

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 FA0250506 - SHANCHENG LAMEIZI HOT POT	Site Address 286 BARBER CT, MILPITAS, CA 95035	Inspection Date 06/04/2026
Program PR0360802 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17	Owner Name SPICY FAMILY RESTAURANT	Inspection Time 16:50 - 17:20
Inspected By MAVERICK CHIN	Inspection Type FOLLOW-UP INSPECTION	Consent By WENCHAO YU (STEVEN)

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 06/03/2026

K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000

Compliance of this violation has been verified on: 06/04/2026

Cited On: 06/03/2026

K09 - 8 Points - Improper cooling methods; 114002, 114002.1

Compliance of this violation has been verified on: 06/04/2026

Cited On: 06/03/2026

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: 06/04/2026

Cited On: 06/03/2026

K15 - 8 Points - Food not obtained from approved source; 113980, 113982, 114021-114031, 114041

This violation found not in compliance on 06/04/2026. See details below.

Minor Violations

N/A

Measured Observations

Item	Location	Measurement	Comments
warm water	hand sink - left cook-line	100.00 Fahrenheit	
fried red bean sesame balls	self-service line	0.50 Hours	
green tea	upright cooler - front service	41.00 Fahrenheit	
hot water	three compartment sink	120.00 Fahrenheit	
quaternary ammonium sanitizer	three compartment sink	200.00 PPM	

Overall Comments:

On-site for a follow-up inspection after facility earned a conditional pass during the last routine inspection conducted 6/03/2026:

Compliance of the following has been verified:

K08M: Improperly using time as a public health control:

Potentially hazardous foods subjected to time as a public health control while held under sneeze guards at the customer self-service line observed properly time labeled.

K09M: Improper cooling methods:

- No cooling observed at time of inspection. Per the manager, facility is now only boiling small amounts of green tea and cooling. Green tea measured 41F while maintained in the upright cooler at the front service area.

K14M: Food contact surfaces unclean/unsanitized:

- Quaternary ammonium sanitizer measured 200 ppm during manual warewashing in the three compartment sink.

K06m: Inadequate handwash facilities:

- All hand wash facilities observed stocked with soap and paper towels

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Compliance of the following was not verified:

Further evaluation will follow regarding K15M: Food not obtained from approved source. Facility could not provide invoices for cases of duck blood.

Facility re-issued a Green "Pass".

Continue to work on the violations cited during the last 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 **6/18/2026**. 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: Wenchao Yu
Manager

Signed On: June 04, 2026