

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 FA0202569 - BEIJING CHEF	Site Address 1828 N MILPITAS BL, MILPITAS, CA 95035	Inspection Date 12/19/2022
Program PR0305203 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name XIANGJIA (U.S.) CORPORATI	Inspection Time 11:15 - 12:15
Inspected By FRANK LEONG	Inspection Type FOLLOW-UP INSPECTION	Consent By AMY YANG

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 11/29/2022

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Compliance of this violation has been verified on: 12/19/2022

Cited On: 11/29/2022

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

Compliance of this violation has been verified on: 12/19/2022

Cited On: 11/29/2022

K13 - 8 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Compliance of this violation has been verified on: 12/19/2022

Minor Violations

Cited On: 11/29/2022

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

Compliance of this violation has been verified on: 12/19/2022

Cited On: 11/29/2022

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Compliance of this violation has been verified on: 12/19/2022

Measured Observations

N/A

Overall Comments:

Follow-up inspection for conditional pass due to multiple major violations.

The following violations was corrected:

K06M - Inadequate handwash facilities

- Observed handwash station in the kitchen is stocked with hand soap and paper towels.

K07M - Improper holding temperatures

- Measured all potentially hazardous food at 41F or below.

K13M - Food adulteration

- Observed pickled cabbage is stored in food containers. No observed chemical containers used for food storage.

K01 - Inadequate demonstration of knowledge

- Observed food safety certificate is available: KEBIN LI - 07/28/2026

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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 1/2/2023. 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: AMY YANG
WAITRESS

Signed On: December 19, 2022