

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 FA0256983 - BBQ CHICKEN MILPITAS		Site Address 179 W CALAVERAS BL, MILPITAS, CA 95035		Inspection Date 10/31/2023		Placard Color & Score <div style="background-color: green; color: white; padding: 10px; text-align: center;"> GREEN 89 </div>		
Program PR0375458 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name BBQNC3 CORPORATION		Inspection Time 13:55 - 15:10			
Inspected By NHA HUYNH		Inspection Type ROUTINE INSPECTION		Consent By TROY KIM				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		
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		X
K40	Wiping cloths: properly used, stored		
K41	Plumbing approved, installed, in good repair; proper backflow devices		
K42	Garbage & refuse properly disposed; facilities maintained		X
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		
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available	X	

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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:

Lack of Food Safety Certification. [Corrective Action] Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have a valid Food Safety Certificate available for review at all times.

Lack of Food Handler's Card. [Corrective Action] Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.

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:

Observed raw shell eggs stored above produce in the 2 door upright cooler. [Corrective Action] Store raw shell eggs below produce or store eggs in the same area as raw chicken meat.

Bags of onions observed stored on the floor near the 2 door upright cooler. [Corrective Action] Store the bags of onions at least 6 inches off the floor on approved shelving.

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

Inspector Observations:

Facility does not have a probe thermometer. [Corrective Action] Provide a probe thermometer to be able to measure internal temperature of cooked chicken.

K42 - 2 Points - Garbage and refuse improperly disposed; 114244, 114245, 114245.1, 114245.2, 114245.3, 114245.4, 114245.5, 114245.6, 114245.7, 114245.8

Inspector Observations:

Observed the dumpsters to be overfilled. Bags of trash were observed on ground placed around the dumpsters. Per PIC, other facilities use their dumpsters to dispose of their garbage. [Corrective Action] Refuse containers shall be collected or cleaned frequently enough to minimize the development of objectionable odors or conditions that attract or harbor insects or rodents. Maintain the dumpsters locked when not actively dumping to prevent other facilities from using the dumpsters.

K47 - 2 Points - Signs not posted; last inspection report not available; 113725.1, 113953.5, 113978, 114381(e)

Inspector Observations:

The health permit not observed posted in public view. [Corrective Action] Post the current health permit in public view.

Performance-Based Inspection Questions

N/A

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Measured Observations

Item	Location	Measurement	Comments
onion rings	2 door upright freezer	3.00 Fahrenheit	
hot water	3 compartment sink	121.00 Fahrenheit	
chicken	2 door prep cooler	38.00 Fahrenheit	
chicken	walk-in cooler	41.00 Fahrenheit	
rice cakes	3 door undercounter cooler	36.00 Fahrenheit	
raw shell eggs	2 door upright cooler	44.00 Fahrenheit	
quaternary ammonium sanitizer	3 compartment sink	400.00 PPM	cintas 200-400 ppm
potatoes	2 door undercounter freezer	5.00 Fahrenheit	
hot water	handwash sink	113.00 Fahrenheit	
chicken	deep fryer	200.00 Fahrenheit	final temperature
chicken, rice cake, fish cake	2 drawer cooler	40.00 Fahrenheit	
ambient air	2 door prep cooler	38.00 Fahrenheit	

Overall Comments:

Facility wants to move the handwash sink at the prep/service area. Please contact plan check program before moving handwash sink.

Rice, heavy cream, and other items to mix chicken are on time control. TPHC form shall be emailed to manager.

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 **11/14/2023**. 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



Received By: Troy Kim
General Manager
Signed On: October 31, 2023