

County of Santa Clara
Department of Environmental Health
Consumer Protection Division

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 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 04/18/2024	
Program PR0383436 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17			Owner Name HL PENINSULA PEARL INC		Inspection Time 12:10 - 14:30
Inspected By ALELI CRUTCHFIELD	Inspection Type ROUTINE INSPECTION	Consent By KEN	FSC Not Available		

Placard Color & Score
YELLOW
59

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						
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						
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	
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	X	
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	X	
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	X	
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	X	
K39 Thermometers provided, accurate	X	
K40 Wiping cloths: properly used, stored	X	
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		
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

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

Inspector Observations: Observed 6 full containers (over 4 inches high) of cooked egg rolls cooling on a mobile cart, measured between 71F-100F. Covered and stacked bamboo dim sum containers with egg yolk baos measured at 61F in undercounter dim sum unit. 2 containers of bbq pork mixture measured between 100-107F on mobile rack.

[CA] Rapidly cool food using uncovered shallow containers, using no more than 2 inches for solid foods and no more than 4 inches for liquids. Cool food from 135F-70F in 2 hours and 70F-41F in 4 hours. Do not stack dim sum containers when cooling. Cool food in the walk in cooler.

[COS] Egg rolls and bbq pork mixture were transferred to additional containers to cool. Dim sum was left uncovered. Located cooling food on mobile rack in walk in cooler.

Follow-up By
04/23/2024

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 temp dishwasher in use and measured at 140F dish plate thermometer. Final rinse measured below 140F. [CA] Repair high temp dishwasher immediately and sanitize all dishes at the 3 compartment sink with 200 ppm quaternary ammonia.

Quaternary ammonia at dispenser measured over 400 ppm. The water and sanitizer appears to not be premixed when the dispenser is turned on. Employee did not know how to prepare the required sanitizer concentration. [CA] Use 1 tablespoon of quaternary ammonia for every 2 gallons of water to reach a minimum of 200 ppm quaternary ammonia. [COS]

Follow-up By
04/23/2024

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations: Food safety manager's certificate and food handler cards unavailable for review. [CA] Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. At least one person must be food safety certified. Ensure certificate/cards are available for review.

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

Inspector Observations: Hand sink next to the computer by the main kitchen entrance obstructed by a striped laundry basket. Hand sink in dishwash room obstructed by brooms and laundry basket. Lack of paper towels at bar hand sink.

[CA] Keep dispensers stocked at all times and hand sinks shall be accessible at all times.

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

Inspector Observations: The hot and cold water was turned off at the hand sink next in the dishwash area. Leak noted at the sink. [CA] Hot and cold water shall be available at all times. Repair the sink.

Restroom hand sink measured at 70F. [CA] A minimum of 100-108F of warm water shall be provided for combination sinks.

K24 - 2 Points - Person in charge not present and not performing duties; 113945-113945.1, 113984.1, 114075

Inspector Observations: Lack of person in charge. Employee stated that the manager was not here and unable to find a designated person in charge.

[CA] A "person in charge" who is responsible for operation of facility shall be present at the food facility during all hours of operation.

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)

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Inspector Observations: *Observed raw shrimp and raw pork above ready to eat/cooked food in dim sum refrigerator across from steamer equipment. Raw chicken stored above raw pork in 2 door upright refrigerator. [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. Store raw chicken below raw pork/beef.*

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations: *Observed several bags of dry goods (i.e. mung beans, red beans) opened and stored directly on the floor in dry storage area. Silver bowls used as scoops for dry bulk ingredients. Containers of chili paste stored on floor in front of wok. [CA] Store food 6 inches off of the floor on racks/shelving, seal packages or locate in dry bulk containers with the lid closed when not in use. Replace bowls with scoops with handles.*

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations: *Lack of thermolabels to test the high temp dishwasher. Lack of chlorine test strips for the bar dishwasher. [CA] Provide test strips. www.paperthermometer.com*

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

Inspector Observations: *Heavy accumulation of grease on hood ventilation filters. Paper towels are used to soak up the grease and steam on the lip of the canopy hood to prevent grease from dripping on the floor. [CA] Deep clean the filters and hood weekly.*

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

Inspector Observations: *2 stem probe thermometers available but were not operable. [CA] Repair or replace the thermometer (new battery).*

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations: *Several wiping cloths noted on counters throughout the kitchen. [CA] Store wiping cloths in sanitizer buckets in between uses with quaternary ammonia of 200 ppm.*

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: *Leak noted at mop sink. [CA] Repair the leak.*

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
water	hand sink, near entrance, cookline, walk in cooler	100.00 Fahrenheit	
water	3 comp sink	120.00 Fahrenheit	
ambient	walk in cooler	38.00 Fahrenheit	
chlorine	bar glass washer	50.00 PPM	
raw pork, poultry	walk in cooler	39.00 Fahrenheit	
dumplings- variety	dumpling under counter unit	39.00 Fahrenheit	
chicken	2 door reach in	40.00 Fahrenheit	
dish plate	high temp machine	140.00 Fahrenheit	
ambient	bar refrigerators	40.00 Fahrenheit	
ambient	freezers reach in	4.00 Fahrenheit	

Overall Comments:

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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 **5/2/2024**. 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: ken lam
food service staff

Signed On: April 18, 2024