

**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**

<b>Facility</b> FA0257298 - L&L HAWAIIAN BBQ		<b>Site Address</b> 273 W CALAVERAS BL, MILPITAS, CA 95035	<b>Inspection Date</b> 03/25/2026
<b>Program</b> PR0376160 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10		<b>Owner Name</b> WEI, JIANGUO	<b>Inspection Time</b> 12:00 - 12:29
<b>Inspected By</b> NHA HUYNH	<b>Inspection Type</b> LIMITED INSPECTION	<b>Consent By</b> JASON	

<b>Placard Color &amp; Score</b> <b>GREEN</b> <b>N/A</b>
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**Comments and Observations**

**Major Violations**

No major violations were observed during this inspection.

**Minor Violations**

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

***Inspector Observations:***

***Multiple Potentially Hazardous Foods in the 3 door prep cooler were measured at 43 degrees Fahrenheit.***

***[Corrective Action] Maintain PHFs at or below 41 degrees Fahrenheit.***

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:***

***The 2 door undercounter cooler is broken.***

***[Corrective Action] Repair, replace or remove the refrigeration unit.***

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

***Inspector Observations:***

***Observed floor grout thin near the prep sink and 3 compartment sink.***

***[Corrective Action] Maintain floor in good condition.***

**Performance-Based Inspection Questions**

N/A

**Measured Observations**

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
hot water	handwash sink	100.00 Fahrenheit	
pork, noodles, mac salad	walk-in cooler	41.00 Fahrenheit	
gravy	hot holding unit	168.00 Fahrenheit	
shrimp	single door undercounter cooler	40.00 Fahrenheit	
raw shell eggs, mac salad, pork	3 door prep cooler	43.00 Fahrenheit	
hot water	3 compartment sink	123.00 Fahrenheit	

**Overall Comments:**

***OWNERSHIP CHANGE INFORMATION***

***NEW FACILITY NAME: L&L Hawaiian BBQ***

***NEW OWNER: Milpitas LL HB Inc.***

***The applicant has completed the facility evaluation application process for an Environmental Health Permit.***

***The permit category for this facility is FP10. An invoice for the permit fee in the amount of \$1,377.00 will be mailed to the billing address on the application. Payment must be submitted within 10 days of receipt of the invoice. The owner is responsible for contacting our department if an invoice is not received and remit payment within 30 days.***

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***The Environmental Health Permit will be effective: 04/01/2026 - 03/31/2027 This report serves as a temporary permit. However, the permit will be deemed invalid if the permit fee is not paid in full within 30 days from the date of this report. Okay to Operate.***

***An official permit will be mailed to the address on file and shall be posted in public view upon receipt.***

***\*Structural Review inspection conducted on 03/25/2026.***

***\*Permit condition: none.***

***\*Obtain food safety manager certificate within 60 days. All other food employees must have valid food handler cards within 30 days from hire date.***

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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 **4/8/2026**. 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:**

<b>[CA]</b>	Corrective Action
<b>[COS]</b>	Corrected on Site
<b>[N]</b>	Needs Improvement
<b>[NA]</b>	Not Applicable
<b>[NO]</b>	Not Observed
<b>[PBI]</b>	Performance-based Inspection
<b>[PHF]</b>	Potentially Hazardous Food
<b>[PIC]</b>	Person in Charge
<b>[PPM]</b>	Part per Million
<b>[S]</b>	Satisfactory
<b>[SA]</b>	Suitable Alternative
<b>[TPHC]</b>	Time as a Public Health Control



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**Received By:** Winnie Li  
operator  
**Signed On:** March 25, 2026