	Floor, walls, ceilings: built, maintained, clean		
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

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations:

Employee working at the cook-line observed handling raw squid, then proceeded to handle a cooked, ready to eat plate of food.

Employee working at the barbecue station observed handling raw ducks, then attempted to handle a cooked duck before being stopped and instructed to wash their hands.

Employee working at the warewashing area observed loading soiled dishes into the mechanical dishwasher, then proceed to take cleaned dishes out of the dishwasher without changing gloves or washing hands.

Employee working at the cook-line observed drinking from an open bowl, then proceeded to continue handling food and cooking.

Multiple employees working at the dim sum line and steamer line observed scratching face, nose, hair, neck, or shoulder, and continuing to handle food and/or cook.

[CA] Employees shall wash their hands in all of the following scenarios:

- (1) Immediately before engaging in food preparation, including working with nonprepackaged food, clean equipment and utensils, and unwrapped single-use food containers and utensils.
- (2) After touching bare human body parts other than clean hands and clean, exposed portions of arms.
- (3) After using the toilet room.
- (4) After caring for or handling any animal allowed in a food facility pursuant to this part.
- (5) After coughing, sneezing, using a handkerchief or disposable tissue, using tobacco, eating, or drinking.
- (6) After handling soiled equipment or utensils.
- (7) During food preparation, as often as necessary to remove soil and contamination and to prevent cross-contamination when changing tasks.
- (8) When switching between working with raw food and working with ready-to-eat food.
- (9) Before initially donning gloves for working with food.
- (10) Before dispensing or serving food or handling clean tableware and serving utensils in the food service area.
- (11) After engaging in other activities that contaminate the hands.

[COS] Instructed employees to properly wash hands.

Follow-up By 09/01/2026

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

Inspector Observations:

At the cook-line, numerous dim sum measured between 46F and 75F while maintained in stacks of steamer baskets out of temperature control on the prep table across from the dim sum line, including shiu mai, rolled tripe, chicken feet, steamed buns, and radish cake. Per staff, they had been removed from refrigeration between 15 minutes and 1.5 hours prior.

At the barbecue area, observed 9 cooked cantonese style ducks and 7 raw ducks hanging from hooks from the ceiling. Cooked ducks measured 75F, and raw ducks measured between 61F and 62F. Per employees, cooked duck had been maintained in the walk-in refrigerator at the barbecue station overnight and had been taken out 30 minutes prior, and the raw ducks had been stored in the two door upright near the three walk-ins at the back kitchen.

Ambient of the walk-in cooler at the barbecue station measured 50F via probe. Numerous potentially hazardous foods in the aforementioned barbecue walk-in cooler measured between 50F and 51F, including pork belly, roast quail, roast duck, roast and raw cha siu, and raw shell eggs. Per the manager, ducks and quail had been maintained in the unit overnight, and all other foods had been placed into the unit earlier this morning, approximately 2 hours prior.

**Note: Walk-in cooler at the barbecue station has a wooden door. Will check to ensure barbecue walk-in cooler has been approved by DEH Plan Check.*

Follow-up By 09/01/2026

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At the barbecue station, raw pork belly measured 64F on a lower prep table, raw pork belly measured 68F while maintained in standing water while "thawing", and jellyfish soup maintained on a large pot on the floor measured 76F. Per staff, items had been removed from refrigeration less than 1 hour prior. In the same area, in the steam table, potentially hazardous sauces intended for topping barbecue meat measured between 103F and 106F. Per staff, items had been heated and placed into the unit less than 1 hour prior.

At the back kitchen area near the walk-in cooler, egg bao on a speed rack measured 96F, and 6 tubs of dough sticks on a rolling cart measured 73F. Per staff, egg bao had been steamed less than 45 minutes prior, and dough sticks had been fried less than 1 hour prior.

