

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 FA0206929 - LION SUPERMARKET - BBQ	Site Address 1710 TULLY RD A, SAN JOSE, CA 95122	Inspection Date 04/10/2024
Program PR0306817 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name LONGCHAMP CORP	Inspection Time 15:50 - 16:45
Inspected By HENRY LUU	Inspection Type FOLLOW-UP INSPECTION	Consent By DAU

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 04/04/2024

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

Compliance of this violation has been verified on: 04/10/2024

Cited On: 04/04/2024

K09 - 8 Points - Improper cooling methods; 114002, 114002.1

Compliance of this violation has been verified on: 04/10/2024

Minor Violations

Cited On: 04/04/2024

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

This violation found not in compliance on 04/10/2024. See details below.

Cited On: 03/11/2024

K49 - 2 Points - Permits not available; 114067(b,c), 114381(a), 114387

Compliance of this violation has been verified on: 04/10/2024

Measured Observations

Item	Location	Measurement	Comments
Cooked pork large intestine	Walk-in refrigerator	39.00 Fahrenheit	
Hot water	Two-compartment ware wash sink	120.00 Fahrenheit	
Marinated duck feet	Walk-in refrigerator	54.00 Fahrenheit	Deep fried less than 2 hours prior
Raw marinated BBQ pork	Two-door upright refrigerator	40.00 Fahrenheit	
Cooked squid	Walk-in refrigerator	50.00 Fahrenheit	Prepared less than 2 hours prior
Cooked pork small intestine	Walk-in refrigerator	60.00 Fahrenheit	Prepared less than 2 hours prior
Cooked pork stomach	Walk-in refrigerator	34.00 Fahrenheit	
Chlorine sanitizer	Mechanical dish machine	50.00 PPM	

Overall Comments:

- On-site for follow-up inspection after facility earned a conditional pass during a routine inspection on 4/4/2024.
- Facility has corrected the following:
 - K07M - Improper hot and cold holding temperatures:
 - At time of inspection, PHF items measured at 41F or below.
 - PHF items measuring between 41F and 135F were in preparation.
 - PHF items at the steam tables by the butcher station were subjected to time as a public health control (TPHC) and were properly labeled.
 - TPHC written procedures were completed and provided to this Division.
 - A scanned copy was taken during the follow-up inspection.
 - Maintain written procedures at facility and provide upon request.

OFFICIAL INSPECTION REPORT

Facility FA0206929 - LION SUPERMARKET - BBQ	Site Address 1710 TULLY RD A, SAN JOSE, CA 95122	Inspection Date 04/10/2024
Program PR0306817 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name LONGCHAMP CORP	Inspection Time 15:50 - 16:45

- K09M - Improper cooling methods:

- PHF items at time of inspection observed actively cooling within time and temperature requirements.

- PHF items (squid, pork small intestines, marinated duck feet) observed cooling inside walk-in refrigerator that were partially covered.

- Make plans to replace plastic tubs with metal containers.

- Facility has earned a green "pass" placard.

- Continue to address all other violations noted on inspection report.

**** Note: plan check application shall be submitted for a three-compartment sink by 4/18/2024.**

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 **4/24/2024**. 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



Received By: Ha Ly
Employee
Signed On: April 10, 2024