

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 11/05/2020 | |
| Program PR0306687 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10 | | | Owner Name SF BAY AREA EXIM, LLC | | Inspection Time 12:45 - 13:30 |
| Inspected By GLENCIJOY DAVID | Inspection Type ROUTINE INSPECTION | | Consent By MINI | FSC Salih Inci 10/15/2022 | |

Placard Color & Score

YELLOW

67

| 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 | | 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 | | 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 | X | |
| 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 | X | |
| K34 Warewash facilities: installed/maintained; test strips | | |
| K35 Equipment, utensils: Approved, in good repair, adequate capacity | | |
| K36 Equipment, utensils, linens: Proper storage and use | X | |
| 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 | X | |
| 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

Social Distancing Protocol

01 - Signage Violation

Inspector Observations: Updated "COVID-19 Prepared" and "Visitor Information" signs not posted at entrance of facility. [CA] Submit social distance protocol at www.covid19prepared.org within 24 hours. Print the "COVID-19 Prepared" and "Visitor Information" pages and post at the entrance of the facility.

02 - Face Covering Violation

Compliance of this category has been verified.

03 - Social Distance Violation

Compliance of this category has been verified.

04 - Clean and Sanitize Violation

Items in this category were not observed at the time of inspection.

05 - General Violation

Compliance of this category has been verified.

Major Violations

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

Inspector Observations: Boba under TPHC was not time marked. PIC states that boba was made at 12:30PM. [CA] When time is used as a public health control, PHFs shall be accurately 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. [COS] PIC put time marker for boba to be served or discarded by 4:30PM.

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|----------------------------|
| Follow-up By 11/12/2020 |
|----------------------------|

K13 - 8 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Inspector Observations: Two dead fruit flies in lychee jelly in drink prep cooler. [CA] A container previously used to store poisonous or toxic materials shall not be used to store, transport, or dispense food, utensils, or single-use articles. [COS] Lychee jelly was voluntarily discarded.

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|----------------------------|
| Follow-up By 11/12/2020 |
|----------------------------|

Minor Violations

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations:

REPEAT VIOLATION

Utensils and equipment stored in basin of handwash sink next to three compartment sink. [CA] Handwashing facility shall be clean, unobstructed, and accessible at all times.

K14 - 3 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: Accumulation of debris on equipment in storage. [CA] The food-contact surfaces of cooking equipment and pans shall be kept free of encrusted grease deposits and other soil accumulations.

K22 - 3 Points - Sewage and wastewater improperly disposed; 114197

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Inspector Observations: *Floor sink underneath display cooler appears to be draining slowly. Accumulation of water in the floor sink. [CA] Repair floor sink to drain properly.*

Pipe is draining into plastic cup next to ice cream freezer. [CA] Liquid waste shall be disposed of through the approved plumbing system and shall discharge into the public sewerage or into an approved private sewage disposal system.

K26 - 2 Points - Unapproved thawing methods used; frozen food; 114018, 114020, 114020.1

Inspector Observations: *Salmon thawing on counter next to ice machine.*

[CA] Frozen potentially hazardous food shall only be thawed in one of the following ways:

- 1) *under refrigeration that maintains the food temperature at 41°F or below,*
- 2) *completely submerged under potable running water for a period not to exceed two hours at a water temperature of 70°F or below, and with sufficient water velocity to agitate and flush off loose particles into the sink drain,*
- 3) *in a microwave oven if immediately followed by immediate preparation,*
- 4) *as part of a cooking process.*

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations: *Accumulation of debris on exterior of equipment. [CA] Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.*

Accumulation of debris on hood and hood filters. [CA] Clean mechanical exhaust hood and filters of grease accumulation.

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations: *Bowls and cups with no handles used as scoops for bulk foods. [CA] Provide scoop with handle and store scoop handle in such a way that the handle does not come in direct contact with food to prevent contamination.*

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations: *Accumulation of debris on floors and walls in prep area. [CA] Walls and floors in food preparation area shall be kept clean.*

Performance-Based Inspection Questions

N/A

Measured Observations

| Item | Location | Measurement | Comments |
|---------------|----------------------------------|-------------------|----------|
| boba | prep cooler - drink | 35.00 Fahrenheit | |
| passion fruit | prep cooler - drink | 39.00 Fahrenheit | |
| hot water | three compartment sink/prep sink | 120.00 Fahrenheit | |
| tomato salad | prep cooler | 41.00 Fahrenheit | |
| beef kebab | prep cooler | 37.00 Fahrenheit | |
| beef/lamb | prep cooler | 21.00 Fahrenheit | |
| chicken | walk in cooler | 41.00 Fahrenheit | |
| salmon | upright freezer | 1.00 Fahrenheit | IR |
| beef/lamb | walk in cooler | 41.00 Fahrenheit | |
| boba | counter | 103.00 Fahrenheit | |
| hot water | handwash sink | 100.00 Fahrenheit | |
| beef/lamb | prep cooler | 37.00 Fahrenheit | |
| chicken | prep cooler | 36.00 Fahrenheit | |

Overall Comments:

Report e-mailed to facility.

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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 **11/19/2020**. 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 |

Received By: Mini
PIC

Signed On: November 05, 2020

Comment: Report e-mailed to facility.