At the cook-line, numerous potentially hazardous foods maintained out of temperature control without active preparation of said items measured between 67F and 99F, including two pots of broth, rice noodles, a large pot of congee, raw marinated pork, bowls of chicken feet soup on a rack, garlic in oil mixtures, and bean sprouts. In the same area, in the upright warmer, glutinous rice dumpling, egg and custard tarts, and pork buns measured between 103F and 140F. Per staff, they are aware that the upright warmer does not hold at 135F. Staff stated that items had been cooked and placed into the unit between 20 minutes and 1.5 hours prior.

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

[COS] Cantonese style ducks, roast pork belly, roast quail, and raw cha siu maintained the improperly functioning barbecue walk-in cooler overnight were voluntarily condemned and discarded. All other potentially hazardous foods were relocated to adequate refrigeration, reheated and maintained hot, served, cooked, or else marked to be served or discarded by the end of lunch service.

K09 - 8 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations:

A tub of hainan chicken measured 51F, and a tub of soy sauce chicken measured 50F while maintained in large tubs kept plastic wrapped in a two door upright near the barbecue area. Per staff, they had been cooked last night and placed into the unit to cool down overnight.

In the two-door upright cooler near the walk-in cooler in the vegetable preparation room, chicken feet soup measured 68F. Per staff, soup had been cooked less than 2 hour prior and placed into the unit to cool.

[CA] After heating or hot holding, Potentially Hazardous Foods (PHFs) shall be cooled rapidly from 135°F to 70°F within 2 hours and from 70°F to 41°F within 4 hours. Approved cooling methods include: 1) Placing the food in shallow pans 2) Separating the food into thinner or smaller portions. 3) Using rapid cooling equipment (Ex. blast chiller) 4) Using containers that facilitate heat transfer (ex. stainless steel) 5) Adding ice as an ingredient. 6) Using ice paddles 7) Using an ice bath and stirring frequently 8) Accordance with a HACCP plan. Cooling foods shall have enough space around the containers for cold air to circulate, be loosely covered, or uncovered and stirred as frequently needed to evenly cool.

[COS] Hainan chicken and soy sauce chicken were voluntarily condemned and discarded due to improper cooling. Chicken feet soup was uncovered and relocated to one of the walk-in freezers.

K13 - 8 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Inspector Observations:

In the dry storage room adjacent to the warewashing area, observed 5+ flies and beetles crawling directly on dried beans maintained in an uncovered soy sauce bucket on a lower shelving racks.

At the cook-line, observed multiple flies landing on uncovered, cut raw onions maintained in a plastic tub on a shelving unit.

[CA] Any food is adulterated if it bears or contains any poisonous or deleterious substance that may render it impure or injurious to health.

[COS] Bucket of dried beans and tub of cut onions were voluntarily condemned and discarded due to insect adulteration.

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K14 - 8 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:

High temperature sanitizing rinse measured 149F in the mechanical dishwasher while in active use to wash various dishes.

Follow-up By
09/01/2026

[CA] Mechanical sanitization shall be accomplished in the final sanitizing rinse by achieving a utensil surface temperature of 160°F (or manufacturer's instruction).

[COS] Instructed employees to set up the sanitizing compartment and add bleach (100 ppm chlorine). Employees to manually warewash in the three compartment warewashing sink until the mechanical dishwasher can be repaired to output at 160F utensil contact.

K16 - 8 Points - Not in compliance with shell stock tags, condition; 114039-114039.5

Inspector Observations:

Shell stock tags could not be provided for the following:

- three tubs of live oysters maintained in the walk-in cooler closest to the vegetable preparation room
- one tub of live oysters maintained in an under-counter cooler across from the cook-line

Follow-up By
09/01/2026

[CA] Molluscan shellfish shall have shellstock tags and shall be properly stored and displayed, all shellstock tags shall be kept in chronological order for 90 days after harvest date.

[COS] Four tubs of live oysters were voluntarily condemned and discarded due to unverifiable tags.

Minor Violations

K04 - 3 Points - Improper eating, tasting, drinking or tobacco use in food preparation area; 113977

Inspector Observations:

Employee observed drinking from an open bowl at the cook-line. Observed employee personal food stored on food preparation surfaces throughout the facility.

[CA] No employee shall eat in the food prep, food contact storage, or food storage areas, use designated area. Employees shall drink from containers with tight fitting lids and straws to prevent contamination.

