

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 FA0287098 - LONG MEN BAY HOT POT		Site Address 979 STORY RD 7030, SAN JOSE, CA 95122		Inspection Date 07/22/2024		Placard Color & Score <div style="background-color: green; color: white; padding: 10px; text-align: center;"> GREEN 84 </div>		
Program PR0430639 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name PING AN ENTERPRISE INC		Inspection Time 13:35 - 15:05			
Inspected By HENRY LUU		Inspection Type ROUTINE INSPECTION		Consent By TONY				FSC Weiping He 03/17/2029

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K02	Communicable disease; reporting/restriction/exclusion	X						S
K03	No discharge from eyes, nose, mouth	X						S
K04	Proper eating, tasting, drinking, tobacco use	X						
K05	Hands clean, properly washed; gloves used properly	X						
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		
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		
K34	Warewash facilities: installed/maintained; test strips		
K35	Equipment, utensils: Approved, in good repair, adequate capacity		
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		
K48	Plan review		

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K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

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

Inspector Observations: *Dishes of marinated chicken feet at the buffet line measured at 50F. Employee stated that the items are usually discarded and replenished every hour to hour and a half. Current PHF has been out for approximately one hour.*

[CA] *PHFs held for dispensing in serving lines and salad bars may be maintained above 41°F, but not above 45°F, during periods not to exceed 12 hours in any 24-hour period only if the unused portions are disposed of at or before the end of this 24-hour period.*

**** Consider using time as a public health control (TPHC).**

[SA] *PHF items will be kept out until 3:00 PM (additional 1 hour) when facility is closed mid day.*

Minor Violations

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

Inspector Observations: *Hand wash station at the front service area lacked hand soap.*

[CA] *Handwashing facilities shall be equipped with handwashing cleanser and single-use sanitary towels in dispensers.*

[COS] *Employees provided hand soap.*

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 open food at the sauce bar/buffet with no protective covering.*

[CA] *Food on display shall be protected from contamination by the use of packaging, counter, service line, or sneeze guards that intercept a direct line between the consumer's mouth and the food being displayed, containers with tight-fitting securely attached lids, display cases, mechanical dispensers, or other effective means.*

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
Sliced watermelon	Food preparation refrigerator	40.00 Fahrenheit	Front service bar
Fried pork	Food preparation refrigerator	38.00 Fahrenheit	Across from cook line
Raw beef bone	Walk-in refrigerator	38.00 Fahrenheit	
Shrimp paste	Merchandiser refrigerator	38.00 Fahrenheit	
Beef skewers	Merchandiser refrigerator	39.00 Fahrenheit	
Beef tripe	Walk-in refrigerator	37.00 Fahrenheit	
Fish fillet	Top load preparation refrigerator	36.00 Fahrenheit	
Hot water	Three-compartment sink	122.00 Fahrenheit	
Black rice soup	Food preparation refrigerator	39.00 Fahrenheit	
Raw marinated chicken	Walk-in refrigerator	39.00 Fahrenheit	
Goose intestines	Two-door upright refrigerator	39.00 Fahrenheit	
Beef balls	Merchandiser refrigerator	37.00 Fahrenheit	
Quail eggs	Top load preparation refrigerator	37.00 Fahrenheit	
Tofu	Merchandiser refrigerator	39.00 Fahrenheit	
Sliced raw beef	Two-door upright refrigerator	40.00 Fahrenheit	
Sliced tomatoes	Food preparation refrigerator	39.00 Fahrenheit	Across from cook line
Duck blood	Food preparation refrigerator	40.00 Fahrenheit	
Cooked rice	Rice warmer	167.00 Fahrenheit	
Chlorine sanitizer	Mechanical dish machine	50.00 PPM	
Beef tripe	Food preparation refrigerator	39.00 Fahrenheit	Top insert
Beef tripe	Top load preparation refrigerator	38.00 Fahrenheit	
Black rice soup	Walk-in refrigerator	38.00 Fahrenheit	
Marinated chicken feet	Walk-in refrigerator	37.00 Fahrenheit	
Cooked chicken feet	Reach-in beverage refrigerator	40.00 Fahrenheit	

Overall Comments:

- Time as a public health control (TPHC) written procedures reviewed and provided to manager.

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 **8/5/2024**. 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: Xianjie C.
Manager
Signed On: July 22, 2024