

# 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 FA0287098 - LONG MEN BAY HOT POT	Site Address 979 STORY RD 7030, SAN JOSE, CA 95122	Inspection Date 05/22/2024
Program PR0430639 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name PING AN ENTERPRISE INC	Inspection Time 11:00 - 12:00
Inspected By HENRY LUU	Inspection Type LIMITED INSPECTION	Consent By XIANJIE C.

Placard Color & Score

**GREEN**  
**N/A**

### Comments and Observations

#### Major Violations

No major violations were observed during this inspection.

#### Minor Violations

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

**Inspector Observations: One dying American cockroach observed on floor inside the women's restroom.**

**[CA] The premises of each food facility shall be kept free of vermin. A food facility shall not operate when there is a vermin infestation that has resulted in the contamination of food contact surfaces, food packaging, utensils, food equipment, or adulteration of food(s). The food facility shall cease operation of the food facility immediately. The food facility shall remain closed until: there is no longer evidence of a vermin infestation; all contaminated surfaces have been cleaned and sanitized; and contributing factors such as cleaning, repairs, and the elimination of harborages have been resolved.**

**[COS] Manager abated cockroach.**

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: Sneeze guard at the buffet style sauce bar does not adequately protect food.**

**[CA] Food on display shall be protected from contamination by the use of packaging, counter, service line, or sneeze guards that intercept a direct line between the consumer's mouth and the food being displayed, containers with tight-fitting securely attached lids, display cases, mechanical dispensers, or other effective means.**

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

**Inspector Observations: Observed domestic microwave in use.**

**[CA] Once unit fails, make plans to replace with commercial equipment.**

**Observed RLD branded commercial gas powered skewer grill and Nantsune NFC-350 frozen meat slicer. Both equipment do not appear to ANSI certified.**

**[CA] New and/or replacement food equipment shall be certified or classified for sanitation by an American National Standards Institute (ANSI) accredited certification program (e.g. NSF, UL EPH, UL Sanitation, CSA Sanitation, or ETL Sanitation).**

**- Provide specification sheets and/or ANSI certification.**

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

**Inspector Observations: Numerous refrigerators missing thermometers.**

**[CA] A thermometer +/- 2°F shall be provided and correctly located in each hot and cold holding unit containing potentially hazardous foods.**

#### Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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## Measured Observations

Item	Location	Measurement	Comments
Ambient	Walk-in freezer	10.00 Fahrenheit	
Warm water	Hand wash sink - restrooms	100.00 Fahrenheit	
Hot water	Three-compartment sink	128.00 Fahrenheit	
Chlorine sanitizer	Mechanical dish machine	50.00 PPM	
Hot water	Dump sink - bar	125.00 Fahrenheit	
Ambient	Two-door food preparation refrigerator	40.00 Fahrenheit	
Ambient	Three-door food preparation refrigerator	37.00 Fahrenheit	
Warm water	Hand wash sink - by janitorial sink	116.00 Fahrenheit	
Ambient	Walk-in refrigerator	35.00 Fahrenheit	
Warm water	Hand wash sink - bar	120.00 Fahrenheit	
Ambient	Two-door upright merchandiser refrigerator	35.00 Fahrenheit	

## Overall Comments:

### OWNERSHIP CHANGE INFORMATION

**NEW FACILITY NAME:** Long Men Bay Hot Pot  
**NEW OWNER:** Ping An Enterprise, Inc.

*The applicant has completed the facility evaluation application process for an Environmental Health Permit.*

*The permit category for this facility is FP14. An invoice for the permit fee in the amount of \$1,679.00 will be mailed to the billing address on the application. Payment must be submitted within 10 days of receipt of the invoice. The owner is responsible for contacting our department if an invoice is not received and remit payment within 30 days.*

*The Environmental Health Permit will be effective: 06/01/2024 - 05/31/2025 This report serves as a temporary permit. However, the permit will be deemed invalid if the permit fee is not paid in full within 30 days from the date of this report. Okay to Operate.*

*An official permit will be mailed to the address on file and shall be posted in public view upon receipt.*

*\*Structural Review inspection conducted on 05/22/2024*

*\*Permit condition: N/A*

*\*Obtain food safety manager certificate within 60 days. All other food employees must have valid food handler cards within 30 days from hire date.*

*- FSC - Xianjie Cao - 03/08/2027*

*\* Per manager, facility intends on opening 6/1/2024*

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 **6/5/2024**. 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.

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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



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**Received By:** Xianjie C.  
Manager

**Signed On:** May 22, 2024