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

Inspector Observations:

Water measured at a maximum of 93F from the hand sink in the men's restroom and a maximum of 76F from the hand sink in the women's restroom.

[CA] Handwashing facilities shall be equipped to provide minimum 100°F water under pressure for a minimum of 15 seconds.

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations:

**Observed 10+ flies in the dry storage room adjacent to the warewashing area.
Observed 7+ flies flying around uncovered vegetables at the cook-line.**

[CA] Food facility shall be kept free of non-disease carrying insects, weevils, ants, gnats, and fruit flies.

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

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Inspector Observations:

Observed numerous frozen potentially hazardous foods thawing at ambient temperature, or in standing water in preparation sinks.

[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.

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations:

Observed raw meats stored directly over vegetables in multiple refrigeration units. Observed uncovered raw chiu siu dripping onto a plastic-wrap covered container of raw ducks in the two-door upright cooler near the walk-in cooler/walk-in freezers.

Observed containers of vegetables stacked up with bottom of containers in direct contact with vegetables underneath.

Observed containers of meat stacked up with bottom of containers in direct contact with meat underneath.

[CA] All food shall be separated and protected from cross-contamination. Store all raw meat or other raw products of animal origin below ready-to-eat food items.

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 of the walk-in cooler at the barbecue area measured 50F via probe.

***Note: Door of the walk-in is a wooden residential door**

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

Performance-Based Inspection Questions

Needs Improvement - Hands clean/properly washed/gloves used properly.

Needs Improvement - Proper cooling methods.

Needs Improvement - Food contact surfaces clean, sanitized.

Needs Improvement - Compliance with shell stock tags, condition, display.

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Measured Observations

Item	Location	Measurement	Comments
tofu	walk-in cooler - vegetable prep room	37.00 Fahrenheit	
high temperature sanitizing rinse	mechanical dishwasher	149.00 Fahrenheit	
octopus	prep cooler - cook-line	39.00 Fahrenheit	
steam bun	under-counter cooler - dim sum line	38.00 Fahrenheit	
ambient	walk-in cooler - barbecue area	50.00 Fahrenheit	
raw squid	prep cooler - cook-line	38.00 Fahrenheit	
frozen shrimp	walk-in freezer - right	0.00 Fahrenheit	
radish cake	under-counter cooler - dim sum line	38.00 Fahrenheit	
roast quail	walk-in cooler - barbecue area	51.00 Fahrenheit	
raw ducks	upright cooler - back kitchen	40.00 Fahrenheit	
raw jellyfish	under-counter cooler - barbecue area	38.00 Fahrenheit	
frozen pork	walk-in freezer - left	0.00 Fahrenheit	
raw beef	walk-in cooler - back kitchen	38.00 Fahrenheit	
shiu mai	under-counter cooler - dim sum line	39.00 Fahrenheit	
roast duck	walk-in cooler - barbecue area	50.00 Fahrenheit	
chicken feet	upright cooler - vegetable prep room	39.00 Fahrenheit	
hot water	three compartment warewashing sink	120.00 Fahrenheit	
braised beef	steam table - kitchen entrance	193.00 Fahrenheit	
raw chicken	under-counter cooler - barbecue area	38.00 Fahrenheit	
frozen chicken	upright freezer - vegetable prep room	0.00 Fahrenheit	
bean sprouts	prep cooler - cook-line	39.00 Fahrenheit	
hot water	prep sinks	120.00 Fahrenheit	
warm water	hand sinks - kitchen	100.00 Fahrenheit	
pork bun	under-counter cooler - dim sum line	38.00 Fahrenheit	

Overall Comments:

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

A follow-up inspection will be conducted in the next 1 to 3 business days to verify compliance with all of the cited major violations.

Subsequent follow-up inspections after the first shall be billed at \$282/hour, one hour minimum, during normal business hours (7:30 AM to 4:30 PM), or \$645 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.

Joint inspection with Colin Chu.

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 **9/10/2026**. 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: Raymond (Ziwei) Zheng
Manager

Signed On: August 27, 2026