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	Site Address	Inspection Date
FA0202356 - HOMETOWN KITCHEN	1245 JACKLIN RD, MILPITAS, CA 95035	11/19/2026
Program	**Owner Name**	**Inspection Time**
PR0303269 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	FLAMING HOUSE & SPICY F(	14:00 - 15:30
Inspected By	**Inspection Type**	**Consent By** / **FSC**
NHA HUYNH	ROUTINE INSPECTION	CHRIS / Zhaozhi Liu 04/12/2029

Placard Color & Score
YELLOW
74

	RISK FACTORS AND INTERVENTIONS	IN	OUT Major	OUT Minor	COS/SA	N/O	N/A	PBI
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						
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		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		
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	X	
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		
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:
Pork belly in the walk-in cooler was measured at 68 degrees Fahrenheit. Pork belly was hung at the cookline exhaust hood prior to inspection.
[Corrective Action] Maintain Potentially Hazardous Foods above 135 degrees Fahrenheit or below 41 degrees Fahrenheit. Discontinue drying pork belly at the exhaust hood.
[Suitable Alternative] Employee will take the pork belly home.

Follow-up By 11/25/2026

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations:
1. Rodent dropping observed on the floor in the dry storage area and on the floor by the prep sink.
[Corrective Action] Thoroughly clean and sanitize areas of old rodent droppings.
[Corrected on Site] Employee cleaned and sanitized the floors.

2. A couple flies observed near the mop sink area.
[Corrective Action] Eliminate flies using safe methods.

Follow-up By 11/25/2026

Minor Violations

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:
1. Foods in open top containers observed stored next to the handwash sinks.
[Corrective Action] Do not store any foods near the handwash sinks.

2. Multiple boxes of food stored on the floor in the walk-in cooler, dry storage room, and other parts of the kitchen.
[Corrective Action] Store all foods at least 6 inches above the floor.

Follow-up By 11/25/2026

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

Inspector Observations:
Shelving in the walk-in cooler observed dirty.
[Corrective Action] Thoroughly clean and maintain clean.

Follow-up By 11/25/2026

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:
Rubber seal on the doors of the open top island cooler at the cookline observed damaged.
[Corrective Action] Repair or replace the rubber seals.

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations:
1. Leak under the left compartment of the 3 compartment sink.
[Corrective Action] Repair to stop the leak.

2. Leak under the steamer at the cookline.
[Corrective Action] Repair to stop the leak.

Follow-up By 11/25/2026

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

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Follow-up By
11/25/2026

Inspector Observations:
1. Hole in the wall by the prep sink.
[Corrective Action] Seal the hole.

2. Heavy grease accumulation on the floor at the cookline.
[Corrective Action] Thoroughly clean and maintain clean.

3. Broken floor tiles under cookling equipments at the cookline.
[Corrective Action] Maintain floors in good condition.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
raw shell eggs, pork	walk-in cooler	41.00 Fahrenheit	
meat	2 sliding door upright cooler	36.00 Fahrenheit	left
meat	2 sliding door upright cooler	36.00 Fahrenheit	right
chlorine sanitizer	dishwasher machine	50.00 PPM	
pork	open top island prep cooler	41.00 Fahrenheit	
hot water	3 compartment sink	168.00 Fahrenheit	
hot water	handwash sink	125.00 Fahrenheit	
pork belly	walk-in cooler	68.00 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 **12/3/2026**.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: Chris Zhang
Manager

Signed On: November 19, 2026