

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 09/02/2026
Program PR0383436 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17		Owner Name HL PENINSULA PEARL INC	Inspection Time 11:50 - 13:05
Inspected By MAVERICK CHIN	Inspection Type FOLLOW-UP INSPECTION	Consent By RAYMOND	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 08/27/2026

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

Compliance of this violation has been verified on: 09/02/2026

Cited On: 08/27/2026

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

Compliance of this violation has been verified on: 09/02/2026

Cited On: 08/27/2026

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

Compliance of this violation has been verified on: 09/02/2026

Cited On: 08/27/2026

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

Compliance of this violation has been verified on: 09/02/2026

Cited On: 08/27/2026

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, 114125(b), 114141

This violation found not in compliance on 09/02/2026. See details below.

Cited On: 09/02/2026

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, 114125(b), 114141

Inspector Observations:

Observed an employee skipping the sanitizing step during manual warewashing of a large stock pot that she was washing while maintained directly on the basin of the mop sink.

[CA] Manual sanitization shall be accomplished in the final sanitizing rinse by contacting a chlorine solution of 100 PPM concentration for at least 30 seconds or by contacting a quaternary ammonium solution of 200 PPM concentration for at least 60 seconds.

Discontinue the use of the mop sink for manual warewashing.

[COS] Instructed employee to add and sanitize with bleach.

Minor violation:

High temperature sanitizing rinse measured 158F in the mechanical dishwasher in the kitchen.

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

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Cited On: 08/27/2026

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

Compliance of this violation has been verified on: 09/02/2026

Minor Violations

Cited On: 09/02/2026

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations:

Observed employee handling personal phone, then attempted to resume food preparation before being stopped.

[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 employee to wash hands.

Cited On: 09/02/2026

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

Inspector Observations:

Observed the hand wash station at the back kitchen area near the three walk-ins obstructed by multiple bulk containers of food and equipment placed directly in front, as well as equipment maintained in the wash basin.

***Note: Additional, available hand wash station located nearby**

[CA] Handwashing facility shall be clean, unobstructed, and accessible at all times.

Cited On: 09/02/2026

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

Inspector Observations:

Tofu skins measured 48F, and bean sprouts measured 49F while maintained out of temperature control at the cook-line. Per staff, items had been removed from refrigeration between 15 and 25 minutes prior.

In the upright warmer at the entrance to the kitchen, egg and custard tarts measured between 130F and 132F. Per staff, items had been heated and placed into the unit less than 45 minutes prior.

In the unapproved walk-in cooler adjacent to the barbecue station, a large container of soy sauce chicken measured 45F. Per staff, item had been relocated to the unit earlier this morning, approximately 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] Instructed employees to add ice to tofu skins and bean sprouts. Soy sauce chicken relocated to an alternate walk-in cooler.

[SA] Potentially hazardous foods in the upright hot holding unit to be served or discarded by the end of lunch service (less than 4 total hours elapsed after initially leaving temperature control)

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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:

Facility has remodeled the previously existing dry storage room into a walk-in cooler by adding metal walls and floors, as well as a compressor unit. Ambient of the unit measured between 45F and 49F via probe, depending on location.

Follow-up By
09/16/2026

[CA] Submit plans to DEH Plan Check at dehplanchek@deh.sccgov.org, or else remove unapproved modifications and revert to previously approved plans.

See "comments" for further details.

Unapproved walk-in cooler impounded. See impound report, ID: MC - 090226 - 1A

Measured Observations

N/A

Overall Comments:

On-site for a follow-up inspection after facility earned a conditional pass during the last routine inspection conducted on 8/27/2026.

Compliance of the following major violations has been verified:

K05M: Hands not clean/improperly washed:

- Facility has been issued a minor violation for improper handwashing. See minor violation above.

K07M: Improper hot and cold holding temperatures:

- - Facility has been issued a minor violation for improper hot and cold holding temperatures. See minor violation above.

K09M: Improper cooling methods:

- Observed no cooling violations at the time of inspection

K13M: Food adulterated:

- Observed no evidence of adulterated food at the time of inspection

K16M: Not in compliance with shell stock tags

- Observed shell stock tags stored with correlated batches of oysters while maintained inside the walk-in cooler at the vegetable preparation room

Compliance of the following major violation was not verified:

K14M: Food contact surfaces unclean/unsanitized:

- See major violation above.

Facility has remodeled the previously existing dry storage room adjacent to the barbecue station into a walk-in cooler; Facility has added metal floors and walls, as well as a compressor unit. Upper portions of the walls and the ceiling is still white FRP. Door of the walk-in cooler is a white-painted wooden residential door. Ambient of the walk-in cooler measured between 45F and 49F via probe, depending on location.

Spoke with the chief architect in charge of the facility, Ping. Ping stated that the room used to be an unrefrigerated dry storage room, but has since had metal floors and walls, as well as a compressor unit added.

In the next two weeks, by 9/16/2026, facility shall either submit plans to DEH Plan Check at dehplanchek@deh.sccgov.org for the addition of new equipment (i.e. the walk-in cooler), or else remove the unapproved modifications (i.e. the compressor unit and unapproved installation of walls/floors) and revert to what was previously per plan. Per discussion with Ping, she will consult with the owners of the facility to see what course of action they would like to pursue.

Unapproved walk-in cooler has been impounded. See impound report ID: MC - 090226 - 1A

Photographs taken for documentation

Failure to comply by 9/16/2026 may result in further enforcement action.

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Per discussion with Ping, she spoke with the business owner via phone. Per Ping, business owner is considering making/drying the roasted items at their central kitchen in Castro Valley, and then transporting the items via refrigerated truck to this location. Per Ping, other facility is under same ownership. If the owner decides on this course of action and it is approved, facility will remove the compressor unit/unapproved modifications. Business card provided. Per Ping, facility owner will make a decision in the next week, and either submit plans to the County Health Department or else remove the unapproved modifications and revert the room to a dry storage room, per originally approved plans.

***Notes:**

- Facility shall provide the manufacturer of rice noodles; If rice noodle manufacturer is unable to provide a variance, facility shall subject rice noodles to time as a public health control (4-hour rule). Further evaluation will follow via email.

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 **9/16/2026**. 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: Raymond
Manager
Signed On: September 02, 2026