

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 FA0206929 - LION SUPERMARKET - BBQ		Site Address 1710 TULLY RD A, SAN JOSE, CA 95122		Inspection Date 12/01/2025	
Program PR0306817 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name LONGCHAMP CORP		Inspection Time 13:25 - 14:35
Inspected By HENRY LUU	Inspection Type ROUTINE INSPECTION		Consent By HA L.	FSC Tony C Tran 02/17/2027	

Placard Color & Score
GREEN
79

RISK FACTORS AND INTERVENTIONS	IN	OUT		COS/SA	N/O	N/A	PBI
		Major	Minor				
K01 Demonstration of knowledge; food safety certification	X						S
K02 Communicable disease; reporting/restriction/exclusion	X						
K03 No discharge from eyes, nose, mouth	X						S
K04 Proper eating, tasting, drinking, tobacco use	X						S
K05 Hands clean, properly washed; gloves used properly	X						S
K06 Adequate handwash facilities supplied, accessible			X				
K07 Proper hot and cold holding temperatures	X						
K08 Time as a public health control; procedures & records	X						S
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	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	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	X	
K39 Thermometers provided, accurate		
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		
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

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

Inspector Observations: Paper towels maintained outside of dispenser at the the hand sink between the ware wash area and kitchen.

[CA] Paper towels shall be stored inside the dispenser to prevent potential contamination.

K22 - 3 Points - Sewage and wastewater improperly disposed; 114197

Inspector Observations: Floor sink in the middle of the kitchen underneath the the inoperable center island preparation refrigerator clogged and unable to drain. Observed waster water standing inside sink.

All other sinks observed clear and draining properly.

[CA] Liquid waste shall be disposed of through the approved plumbing system and shall discharge into the public sewerage or into an approved private sewage disposal system. Investigate cause and repair in an approved manner.

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

Inspector Observations: One dead cockroach observed on top of a bucket of detergent underneath the two-compartment ware wash sink. 2+ dead cockroaches observed on floor underneath the drain board to the right of the mechanical dish machine.

PIC stated that the facility is serviced by pest control, however, they were unsure of the frequency of the treatments.

[CA] Clean and sanitize area of dead cockroaches or old droppings.

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 numerous raw whole processed pigs maintained directly on shelves inside the walk-in freezer.

[CA] All food shall be separated and protected from possible contamination. Maintain food in food grade containers, protected using food grade wraps and/or in a sanitary manner.

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

Inspector Observations: Heavy accumulation of food residues observed on gaskets and door on the inside of the two-door upright refrigerator.

Heavy accumulation of grease and grime observed on the outside of cooking equipment along the cook line.

[CA] Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

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

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Inspector Observations: *Container of rice paddles maintained in water maintained next to the hand wash station in the middle of the kitchen.*

[CA] *All cleaned utensils shall be stored in a clean, dry location where they are not exposed to splash, dust, or other contamination, and at least six inches above the floor. Relocate container of utensils.*

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations: *Observed walls, ventilation hood, and ventilation hood filters with heavy accumulation of soot and/or blackened grease.*

[CA] *Clean mechanical exhaust hood and/or filters of grease accumulation.*

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: *Hot water faucet at the ware wash sink inoperable.*

[CA] *Repair plumbing fixture and maintain in clean and good repair. Hot water shall be supplied at a minimum temperature of at least 120°F measured from the faucet throughout facility except at handwash sinks.*

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

Inspector Observations: *Heavy accumulation of food debris, debris, and/or grease observed on floors:*

- *Underneath and around the preparation sinks where roast duck and pork hang to dry.*
- *Underneath the ware washing area.*
- *Underneath the cook line.*
- *Around the grease collection bins.*

[CA] *Walls and/or floors in food preparation area shall be kept clean. Regularly clean under equipment to prevent accumulation of debris.*

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
Duck feet	Steam table	136.00 Fahrenheit	Subjected to TPHC
Warm water	Hand wash sink - restroom	104.00 Fahrenheit	
Pork small intestines	Walk-in refrigerator	40.00 Fahrenheit	
Hot water	Food preparation sink	122.00 Fahrenheit	Outside walk-in
Cooked duck feet	Walk-in refrigerator	40.00 Fahrenheit	
Pork large intestines	Walk-in refrigerator	30.00 Fahrenheit	
Cooked squid	Walk-in refrigerator	38.00 Fahrenheit	
Cooked rice	Rice cooker	146.00 Fahrenheit	
Raw duck	Walk-in refrigerator	40.00 Fahrenheit	
Salt chicken	Merchandiser refrigerator	41.00 Fahrenheit	

Overall Comments:

**** Note:**

Exemption for Chinese-style roast duck:

Raw duck that otherwise would be readily perishable shall be exempt from Section 113996 for a period not to exceed two hours, if the duck will subsequently be cooked at or above a temperature of 350°F for at least 60minutes.

(a) Whole Chinese-style roast duck shall be exempt from Section 113996 for a period not to exceed four hours after the duck is prepared, if the methods used to prepare the FOOD inhibit the growth of microorganisms that can cause FOOD infections or FOOD intoxications. Nothing in this section shall be construed to supersede any provisions of this part, except the provisions specified in this section.

(b) For the purposes of this section, "Chinese-style roast duck" shall include, but not be limited to, Chinese-style barbecue duck, dry hung duck, and Peking duck. "Chinese-style roast duck" means duck which is prepared as follows:

- (1) The abdominal cavity is cleaned.*

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- (2) *The duck is marinated.*
- (3) *The cavity is closed prior to cooking.*
- (4) *The duck is roasted at a temperature of 350°F or more for at least 60 minutes.*

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 **12/15/2025**. 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: Ha L.
PIC
Signed On: December 01, 2025