



OFFICIAL INSPECTION REPORT

Facility FA0254030 - MINT & BASIL		Site Address 1741 N MILPITAS BL, MILPITAS, CA 95035	Inspection Date 08/26/2020
Program PR0370189 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10		Owner Name JAIMIE CHU	Inspection Time 17:30 - 18:15
Inspected By FRANK LEONG	Inspection Type FOLLOW-UP INSPECTION	Consent By MINH HONG	

Placard Color & Score GREEN N/A
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Comments and Observations

Major Violations

N/A

Minor Violations

N/A

Measured Observations

N/A

Overall Comments:

Follow-up inspection for conditional pass due to improper holding temperatures and inadequate handwash facilities.

The following violations was corrected:

K06M - INADEQUATE HANDWASH FACILITIES

- Observed all handwash stations are provided with hand soap and paper towels.

K07M - IMPROPER HOLDING TEMPERATURES

- Measured all potentially hazardous foods in the walk-in refrigerator at 41F or below. Measured rice in all rice cookers/warmers at 135F or above.

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 **9/9/2020**. 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