

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 FA0202267 - GM-SAM'S KEBAB & GYROS		Site Address 172 GREAT MALL DR, MILPITAS, CA 95035		Inspection Date 04/25/2022	
Program PR0306687 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name SF BAY AREA EXIM, LLC		Inspection Time 13:00 - 15:10
Inspected By GLENCIJOY DAVID		Inspection Type ROUTINE INSPECTION		Consent By ELIZABETH	
				FSC Salih Inci 10/14/2022	

Placard Color & Score
YELLOW
55

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				
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						
K14 Food contact surfaces clean, sanitized		X		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		X			N
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	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		
K36 Equipment, utensils, linens: Proper storage and use		
K37 Vending machines		
K38 Adequate ventilation/lighting; designated areas, use	X	
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

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

Inspector Observations: Observed no supply of paper towel at hand wash sink near cook line. [CA] Supply of single use paper towel shall be available at hand wash sink at all times. [COS] Operator provided paper towels at hand wash sink.

Follow-up By
05/02/2022

Minor: Observed trash can and broom on the floor in front of hand wash sink and cooking equipment in the hand wash sink. [CA] Hand wash sink shall be unobstructed and readily available for use at all times. [COS] Operator moved the equipment, broom and trash can away from hand wash sink.

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

Inspector Observations: Measured temperature of boba in container on shelf at 79F. Per operator boba was stored in the container at 12:30 PM. [CA] All PHF items shall be maintained at a minimum of 41F or below.

When time only, rather than time and temperature is used as a public health control, PHFs shall be time marked to indicate when item is removed from temperature control, discarded if not consumed or served within 4 hours, and written procedures shall be readily available for review. [SA] Operator time labeled the boba to indicate when it was taken out of temperature control.

Follow-up By
05/02/2022

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

Inspector Observations: Observed ice touching mold like substance on interior panels of ice machine. [CA] Food contact surfaces shall be kept clean and free of any accumulation. Clean and sanitize the panels and discard ice touching the contaminated panels. [COS] Operator cleaned and sanitized the panels of ice machine and discarded the ice touching the panels.

Follow-up By
05/02/2022

K22 - 8 Points - Sewage and wastewater improperly disposed; 114197

Inspector Observations: Observed floor sink for hand wash sink at the cook line draining water slowly when hand wash faucet is turned on. Observed accumulation of sewage on floor surrounding floor sink. [CA] Ensure floor sink drains water properly to prevent any sewage backup. [SA] Discontinue using hand wash sink (near cook line) until floor sink is repaired. Use hand wash sink in warewash area to wash hands.

Follow-up By
05/02/2022

Minor Violations

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

Inspector Observations: Lack of food handler cards for the food employees. [CA] All food handler employees shall maintain a food handler card for the duration of their employment as food handler.

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: Observed food employee changing gloves after using register and going to cook line and not wash hands. [CA] Employees shall wash hands with soap, warm water and dry using paper towels as required prior to putting on gloves.

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: Measured water at three compartment sink at 118F. [CA] Hot water at three compartment sink shall measure at least 120F or above.

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

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Inspector Observations: *Observed food boxes on the floor. [CA] Store all food items six inches above the floor.*

Observed a container of salt without cover and label. [CA] Working containers with food items taken out of original packing shall be labeled and placed in approved containers with lids to prevent any contamination.

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations: *Observed a gap in ventilation hood filters. [CA] All hood ventilation filters shall be in place and in good repair.*

Performance-Based Inspection Questions

- Needs Improvement - Adequate handwash facilities: supplied or accessible.
- Needs Improvement - Proper hot and cold holding temperatures.
- Needs Improvement - Sewage and wastewater properly disposed.

Measured Observations

Item	Location	Measurement	Comments
Beef	Hot holding unit	140.00 Fahrenheit	
Chicken	Hot holding unit	145.00 Fahrenheit	
Water	Three compartment sink	118.00 Fahrenheit	
Fries	Freezer	-6.00 Fahrenheit	
Water	Hand wash sink	100.00 Fahrenheit	
Milk	Containers in mini two door refrigerator	41.00 Fahrenheit	
Boba	Container on shelf	79.00 Fahrenheit	
Cooked chicken	Walk in cooler	41.00 Fahrenheit	

Overall Comments:

*Joint inspection with Sukhreet Kaur
Inspection report prepared by Sukhreet Kaur*

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 **5/9/2022**. 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: Elizabeth

Signed On: April 25, 2022