

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 FA0202356 - HOMETOWN KITCHEN		Site Address 1245 JACKLIN RD, MILPITAS, CA 95035		Inspection Date 11/12/2025		Placard Color & Score GREEN 71		
Program PR0303269 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name FLAMING HOUSE & SPICY F		Inspection Time 11:35 - 13:15			
Inspected By NHA HUYNH		Inspection Type ROUTINE INSPECTION		Consent By CHRIS				FSC Zhaozhi Liu 04/12/2029

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				N
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		
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	X	
K35	Equipment, utensils: Approved, in good repair, adequate capacity	X	
K36	Equipment, utensils, linens: Proper storage and use		
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:

Intestines and ground pork in the styrofoam container were measured at 59 degrees Fahrenheit.

[Corrective Action] Maintain perishable foods below 41 degrees Fahrenheit. If the intent is to leave the meat out from refrigeration for later use, use ice to maintain food below 41 degrees Fahrenheit.

[Suitable Alternative] Ice was poured over the meat.

Minor Violations

K14 - 3 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:

Slimy mold accumulation on the interior left side of the prep sink.

[Corrective Action] Thoroughly clean and sanitize. Maintain clean.

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations:

Hot water at the 3 compartment sink was measured at a maximum temperature of 116 degrees Fahrenheit.

[Corrective Action] Provide hot water at a minimum temperature of 120 degrees Fahrenheit.

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations:

Rodent droppings observed on the floor in the dry storage room and by the water heater. No sign of rodent activity anywhere else in the facility.

[Corrective Action] Clean and sanitize areas of old rodent droppings. Remove all products on the floor and thoroughly clean the floors.

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:

Observed pot of sauce and various other food products stored directly on the floor in the dry storage room, near the water heater and in the side room.

[Corrective Action] Store all food products 6 inches above the floor on approved shelving.

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

Inspector Observations:

Old food residue observed on the drain pipes under the 3 compartment sink.

[Corrective Action] Thoroughly clean and maintain clean.

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

Inspector Observations:

Observed thawing of meat in the left and middle compartment of the 3 compartment sink. There were dirty utensils in the right compartment sink.

[Corrective Action] The 3 compartment sink is to be used for warewashing only. Use the preparation sink for food preparation activities.

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

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Inspector Observations:

Observed a knife sharpening tool mounted to a 2x4 piece of wood at the prep sink that was observed dirty and unable to be cleaned.

[Corrective Action] Use tools that are able to be clean. Tools that are listed as NSF or ANSI are normally approved for restaurant use.

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:

Side door observed left open.

[Corrective Action] Keep the door close when not actively going in or out. If the side door is normally left open, provide a screen door or install air-curtain to prevent the entry of flies.

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

Inspector Observations:

1. Heavy grease accumulation on the floor under the cooking equipments at the cookline.

[Corrective Action] Thoroughly clean and maintain clean.

2. Observed strong offensive odor from the grime and slime accumulation between the pot and floor by the water heater.

[Corrective Action] Thoroughly clean and maintain clean.

3. Heavy grime and old food accumulation in the floor sinks under the 3 compartment sink and the cookline.

[Corrective Action] Thoroughly clean and maintain clean.

Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.

Measured Observations

Item	Location	Measurement	Comments
hot water	3 compartment sink	116.00 Fahrenheit	
hot water	handwash sink	108.00 Fahrenheit	
meat	4 door prep top island cooler	41.00 Fahrenheit	
chlorine sanitizer	dishwasher	50.00 PPM	
meat	2 sliding door upright cooler - left	35.00 Fahrenheit	
whole milk	2 sliding door upright cooler - right	38.00 Fahrenheit	
fish, raw shell eggs	walk-in cooler	38.00 Fahrenheit	
intestine, ground pork	styrofoam container	59.00 Fahrenheit	

Overall Comments:

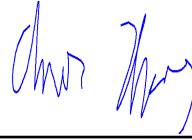
When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed for each and every reinspection until the necessary changes or corrections are made. Unless otherwise noted by the inspector, all violations are to be corrected no later than **11/26/2025**. 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: Chris Zhang
person in charge
Signed On: November 12, 2025