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	Site Address	Inspection Date
FA0211512 - BEIJING RESTAURANT	1460 HALFORD AV, SANTA CLARA, CA 95051	11/09/2026
Program	**Owner Name**	**Inspection Time**
PR0305104 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	LNT ENTERPRISE INC.	12:45 - 13:30
Inspected By	**Inspection Type**	**Consent By**
KATHY VO	FOLLOW-UP INSPECTION	IHAN

Placard Color & Score
GREEN
N/A

Comments and Observations

Major Violations

Cited On: 11/03/2026
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: 11/09/2026

Cited On: 11/03/2026
K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)
Compliance of this violation has been verified on: 11/09/2026

Cited On: 11/03/2026
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, 14125(b), 114141
Compliance of this violation has been verified on: 11/09/2026

Cited On: 11/03/2026
K16 - 8 Points - Not in compliance with shell stock tags, condition; 114039-114039.5
Compliance of this violation has been verified on: 11/09/2026

Minor Violations

Cited On: 11/09/2026
K14 - 3 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: Measured the chlorine sanitizer concentration in the mechanical dishwasher at 25 ppm. [CA] Mechanical sanitization shall be accomplished in the final sanitizing rinse with a chlorine sanitizer concentration of at least 50 ppm, or as per manufacturer's specifications.

Measured Observations

Item	Location	Measurement	Comments
beansprouts	3-door preparation unit	41.00 Fahrenheit	
fried chicken	3-door preparation unit inserts	70.00 Fahrenheit	70-91F. Actively cooling.
raw shrimp	3-door preparation unit inserts	41.00 Fahrenheit	
sweet and sour sauce	countertop soup well	141.00 Fahrenheit	
black bean sauce	countertop warmer	143.00 Fahrenheit	
sanitizer (chlorine)	mechanical dishwasher	25.00 PPM	
clams	shellfish tank	40.00 Fahrenheit	

Overall Comments:

On-site to conduct a follow-up to the last routine inspection, dated 11/2/2026.

The following major violations have been verified as in compliance:
- K05: Improper handwashing practices. Observed proper handwashing practices at the time of inspection. Discussed handwashing policy with PIC.
- K07: Improper holding temperatures. Observed all foods are stored under refrigeration or inside countertop warmers. Measured all foods at proper holding temperatures at time of inspection.
- K14: Improper sanitization of food contact surfaces. Observed proper washing, rinsing, and sanitizing of equipment using the

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mechanical dishwasher at time of inspection.
- K16: Improper compliance with shellstock storage. Observed two shellfish tanks have been separated into one for clams on the bottom, and one for crabs at the top. Facility has affixed the latest shellfish stock tag to the side of the tank.

The facility has been given a "PASS" for this inspection. Continue to address remaining violations as cited on the routine inspection report.

****** Facility has open service requests (SR0874428, SR0886002) for remodeling with Plan Check Department. Consult with Plan Check Department as needed to close out service requests. For general inquiries or to schedule a consultation, site assessment, or plan check inspection, please contact Plan Check at dehplancheck@deh.sccgov.org or call at 408-918-3400 (Monday through Friday, 7:30AM-4:30PM). More information can be found on the DEH website: ehinfo.org.***

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 **11/23/2026**.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: Ihan Jun
Server

Signed On: November 09, 2026