

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 02/20/2024	
Program PR0305203 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name XIANGJIA (U.S.) CORPORATI		Inspection Time 11:15 - 13:15
Inspected By NHA HUYNH	Inspection Type ROUTINE INSPECTION		Consent By FEI HAN	FSC Kebin Li 07/28/2026	

Placard Color & Score
YELLOW
70

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						S
K03 No discharge from eyes, nose, mouth	X						S
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		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		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		
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		
K31 Consumer self service does prevent contamination		
K32 Food properly labeled and honestly presented		
K33 Nonfood contact surfaces clean	X	
K34 Warewash facilities: installed/maintained; test strips		
K35 Equipment, utensils: Approved, in good repair, adequate capacity	X	
K36 Equipment, utensils, linens: Proper storage and use	X	
K37 Vending machines		
K38 Adequate ventilation/lighting; designated areas, use		
K39 Thermometers provided, accurate		
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	X	
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

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

Inspector Observations:

1. Meat defrosting at the 3 compartment sink was measured at 51 degrees Fahrenheit.
[Corrective Action] Ensure Potentially Hazardous Foods are maintained below 41 degrees Fahrenheit.
[Suitable Alternative] Employee moved meats into refrigeration.

Follow-up By
02/22/2024

2. Tofu, meat, fried meat in the 2 door upright cooler was measured at 48 degrees Fahrenheit.
[Corrective Action] Ensure Potentially Hazardous Foods area maintained below 41 degrees Fahrenheit.
[Suitable Alternative] PHFs were moved into a properly working refrigeration unit.

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:

Chlorine sanitizer in the dishwasher was measured at 0 ppm. There was active warewashing at the time of inspection.
[Corrective Action] Ensure chlorine sanitizer in the dishwasher is at 50 ppm.
[Suitable Alternative] Sanitize utensils in the 3 compartment sink with 100 ppm chlorine sanitizer until dishwasher is repaired.

Follow-up By
02/22/2024

Minor Violations

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

Inspector Observations:

Observed meats thawing in the 3 compartment sink at room temperature.
[Corrective Action] 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.

Follow-up By
02/22/2024

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:

1. Observed meat thawing in the 3 compartment sink.
[Corrective Action] Discontinue thawing foods in the 3 compartment sink. The 3 compartment sink shall be used for warewashing only.

2. Observed preparation of bell peppers on the drain board of the dishwasher.
[Corrective Action] Discontinue preparing foods on the drainboard of the dishwasher.

3. Open bags of sugar, flour, and salt in the dry storage room.
[Corrective Action] Close the bags after each use or transfer contents into a food grade bulk storage container with a tight fitting lid.

Follow-up By
02/22/2024

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations:

Accumulation of grime on the doors of the 2 door undercounter cooler.
[Corrective Action] Thoroughly clean and maintain clean.

Follow-up By
02/22/2024

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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:

1. Ambient air temperature in the 2 door upright cooler was measured at 49 degrees Fahrenheit.
[Corrective Action] Refrigeration units shall be able to maintain Potentially Hazardous Foods below 41 degrees Fahrenheit.

Follow-up By
02/22/2024

2. Heavy ice build up on the evaporator in the walk-in cooler.
[Corrective Action] Maintain evaporator in good condition.

3. Observe water dripping under the 2 door prep cooler.
[Corrective Action] Ensure water drips into the floor sink.

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations:

Knife stored in the crevice of the wall and the back splash guard of the 3 compartment sink.
[Corrective Action] Discontinue storing the knife in the crevice. Store knife in a clean and dry location.

Follow-up By
02/22/2024

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:

A water heater was observed stored in the hallway near the restroom.
[Corrective Action] Remove the water heater from the premise.

Follow-up By
02/22/2024

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

Inspector Observations:

1. Accumulation of grime on the floor sink under the 3 compartment sink.
[Corrective Action] Thoroughly clean and maintain clean.

Follow-up By
02/22/2024

2. Accumulation of food grime on the floor under the 2 door prep cooler.
[Corrective Action] Thoroughly clean and maintain clean.

3. Old food debris observed on the floor in the dry storage room.
[Corrective Action] Thoroughly clean and maintain clean.

4. Raw meat juice observed on the floor in the walk-in cooler.
[Corrective Action] Thoroughly clean and maintain clean.

5. Old food debris on the floor in the walk-in freezer.
[Corrective Action] Thoroughly clean and maintain clean.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
meat	3 compartment sink	47.00 Fahrenheit	defrosting
tofu, meat, fried meat	2 door upright cooler	48.00 Fahrenheit	
meat	2 door undercounter cooler	32.00 Fahrenheit	
ambient air	2 door upright cooler	49.00 Fahrenheit	
chlorine sanitizer	dishwasher	0.00 PPM	
meat	2 door prep cooler	32.00 Fahrenheit	
chicken, diced tomatoes, beef	walk-in cooler	36.00 Fahrenheit	
pooled eggs	2 door prep cooler - top	48.00 Fahrenheit	

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Overall Comments:

Foods from yesterday such as duck, stir fry noodles and fried beef were observed on the cookline. Per person in charge, all of those foods were supposed to be discarded. Ensure old foods are discarded promptly.

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 **3/5/2024**. 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

Kebin Li

Received By: Kebin Li
Operator
Signed On: February 20, 2024