

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 07/30/2024	
Program PR0305104 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name LNT ENTERPRISE INC.		Inspection Time 15:00 - 16:20
Inspected By MINDY NGUYEN	Inspection Type ROUTINE INSPECTION	Consent By IHAN	FSC TYE TAZY LIN 11/28/28		

Placard Color & Score
GREEN
77

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						
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			N
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						

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		
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		
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	X	
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	X
K45 Floor, walls, ceilings: built,maintained, clean		
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: 1) In the prep area, in front of the cookline: measured internal temperature of raw sprouts and cooked fish to be 70F. Employee stated foods had been held for less than 4 hours.

2) Inside the right prep unit: measured internal temperature of raw meats (49F), cooked shrimp (59F), tofu (53F). Employees stated all the food had been held since 12 noon today (about 3.5 hours prior) except for some foods like the tofu, which had been held since this morning or earlier.

[CA] Keep potentially hazardous foods at 41F and below or 135F and above.

[COS] Foods that were held for less than 4 hours were moved to the walk-in refrigerator or walk-in freezer. Foods that had been held longer than 4 hours were discarded (see VC&D form).

Minor Violations

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

Inspector Observations: The left handwash sink at the cookline was blocked off by a cart and equipment stored inside the handwash sink. Another handwash sink was available nearby.

[CA] Keep handwash sink accessible at all times.

[COS] Cart was moved.

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: Observed grey/black substance on panel inside ice machine.

[CA] Keep ice machine clean.

K16 - 3 Points - Not in compliance with shell stock tags, condition; 114039-114039.5

Inspector Observations: Shellfish tags for fresh clams were only available for the current batch of clams.

[CA] Keep shellfish tags at facility for 90 days.

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: The right prep unit was not able to keep potentially hazardous foods at 41F and below.

[CA] Repair unit so that it is able to keep PHFs at 41F and below.

Observed frozen food was stored inside/defrosting inside a trash bag.

[CA] Store food only in foodsafe containers.

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations: Observed cardboard was used to line dry storage shelves.

[CA] Discard cardboard. All surfaces must be smooth, durable, and easily cleanable.

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: Observed bottles of supplements/medications stored on shelf above prep table.

[CA] Store personal belongings and supplements/medications away from/below food prep areas.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

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Measured Observations

Item	Location	Measurement	Comments
COOKED SHRIMP	REACH-DOWN PREP UNIT	59.00 Fahrenheit	
CHLORINE	DISHWASHER	50.00 PPM	
HOT WATER	3-COMPARTMENT SINK	120.00 Fahrenheit	
TOFU	REACH-DOWN REFRIGERATOR	53.00 Fahrenheit	
PICKLES	PREP UNIT	41.00 Fahrenheit	
EGGS, PICKLES	REAR GLASS-DOOR REFRIGERATOR	40.00 Fahrenheit	
WARM WATER	HANDWASH SINK	100.00 Fahrenheit	
EGGS	REACH-DOWN PREP UNIT	41.00 Fahrenheit	
RICE	RICE WARMER	150.00 Fahrenheit	
RAW MEATS	PREP INSERTS, RIGHT PREP UNIT	49.00 Fahrenheit	HELD FOR LESS THAN 4 HOURS
COOKED FISH, RAW SPROUTS	PREP TABLE	70.00 Fahrenheit	HELD FOR LESS THAN 4 HOURS
BLACK BEAN SAUCE	HOT HOLDING	135.00 Fahrenheit	

Overall Comments:

Routine inspection. Please email all food handler cards to mindy.nguyen@deh.sccgov.org within 7 days.

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 **8/13/2024**. 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: Hwanhee Kim
Server

Signed On: July 30, 2024