

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 FA0250506 - SHANCHENG LAMEIZI HOT POT	Site Address 286 BARBER CT, MILPITAS, CA 95035	Inspection Date 06/23/2026
Program PR0360802 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17	Owner Name SPICY FAMILY RESTAURANT	Inspection Time 15:00 - 15:25
Inspected By MAVERICK CHIN	Inspection Type LIMITED INSPECTION	Consent By JACKIE

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

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

Inspector Observations:

Mushroom soup, pooled eggs, tomato sauce, and sliced tomatoes measured between 73F and 74F while maintained in ambient temperature on top of one of the two-door under-counter coolers at the main preparation area of the kitchen. Per staff, items had been taken out of refrigeration for lunch service approximately 4 hours prior.

Cooked chili sauce measured 121F while maintained in a large, lid-covered stock pot on a dunnage rack at the cook-line. Per staff, it had been taken off the stove 45 minutes prior.

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

[COS] Mushroom soup, pooled eggs, tomato sauce, and sliced tomatoes were voluntarily discarded due to time and temperature abuse. Cooked chili sauce was placed back onto the stove and reheated to greater than 165F.

Minor Violations

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

Inspector Observations:

Hand wash sink at the main cook-line could not provide any hot or cold water. Hot and cold diverter valves underneath observed turned off. Aforementioned hand sink lacked paper towels.

**Note: Additional hand sink with hot and cold running water and paper towels was available nearby.*

[CA] An adequate supply of hot and cold water shall be provided at handwashing facilities. Handwashing facilities shall be equipped to provide minimum 100°F water under pressure for a minimum of 15 seconds. Single-use sanitary towels shall be provided in dispensers; heated-air hand drying device may be substituted for single-use towels.

[COS] PIC turned on diverter valves for hot and cold water. Paper towels were restocked.

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

Inspector Observations:

A large tub of cooked beef tripe measured 83F while maintained in a tub of standing water in the preparation sink at the main preparation area of the kitchen. Per staff, tripe had been cooked between 30 minutes and 1 hour prior, and was cooling down prior to being chopped up and placed into the walk-in cooler.

[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] Beef tripe was relocated to the walk-in cooler to cool down.

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Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
hot water	three compartment sink	120.00 Fahrenheit	

Overall Comments:

Limited inspection conducted in conjunction with CO0160030.

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 7/7/2026. 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: Jackie
PIC
Signed On: June 23, 2026