

County of Santa Clara
Department of Environmental Health
Consumer Protection Division

1555 Berger Drive, Suite 300, San Jose, CA 95112-2716
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OFFICIAL INSPECTION REPORT

Facility FA0202569 - BEIJING CHEF		Site Address 1828 N MILPITAS BL, MILPITAS, CA 95035	Inspection Date 02/22/2024
Program PR0305203 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name XIANGJIA (U.S.) CORPORATI	Inspection Time 15:20 - 16:20
Inspected By NHA HUYNH	Inspection Type FOLLOW-UP INSPECTION	Consent By FEI HAN	

Placard Color & Score GREEN N/A
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Comments and Observations

Major Violations

Cited On: 02/20/2024

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

Compliance of this violation has been verified on: 02/22/2024

Cited On: 02/20/2024

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

Compliance of this violation has been verified on: 02/22/2024

Minor Violations

Cited On: 02/20/2024

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

Compliance of this violation has been verified on: 02/22/2024

Cited On: 02/20/2024

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)

Compliance of this violation has been verified on: 02/22/2024

Cited On: 02/20/2024

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

Compliance of this violation has been verified on: 02/22/2024

Cited On: 02/20/2024

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

Compliance of this violation has been verified on: 02/22/2024

Cited On: 02/20/2024

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

Compliance of this violation has been verified on: 02/22/2024

Cited On: 02/20/2024

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

Compliance of this violation has been verified on: 02/22/2024

Cited On: 02/20/2024

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

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Measured Observations

Item	Location	Measurement	Comments
chlorine sanitizer	dishwasher	50.00 PPM	

Overall Comments:

A follow-up inspection was conducted to verify violations from routine inspection on 02/20/2024 are in compliance.

K07:

- 1. No meat observed left out at room temperature.*
- 2. No PHFs observed in the 2 door upright cooler.*

K14: Chlorine sanitizer concentration in the dishwasher was measured at 50 ppm.

K26: No meat observed thawing at room temperature.

K27:

- 1. No meat observed thawing in the 3 compartment sink.*
- 2. No prep work observed on the drainboard of the dishwasher.*
- 3. All bulk bags of sugar, salt, and flour observed closed.*

K35:

- 1. 2 door upright cooler not in use and will be discarded.*
- 2. No heavy ice build up observed on the evaporator in the walk-in cooler.*
- 3. Water or condensate from the 2 door prep cooler still dripping onto the floor.*

K36: No knife observed stored in the crevice between wall and the 3 compartment sink.

K44: Water heater observed removed from the premise.

K45:

- 1. Grime observed cleaned under the 3 compartment sink. x*
- 2. Grime/heavy food debris still present under the 2 door prep cooler.*
- 3. Food debris observed cleaned in the dry storage room.*
- 4. Raw meat juice observed cleaned in the walk-in cooler.*
- 5. Half of the debris on the floor in the walk-in freezer observed cleaned.*

Continue to maintain facility clean and in good condition.

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 **3/7/2024**. 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

Fei Han

Received By: Fei Han
Employee
Signed On: February 22, 2024