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	11/03/2026
Program	**Owner Name**	**Inspection Time**
PR0305104 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	LNT ENTERPRISE INC.	14:00 - 16:25
Inspected By	**Inspection Type**	**Consent By** / **FSC**
KATHY VO	ROUTINE INSPECTION	IHAN / Tye Tazy Lin 11/28/2028

Placard Color & Score
YELLOW
54

RISK FACTORS AND INTERVENTIONS		IN	OUT Major	OUT Minor	COS/SA	N/O	N/A	PBI
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		X			N
K06	Adequate handwash facilities supplied, accessible	X						
K07	Proper hot and cold holding temperatures		X		X			N
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							
K14	Food contact surfaces clean, sanitized		X		X			
K15	Food obtained from approved source	X						
K16	Compliance with shell stock tags, condition, display		X		X			N
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	X	
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	X	
K36	Equipment, utensils, linens: Proper storage and use		
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use		
K39	Thermometers provided, accurate	X	
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	X	
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

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: Observed multiple improper handwashing practices including: touching face or hair, touching trash can, and touching soiled wiping cloth or contaminated equipment, then proceeding to handle foods or clean equipment without an intermediate handwashing step. [CA] Employees are required to wash their hands: 1) before beginning work, 2) before handling food or clean equipment, 3) as often as necessary during food preparation to remove soil and contamination, 4) when switching from raw to ready to eat foods, 5) after touching body parts, 6) after coughing, sneezing, eating, or drinking, 7) after using the restroom, and 8) any time when contamination may occur. [COS] Specialist intervened and directed employee to properly wash hands.

Follow-up By 11/10/2026

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

Inspector Observations: 1) Measured sweet and sour sauce stored in the warmer at 109F. Per employee, soup was prepared less than 2 hours prior to temperature measurement. [CA] Potentially Hazardous Foods shall be kept at 41F or below or 135F or above. [COS] Specialist instructed employee to heat soup on the stovetop to 165F before placing back in the warmer for hot holding.

2) Measured black bean sauce stored at ambient temperature at 108F. Per employee, black bean sauce was cooked 2 hours prior to temperature measurement. [CA] Potentially Hazardous Foods shall be kept at 41F or below or 135F or above. [COS] Employee stated that black bean sauce will discarded within 2 hours (within 4 hours of initial removal from temperature control).

3) Measured beansprouts on the preparation counter at 69F. Per employee, beansprouts were removed from refrigeration less than 30 minutes prior to temperature measurement. [CA] Potentially Hazardous Foods shall be kept at 41F or below or 135F or above. [COS] Employee placed beansprouts into an ice bath to facilitate rapid cooling.

Follow-up By 11/10/2026

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

Inspector Observations: **MAJOR**Observed facility re-uses the same pans for transferring foods (different raw meats and vegetables) to the cook line without replacement or cleaning and sanitizing in between. During warewashing, observed employees washing pans without the use of sanitizer. [CA] Food contact surfaces shall be cleaned and sanitized as required, including at any time during the operation when contamination may have occurred. [COS] Specialist intervened and instructed employee to use different pans between different food items. Foods were all cooked to proper cooking temperatures.

*****MINOR** Observed accumulation of black, mold-like substance in the interior panel of the ice machine. No active contamination of food observed. [CA] Food contact surfaces shall be routinely cleaned and sanitized.***

Follow-up By 11/10/2026

K16 - 8 Points - Not in compliance with shell stock tags, condition; 114039-114039.5

Inspector Observations: **MAJOR** Observed fresh shellstock (clams) stored in the same water tank as crabs. [CA] Shellstock shall be stored in an approved manner to prevent contamination and commingling of shellstock or fish from another container. [COS] Crabs were removed from the tank, and voluntarily condemned and discarded at time of inspection.

