

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 FA0202569 - BEIJING CHEF | | Site Address 1828 N MILPITAS BL, MILPITAS, CA 95035 | | Inspection Date 11/29/2022 | |
| Program PR0305203 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11 | | | Owner Name XIANGJIA (U.S.) CORPORATI | | Inspection Time 12:45 - 14:45 |
| Inspected By FRANK LEONG | Inspection Type ROUTINE INSPECTION | | Consent By KEBIN LI | FSC KEBIN LI 07/28/2026 | |

| |
|-----------------------|
| Placard Color & Score |
| YELLOW |
| 62 |

| 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 | | | | | | N |
| K06 Adequate handwash facilities supplied, accessible | | X | | X | | | N |
| 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 | | 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 | X | |
| K28 Fruits and vegetables washed | | |
| K29 Toxic substances properly identified, stored, used | | |
| K30 Food storage: food storage containers identified | X | |
| 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

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: *In the kitchen area, next to the 3 compartment sink, at the handwash station, observed a lack of paper towels in the paper towel dispenser. [CA] Ensure paper towels are provided in the paper towel dispenser at the handwash station. [COS] Operator restocked handwash station with paper towels.*

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

Inspector Observations: *In the dry storage room, measured six boxes of raw shelled eggs stored at 55F to 58F from the previous day. [CA] Ensure potentially hazardous foods are held cold at 41F or below to prevent bacterial growth. [COS] Operator VC&D all six boxes of raw shelled eggs due to time and temperature abuse.*

K13 - 8 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Inspector Observations: *In the kitchen area, observed fermented cabbage stored in a 5 gallon detergent bucket. [CA] Ensure all food is stored in food grade containers. A container previously used to store poisonous or toxic materials shall not be used to store, transport, or dispense food, utensils, or single-use articles. [COS] Fermented cabbage was VC&D due to contamination.*

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations: *Employee was not adequately trained in proper handwashing using hand soap and paper towels, and training in handwashing when switching between tasks that may contaminate hands. [CA] Ensure employees are properly trained and have adequate knowledge in food safety.*

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

Inspector Observations: *In the kitchen area, hanging on a rack next to the bbq oven, measured cooked duck at 70F. Per operator, cooked duck was prepared 2 hours prior. [CA] Ensure potentially hazardous foods are RAPIDLY cooled from 135F to 70F within 2 hours, and then from 70F to 41F within 4 hours.*

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: *In the walk-in refrigerator, observed raw ground meat stored directly next to cooked duck heads. [CA] Ensure raw meat is stored below cooked foods. Food should be stored in the following order from the bottom: raw chicken, raw shelled eggs, raw beef, raw pork, raw fish/seafood, ready-to-eat foods, cooked foods.*

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

Inspector Observations: *In the kitchen area, in the dry storage room, observed multiple open bags of dry bulk food stored. [CA] Ensure all open bags of dry bulk food are immediately transferred to food grade containers and covered with a fitted lid.*

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

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

Inspector Observations: *In the kitchen area, underneath the wok station, observed accumulation of food debris on the floor. [CA] Ensure facility is regularly cleaned and maintained to prevent harborage of vermin.*

Performance-Based Inspection Questions

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Needs Improvement - Hands clean/properly washed/gloves used properly.
 Needs Improvement - Adequate handwash facilities: supplied or accessible.
 Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations

| Item | Location | Measurement | Comments |
|--------------------|------------------------------|-------------------|----------|
| chlorine sanitizer | warewash machine | 50.00 PPM | |
| sliced pork | 2 door reach in refrigerator | 35.00 Fahrenheit | |
| cooked duck head | walk-in refrigerator | 38.00 Fahrenheit | |
| raw shelled eggs | dry storage room | 58.00 Fahrenheit | |
| raw pork | 2 door prep unit | 40.00 Fahrenheit | |
| hot water | 3 compartment sink | 120.00 Fahrenheit | |
| cooked pork | walk-in refrigerator | 38.00 Fahrenheit | |
| cooked duck | hanging on rack | 70.00 Fahrenheit | |
| warm water | handwash sink | 100.00 Fahrenheit | |
| raw ground pork | walk-in refrigerator | 38.00 Fahrenheit | |
| pooled eggs | 2 door prep unit | 40.00 Fahrenheit | |
| tofu | 2 door reach in refrigerator | 36.00 Fahrenheit | |
| sliced beef | container at prep sink | 35.00 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 **12/13/2022**. 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.

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: KEBIN LI
OWNER

Signed On: November 29, 2022