

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 07/08/2022	
Program PR0383436 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17			Owner Name HL PENINSULA PEARL INC		Inspection Time 15:15 - 16:45
Inspected By GINA STIEHR	Inspection Type FOLLOW-UP INSPECTION	Consent By YIMING CHEN			

Placard Color & Score GREEN N/A

Comments and Observations

Major Violations

Cited On: 07/05/2022

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

Compliance of this violation has been verified on: 07/08/2022

Cited On: 07/05/2022

K21 - 8 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: 07/05/2022

Minor Violations

Cited On: 07/05/2022

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

Compliance of this violation has been verified on: 07/08/2022

Measured Observations

Item	Location	Measurement	Comments
pork belly	reach-in cooler	63.00 Fahrenheit	cooling
fish	food prep cold hold	41.00 Fahrenheit	
hot water	handwash sinks	100.00 Fahrenheit	
soft shell crab	walk-in cooler	41.00 Fahrenheit	
ambient temperature	glass beverage slider	45.00 Fahrenheit	
raw chicken feet	lowboy refrigerator	38.00 Fahrenheit	
bean sprout	walk-in cooler	41.00 Fahrenheit	
hot water	food prep sinks	120.00 Fahrenheit	
cream dessert	walk-in cooler	41.00 Fahrenheit	
salted egg yolk	glass beverage slider	57.00 Fahrenheit	recently prepped according to PIC
roast duck	hanging in bbq room	84.00 Fahrenheit	
hot water	3 comp sinks	120.00 Fahrenheit	

Overall Comments:

Follow-up inspection; major violations have been corrected. Observed one refrigerator with a high ambient temperature (45F) but only storing raw vegetables, milk, cream, and salted egg yolk. PHFs were moved to another refrigerator to finish cooling and for cold holding until the refrigerator can be repaired or adjusted. Discussed preparation and cooling procedures with manager, as well as TPHC (Time as a Public Health Control). All minor violations have been corrected except for the cooking equipment that needs mechanical ventilation exemption.

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 **7/22/2022**. 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: Yiming Chen
Manager

Signed On: July 08, 2022