

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 01/27/2022
Program PR0383436 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17	Owner Name HL PENINSULA PEARL INC	Inspection Time 13:10 - 14:20
Inspected By TRAVIS KETCHU	Inspection Type FOLLOW-UP INSPECTION	Consent By YIMING CHEN

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 01/25/2022

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

Compliance of this violation has been verified on: 01/27/2022

Cited On: 01/25/2022

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

Compliance of this violation has been verified on: 01/27/2022

Cited On: 01/25/2022

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: 01/27/2022

Minor Violations

N/A

Measured Observations

Item	Location	Measurement	Comments
hot water	warewashing machine	160.00 Fahrenheit	

Overall Comments:

Follow-up inspection to routine inspection conducted on 1/25/2022.

Observed all hand wash sinks to be properly stocked and accessible at the time of inspection.

Measured the final sanitizing rinse at 160 F within the warewashing machine.

Facility filled out procedures TPHC for the storage of dumplings, shell eggs, bean sprouts, noodles and bbq pork at room temperature.

The unapproved dough sheeter has been removed. Remove unapproved bun machine.

Continue to work on minor violations noted during the routine inspection.

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 **2/10/2022**. 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
PIC

Signed On: January 27, 2022

Comment: Signature not obtained due to COVID