

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 FA0211512 - BEIJING RESTAURANT		Site Address 1460 HALFORD AV, SANTA CLARA, CA 95051	Inspection Date 08/28/2025
Program PR0305104 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name LNT ENTERPRISE INC.	Inspection Time 12:45 - 13:30
Inspected By KATHY VO	Inspection Type FOLLOW-UP INSPECTION	Consent By EMILY WONG	

Placard Color & Score GREEN N/A
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Comments and Observations

Major Violations

Cited On: 08/25/2025

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

Compliance of this violation has been verified on: 08/28/2025

Cited On: 08/25/2025

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

Compliance of this violation has been verified on: 08/28/2025

Minor Violations

Cited On: 08/28/2025

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: Observed left handwash sink is blocked by preparation cart at the time of inspection. Nearby handwash sinks are available in the food preparation area and front counter. [CA] Handwash sink shall be fully stocked and accessible at all times.

Measured Observations

Item	Location	Measurement	Comments
fried chicken	2-door preparation unit	41.00 Fahrenheit	
shrimp	2-door preparation unit	41.00 Fahrenheit	
soup	soup warmer	140.00 Fahrenheit	
black bean sauce	soup warmer	152.00 Fahrenheit	
pork	walk-in cooler	77.00 Fahrenheit	Cooling. Per staff, cooked 1 hour prior to temperature measurement.

Overall Comments:

On-site to conduct a follow-up to the routine inspection from 8/25/2025.

The following major violations have been corrected:

- K07: Proper hot and cold holding temperatures.

--- Facility has completed TPHC documentation for caramelized sweet potato. Confirmed proper use of TPHC procedures on-site.

Facility to keep TPHC documentation on-site and available for review.

--- Facility will elect to keep fried chicken, black bean sauce, and all other foods on temperature control. See measured observations.

- K08: Proper cooling methods. Observed cooked pork properly cooling in the walk-in cooler at the time of inspection. See measured observations.

Continue to address remaining violations as cited on the routine inspection report.

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 **9/11/2025**. 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: Emily Wong
Front of House Manager

Signed On: August 28, 2025