

# 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 FA0253944 - RAWASF		Site Address 1679 N MILPITAS BL, MILPITAS, CA 95035		Inspection Date 02/06/2023	
Program PR0370020 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name 369 NUTRITION LLC		Inspection Time 14:15 - 15:30
Inspected By FRANK LEONG	Inspection Type ROUTINE INSPECTION	Consent By ERIK DELA CRUZ	FSC CATHRINE TRINH 01/21/2025		

Placard Color & Score
<b>GREEN</b>
<b>88</b>

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						S
K07 Proper hot and cold holding temperatures			X				
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						
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		
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	X	
K37 Vending machines		
K38 Adequate ventilation/lighting; designated areas, use		
K39 Thermometers provided, accurate		
K40 Wiping cloths: properly used, stored		X
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

### Major Violations

No major violations were observed during this inspection.

### Minor Violations

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

**Inspector Observations:** *In the kitchen area, at the 2 door prep unit, measured sliced tomatoes at 48F. Per operator, tomatoes was sliced 30 minutes prior. Container of sliced tomatoes was placed in a second container with lettuce and not directly placed in the insert top of the 2 door prep unit. [CA] Ensure potentially hazardous foods are held cold at 41F or below. Place insert prep containers directly into the prep top to facilitate proper holding temperatures. [SA] Operator removed sliced tomatoes from the secondary container in insert prep top and replaced with the location of container of sliced radishes.*

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

**Inspector Observations:** *By the 3 compartment sink, at the drink prep counter, measured tetrapak containers of almond milk and oat milk at 68F stored on the counter-top. Per operator, containers opened about 15 minutes prior. [CA] Ensure potentially hazardous foods are RAPIDLY cooled from 70F to 41F within 4 hours. [SA] Operator moved containers to 2 door undercounter refrigerator to facilitate proper cooling.*

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:** *In the kitchen area, observed a tong stored on the splash guards of the handwash station where bottom of tong was in contact with the handwash sink. [CA] Ensure utensils and equipment are properly stored to prevent contamination.*

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

**Inspector Observations:** *In the kitchen area and the drink prep area, observed multiple used wiping cloths stored on counter-tops. [CA] Ensure all wiping cloths are stored in a sanitizer bucket with applicable sanitizer levels.*

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

**Inspector Observations:** *In the kitchen area and by the drink prep area, observed accumulation of food debris on floors. [CA] Ensure facility floors are regularly cleaned and maintained to prevent harborage of vermin.*

### Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

### Measured Observations

Item	Location	Measurement	Comments
hot water	3 compartment sink	120.00 Fahrenheit	
almond milk	2 door undercounter refrigerator	38.00 Fahrenheit	
coconut milk	2 door undercounter refrigerator	38.00 Fahrenheit	
burger crumbles	2 door reach in refrigerator	38.00 Fahrenheit	
oat milk	on top of 2 door undercounter refrigerator	68.00 Fahrenheit	
cooked impossible burger	counter-top	75.00 Fahrenheit	cooling/in prep
burger crumbles	2 door prep unit	40.00 Fahrenheit	
almond milk	on top of 2 door undercounter refrigerator	68.00 Fahrenheit	
warm water	handwash sink	100.00 Fahrenheit	
sliced tomatoes	2 door prep unit	48.00 Fahrenheit	
cooked mushroom	2 door reach in refrigerator	39.00 Fahrenheit	
caramelized onions	2 door prep unit	40.00 Fahrenheit	

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## 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 2/20/2023. 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



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**Received By:** ERIK DELA CRUZ  
FOOD PREP

**Signed On:** February 06, 2023