

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 FA0252870 - SOUP BY PARKS BBQ		Site Address 217 W CALAVERAS BL, MILPITAS, CA 95035		Inspection Date 06/14/2022	
Program PR0368121 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name LA PARK'S MILPITAS INC		Inspection Time 11:45 - 14:30
Inspected By FRANK LEONG	Inspection Type ROUTINE INSPECTION		Consent By JASON KIM	FSC SUNG HOON LEE 08/04/2023	

Placard Color & Score
YELLOW
71

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						S
K06 Adequate handwash facilities supplied, accessible		X		X			N
K07 Proper hot and cold holding temperatures		X		X			
K08 Time as a public health control; procedures & records						X	
K09 Proper cooling methods			X	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		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		
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		
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		X
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: *By the front service area, at the handwash station, observed a lack of paper towels in the paper towel dispenser for the handwash sink. In the back kitchen area, observed handwash station is disconnected and not provided with hand soap and paper towels. [CA] Ensure facility handwash stations are provided with hand soap and paper towels at all times. Handwash stations shall be accessible for handwashing at all times. [SA] Operator restocked front service area handwash station with paper towels. Employees shall use front service area handwash station to wash hands properly until handwash sink in back kitchen area is reinstalled and stocked.*

Follow-up By
06/16/2022

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

Inspector Observations: *Across from the cookline, in the storage compartment of the prep table, measured multiple pots of galbi jjim ingredients stored between 53F and 80F. Per operator, galbi jjim ingredients has been stored between 1-2 hours. At the 3 door prep unit, measured cut egg omelet at 85F in the prep top, and rice cakes at 49F in the prep top.[CA] Ensure potentially hazardous foods are held cold at or below 41F or held hot at or above 135F to prevent bacterial growth. [COS] Operator moved pots of galbi jjim ingredients to walk-in refrigerator to facilitate proper holding temperatures. Several pots moved to undercounter compartment of 3 door prep unit across from the cookline to facilitate proper holding temperatures. Egg omelet was removed from prep top and placed in an ice bath, and ice was added to rice cakes to facilitate proper holding temperatures.*

Follow-up By
06/16/2022

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: *In the back storage area, observed a single live cockroach on the wall to the right of the bulk dry food containers. In the kitchen area, outside and inside the storage/electronics room, and to the right of the 2 door undercounter refrigerator, observed 4 dead cockroaches. [CA] Ensure facility is kept free of cockroach activity. Contact pest control to provide service for facility. Discuss with pest control regarding harborage in the facility. Seal all cracks and crevices to prevent further harborage. Clean and sanitize all areas with cockroach activity. [SA] Operator eliminated single live cockroach on the wall. Operator to clean and sanitize facility areas where activity is observed.*

Follow-up By
06/16/2022

Minor Violations

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: *In the walk-in refrigerator, measured a wrapped tray of cooked brisket cooling at 115F. Per operator, brisket has been cooling for an hour. [CA] Potentially hazardous foods shall be RAPIDLY cooled from 135F to 70F within 2 hours, and then from 70F to 41F within 4 hours. Cooling of large pieces of meat shall be conducted by placing on flat tray and left unwrapped to cool on the top rack of refrigeration after reaching 135F internally. Cooling may be facilitated by additional means such as separating into smaller portions and/or by adding ice/using ice bath. [SA] Operator removed plastic wrap from tray of brisket and moved to top rack of refrigeration to facilitate cooling.*

Follow-up By
06/16/2022

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations: *Observed back gate is kept open and lacking door sweep. [CA] Ensure back gate is kept shut and a door sweep is installed to prevent an entrance for vermin.*

Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

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Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
cooked onion	2 door prep unit	41.00 Fahrenheit	
chlorine sanitizer	warewash machine	50.00 PPM	
rice cakes	3 door prep unit	49.00 Fahrenheit	
raw beef	walk-in refrigerator	33.00 Fahrenheit	
hot water	3 compartment sink	120.00 Fahrenheit	
cut egg omelet	3 door prep unit	85.00 Fahrenheit	
galbi jjim ingredients	prep table	80.00 Fahrenheit	Measured multiple pots between 53F and 80F.
kimchi	2 door prep unit	41.00 Fahrenheit	
cooked brisket	walk-in refrigerator	115.00 Fahrenheit	
kimchi	walk-in refrigerator	40.00 Fahrenheit	
cooked spinach	2 door prep unit	41.00 Fahrenheit	
cooked rice	rice warming drawer	145.00 Fahrenheit	
warm water	handwash sink	100.00 Fahrenheit	

Overall Comments:

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 **6/28/2022**. 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: JASON KIM
OWNER

Signed On: June 14, 2022