

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 FA0209629 - LION FOOD CENTER #6		Site Address 471 S SARATOGA AV, SAN JOSE, CA 95129		Inspection Date 08/06/2026		Placard Color & Score GREEN 88		
Program PR0301596 - NO FOOD PREP > 20,000 SQ FT - FP08			Owner Name LIN, HAOHUI		Inspection Time 13:00 - 13:30			
Inspected By HINA WYNE		Inspection Type ROUTINE INSPECTION		Consent By SAMUEL				FSC Exempt

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						
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					
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		
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		
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: Bean curd inside the container was measured 47F.

Sea weed inside the container was measured 44F.

Tofu brick inside the tub at the cold holding unit measured 55F.

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

[SA] Add ice to keep PHF at 41F and below.

Minor Violations

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: Cold holding unit next to the restroom with noddles and fish cakes were measured 55F.

[CA] Repair/fix the cold holding unit so can measure 41F and below.

Walk in freezer floor has a one inch thick ice build up.

[CA] Repair/fix the walk in freezer to prevent ice build up.

Glass aquarium with clams has a green algae like build up.

[CA] Clean and sanitize to prevent green algae like build up.

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

Inspector Observations: Broken cement floor at the door of the second walk in freezer.

[CA] Replace broken floor tiles with a smooth and of durable construction and nonabsorbent material that is easily cleanable.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
BEAN CURD	COLD DISPLAY	47.00 Fahrenheit	
TOFU	COLD DISPLAY	50.00 Fahrenheit	ACTIVE PREP AND PLACED INSIDE THE COLD UNIT
HOT WATER	HAND WASHING RESTROOM	100.00 Fahrenheit	
HOT WATER	3-COMP SINK	120.00 Fahrenheit	
FISH	COLD HOLDING	38.00 Fahrenheit	
TOFU BRICK	COLD DISPLAY	55.00 Fahrenheit	RECENT PREP AND PLACED INSIDE THE COLD HOLDING.
FISH	COLD DISPLAY	40.00 Fahrenheit	
CHICKEN	COLD DISPLAY	40.00 Fahrenheit	
PAN CAKES	COLD DISPLAY	40.00 Fahrenheit	
FISH BALLS	COLD DISPLAY NEAR RESTROOM	55.00 Fahrenheit	
HOT WATER	FOOD PREP SINK	120.00 Fahrenheit	
PORK	WALK IN COOLER	40.00 Fahrenheit	
HOT WATER	HAND WASHING	100.00 Fahrenheit	
ICE CREAM	FREEZER	40.00 Fahrenheit	
MILK	REFRIGERATION	40.00 Fahrenheit	

Overall Comments:

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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 **8/20/2026**. 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: SAMUEL
PIC
Signed On: August 06, 2026