

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 FA0202628 - MEAT TIME		Site Address 260 S ABEL ST, MILPITAS, CA 95035		Inspection Date 11/14/2024		Placard Color & Score GREEN 81			
Program PR0302598 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name KY BROTHERS INC		Inspection Time 17:30 - 18:45				
Inspected By NHA HUYNH		Inspection Type ROUTINE INSPECTION		Consent By VICTOR				FSC Not Available	

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	
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	X	
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	X	
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	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

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

Inspector Observations:

Food Safety Certification not available for review.

[Corrective Action] The Food Safety Certification shall be readily available for review.

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

Inspector Observations:

Lack of paper towel dispenser in the left restroom. Loose paper towels available.

[Corrective Action] Install a paper towel dispenser.

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

Inspector Observations:

No hot water available at the handwash sink in the kitchen. The knob is broken.

[Corrective Action] Provide hot water. Repair the knob.

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations:

Boxes of meat stored on the floor in the walk-in cooler and walk-in freezer.

[Corrective Action] Store boxes of meat at least 6 inches above the floor on approved shelving.

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

Inspector Observations:

Grime on the fan guard in the walk-in cooler.

[Corrective Action] Thoroughly clean and maintain clean.

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

Inspector Observations:

The ambient temperature in the 2 door prep cooler at the left in the kitchen was measured at 62 degrees

Fahrenheit. Per PIC, the unit becomes freezing cold and is unplugged and re-plugged.

[Corrective Action] Ensure equipment is properly functioning.

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:

Walls are stained from leaning the mop head against the wall at the mop sink.

[Corrective Action] Install mop hanger at the mop sink and hang mop head at the bottom.

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

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Inspector Observations:

1. Heavy grime accumulation on the floor in the walk-in cooler. Observed the floor to be missing all of the floor tiles.

[Corrective Action] Thoroughly clean the floor. Install approved floor tiles with cove base tiles.

2. Pooling of liquid on the floor under the prep sink at the right side. The pooling of liquid is turning black. Per employee, the floor drain under the prep sink drains slow and sometimes over flow.

[Corrective Action] Ensure there is no pooling of liquid. Ensure floor sink drains properly.

3. Heavy grease accumulation on the floor under the 3 compartment sink around the grease trap. Per PIC, the facility has been busier.

[Corrective Action] Thoroughly clean and maintain clean. Increase the frequency of grease trap maintenance.

4. Wall on the left of the ice machine appears deteriorating.

[Corrective Action] Repair the wall.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
beef	2 door prep cooler - right	40.00 Fahrenheit	
ambient air	2 door prep cooler -left	62.00 Fahrenheit	
chlorine sanitizer	dishwasher	50.00 PPM	
raw shell eggs, beef, fish	walk-in cooler	40.00 Fahrenheit	
beef	single door upright cooler	35.00 Fahrenheit	
hot water	3 compartment sink	124.00 Fahrenheit	

Overall Comments:

Front door slams when closed.

Operator spoke about adding tables and chairs at middle of empty dining area for customers to sit and drink, eat appetizer, and wait for the bbq tables.

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 **11/28/2024**. 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: Kota Tatebayashi
Operator

Signed On: November 14, 2024