

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 FA0261481 - HL PENINSULA RESTAURANT		Site Address 136 RANCH DR, MILPITAS, CA 95035		Inspection Date 07/05/2022	
Program PR0383436 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17			Owner Name HL PENINSULA PEARL INC		Inspection Time 18:15 - 20:00
Inspected By HUNTER DANG	Inspection Type FOLLOW-UP INSPECTION		Consent By RAYMOND ZHENG		

Placard Color & Score GREEN N/A
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Comments and Observations

Major Violations

Cited On: 07/05/2022

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

This violation found not in compliance on 07/05/2022. See details below.

Cited On: 07/05/2022

K21 - 8 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Compliance of this violation has been verified on: 07/05/2022

Minor Violations

Cited On: 07/05/2022

K16 - 3 Points - Not in compliance with shell stock tags, condition; 114039-114039.5

This violation found not in compliance on 07/05/2022. See details below.

Follow-up By 07/08/2022

Measured Observations

Item	Location	Measurement	Comments
Water	Hand sinks	100.00 Fahrenheit	Hand sinks in kitchen and restroom.
Hot water	Three-compartment sinks	120.00 Fahrenheit	
Hot water	Preparatory sinks	120.00 Fahrenheit	

Overall Comments:

This follow-up inspection for Major Violation K21.

Compliance of Major Violation K21 was verified by water temperatures of at least 100 F at all hand sinks (kitchen and restrooms), and 120 F hot water temperature at preparatory sinks and three-compartment warewash sinks.

The facility is okay to re-open.

Green placard issued and posted.

Requested after hour inspection will be assessed an over-time fee of \$493 (FP93), which will be invoiced and mailed to the operator.

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 **7/19/2022**. 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.

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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: Mingie Li
Owner

Signed On: July 05, 2022