

# 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

<b>Facility</b> FA0263860 - LHL MALATANG		<b>Site Address</b> 1661 HOLLENBECK AV B, SUNNYVALE, CA 94087		<b>Inspection Date</b> 05/06/2025	
<b>Program</b> PR0388857 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			<b>Owner Name</b> LHL MALATANG INC		<b>Inspection Time</b> 13:25 - 14:30
<b>Inspected By</b> KAYA ALASSFAR	<b>Inspection Type</b> ROUTINE INSPECTION	<b>Consent By</b> DONNY	<b>FSC</b> GRACE DIDJAJA 6/22/2025		

<b>Placard Color &amp; Score</b>
<b>GREEN</b>
<b>91</b>

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	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	X	
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		
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		
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

No major violations were observed during this inspection.

### Minor Violations

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

**Inspector Observations: Potentially Hazardous Foods (PHFs) : raw fish, raw meats, tofu- held in the self serve station measured less between 45F and 47F.**

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

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: Raw chicken and raw shrimp stored above ready to eat food items inside the upright refrigerator.**

**[CA] All food shall be separated and protected from cross-contamination. Store all raw meat or other raw products of animal origin below ready-to-eat food items.**

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

**Inspector Observations: Bagged food items stored directly on the floor in the dry storage area.**

**[CA] Food shall be stored at least 6 inches above the floor to prevent contamination.**

K31 - 2 Points - Consumer self service does not prevent contamination; 114063, 114065

**Inspector Observations: Sauces and condiments provided at the self service station are not covered.**

**[CA] Food on display shall be protected from cross-contamination, by the use of an approved sneeze guard that intercept a direct line between the consumer's mouth and the food being displayed.**

### Performance-Based Inspection Questions

N/A

### Measured Observations

Item	Location	Measurement	Comments
QUAT SANITIZER	3-COMP SINK	300.00 PPM	
WATER	3-COMP SINK , FOOD PREP SINK	120.00 Fahrenheit	
RAW SHRIMP	UPRIGHT REFRIGERATOR	40.00 Fahrenheit	
SHRIMP	SELF SERVE STATION	47.00 Fahrenheit	
SAUSAGE	SELF SERVE STATION	46.00 Fahrenheit	
TOFU	UPRIGHT REFRIGERATOR	38.00 Fahrenheit	
FRIED EGGS	PREP REFRIGERATOR	80.00 Fahrenheit	COOLING
WATER	HAND SINK	100.00 Fahrenheit	
AMBIENT	FREEZER	8.00 Fahrenheit	
RAW FISH	SELF SERVE STATION	45.00 Fahrenheit	
SOUP	ON COUNTER	135.00 Fahrenheit	
TOFU	SELF SERVE STATION	45.00 Fahrenheit	
RAW CIHICKEN	UPRIGHT REFRIGERATOR	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 **5/20/2025**. 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



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**Received By:** DONNY  
MANAGER

**Signed On:** May 06, 2025