

**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 FA0261481 - HL PENINSULA RESTAURANT		Site Address 136 RANCH DR, MILPITAS, CA 95035	Inspection Date 05/03/2023
Program PR0383436 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17		Owner Name HL PENINSULA PEARL INC	Inspection Time 12:30 - 13:30
Inspected By FRANK LEONG	Inspection Type FOLLOW-UP INSPECTION	Consent By YIMING CHEN	

Placard Color & Score <b>GREEN</b> <b>N/A</b>
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**Comments and Observations**

**Major Violations**

Cited On: 05/01/2023

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

**Compliance of this violation has been verified on: 05/03/2023**

Cited On: 05/01/2023

K14 - 8 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

**Compliance of this violation has been verified on: 05/03/2023**

**Minor Violations**

Cited On: 05/01/2023

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

**Compliance of this violation has been verified on: 05/03/2023**

Cited On: 05/01/2023

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

**Compliance of this violation has been verified on: 05/03/2023**

Cited On: 05/01/2023

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

**Compliance of this violation has been verified on: 05/03/2023**

Cited On: 05/01/2023

K26 - 2 Points - Unapproved thawing methods used; frozen food; 114018, 114020, 114020.1

**Compliance of this violation has been verified on: 05/03/2023**

Cited On: 05/01/2023

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)

**Compliance of this violation has been verified on: 05/03/2023**

Cited On: 05/01/2023

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

**Compliance of this violation has been verified on: 05/03/2023**

Cited On: 05/01/2023

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

**Compliance of this violation has been verified on: 05/03/2023**

**Measured Observations**

N/A

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## Overall Comments:

*Follow-up inspection for conditional pass due to improper holding temperatures and food contact surfaces unclean and unsanitized.*

*The following major violations was corrected:*

### *K07M - Improper holding temperatures*

- Measured all potentially hazardous foods at 41F and below or 135F and above.*
- Measured pooled eggs at 41F in ice bath placed by the cookline.*
- Measured black bean sauce and black beans in oil at 41F.*
- Measured beef tripe at 160F in the counter-top steam table.*
- Measured crispy wild rice shrimp roll at 158F from the cookline (prior to service).*

### *K14M - Food contact surfaces unclean/unsanitized*

- Observed tea kettles are bussed to the warewash area to be cleaned and sanitized.*
- Observed ice machines have been cleaned and sanitized.*

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 **5/17/2023**. 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: YIMING CHEN  
GENERAL MANAGER  
Signed On: May 03, 2023