*****MINOR** Observed clam stock tags are not attached to the container in which shellstock is held. Tags available for review at time of inspection. [CA] Shellstock tags shall remain attached to the container in which the shellstock are received until the container is empty and shall be maintained for 90 calendar days from date of harvest.***

Follow-up By 11/10/2026

Minor Violations

K26 - 2 Points - Unapproved thawing methods used; frozen food; 114018, 114020, 114020.1

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Inspector Observations: Observed raw meat thawing in the 3-compartment sink at ambient temperature or in standing water. [CA] Frozen potentially hazardous food shall only be thawed in one of the following ways: 1) under refrigeration that maintains the food temperature at 41°F or below, 2) completely submerged under potable running water for a period not to exceed two hours at a water temperature of 70°F or below, and with sufficient water velocity to agitate and flush off loose particles into the sink drain, 3) in a microwave oven if immediately followed by immediate preparation, 4) as part of a cooking process.

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 active food preparation using a large container stored directly on top of trash can. [CA] Food shall be separated and protected from contamination.

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

Inspector Observations: Observed food stored on the floor in the food preparation area and in the walk-in coolers. [CA] Food shall be stored at least six inches above the floor to prevent contamination and facilitate ease of cleaning.

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: Observed thawing of raw meat and food preparation occurring inside the 3-compartment sink. Per employee, all sanitizing is achieved at the mechanical dishwasher. [CA] The warewashing sink shall be designated for warewashing only to prevent cross contamination.

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: Observed use of unapproved equipment including domestic steamer without ventilation in the front counter area. [CA] All utensils and equipment shall be certified or classified for sanitation by an American National Standards Institute (ANSI) accredited certification program (e.g. NSF, UL EPH, UL Sanitation, CSA Sanitation, or ETL Sanitation).

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

Inspector Observations: Observed facility refrigeration units lack thermometers. [CA] A thermometer (accurate to +/- 2°F) shall be provided and correctly located in each hot and cold holding unit containing potentially hazardous foods.

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations: Observed back door is missing knobs, creating large gaps between the facility and the outside. [CA] Seal all gaps in the facility. The facility shall be fully enclosed to prevent pest harborage and entrance.

Performance-Based Inspection Questions

Needs Improvement - Compliance with shell stock tags, condition, display.
Needs Improvement - Hands clean/properly washed/gloves used properly.
Needs Improvement - Proper hot and cold holding temperatures.

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Measured Observations

Item	Location	Measurement	Comments
beansprouts	preparation counter	69.00 Fahrenheit	
water	preparation sink	120.00 Fahrenheit	
sanitizer (chlorine)	mechanical dishwasher	50.00 PPM	
raw seafood	3-door preparation unit (1)	41.00 Fahrenheit	
water	handwash sink	100.00 Fahrenheit	
black bean sauce	warmer	162.00 Fahrenheit	
sweet and sour sauce	warmer	109.00 Fahrenheit	
raw meat	walk-in cooler	41.00 Fahrenheit	
noodles	preparation counter	93.00 Fahrenheit	Cooling. Per employee, cooked 20 minutes prior.
black bean sauce	preparation counter	108.00 Fahrenheit	
water	3-compartment sink	120.00 Fahrenheit	
crab	shellfish tank	41.00 Fahrenheit	
ambient	walk-in freezer	3.00 Fahrenheit	
water	handwash sink (restroom)	100.00 Fahrenheit	
sweet potato	preparation counter (front)	65.00 Fahrenheit	TPHC
fried chicken	3-door preparation (2)	65.00 Fahrenheit	Cooling. Per employee, cooked 2 hours prior.

Overall Comments:

A follow-up inspection will be conducted within five business days to verify compliance of major violations. The first follow-up inspection is free of charge. Subsequent follow-up inspections after the first follow-up shall be billed at $290/hour (one hour minimum) during normal business hours (Monday - Friday, 7:30 AM to 4:30 PM), and $664 (minimum of two hours) during non-business hours, and upon inspector availability.

****** 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 **11/17/2026**.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 03, 2026