

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 FA0255639 - RED CHILLIES		Site Address 167 S MAIN ST, MILPITAS, CA 95035		Inspection Date 11/11/2019	
Program PR0373350 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name TEAM FUSION LLC		Inspection Time 11:55 - 13:30
Inspected By MAMAYE KEBEDE	Inspection Type ROUTINE INSPECTION		Consent By SHAGI CHOZHAYATC	FSC Joshy Varghese 7/30/2023	

Placard Color & Score
GREEN
77

RISK FACTORS AND INTERVENTIO	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		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 PRACTICE	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		X
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		X
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		
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		
K48 Plan review		
K49 Permits available		
K58 Placard properly displayed/posted		

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Comments and Observations

Major Violations

K14 - 8 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: There was no sanitizer in the mechanical dishwasher that is being used to wash dishes.
[CA] Please maintain 50 ppm chlorine in the mechanical dishwasher whenever utensils are being washed. Until the sanitizer concentration in the mechanical dishwasher is raised to 50 ppm, sanitizing of all the dishes/utensils must be done in the manual three compartment sink (SA).

Minor Violations

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: Multiple drain flies were observed in the kitchen area.
[CA] Eliminate flies from the facility by a legal method.

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations: Some food products were stored below the soap and paper towel dispenser of one of the kitchen's handwash sink.
[CA] To prevent possible contamination, do not store any food products or clean utensils below the sink and the soap and paper towel dispensers.

Some food products were stored inside the container located back in the facility.
[CA] Since the container does not have an approved ventilation system, please do not store any food products inside.

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

Inspector Observations: Some of the bulk containers do not have approved covers.
[CA] Please provide an approved cover for all bulk containers.

There is heavy dirt and dust accumulation on the screens of the exhaust hood and screens of both restrooms exhaust fan.
[CA] Clean the dust and dirt accumulation immediately.

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: Multiple black scratches and black grime were observed on cutting board inside the food prep area

[CA] Surfaces of equipment such as cutting blocks and boards that are scratched and scored so that they can no longer be effectively be cleaned and sanitized shall be resurfaced or replaced.

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations: Couple of the light bulb panels above the preparation area do not have shatterproof covers.
[CA] Please provide shatterproof covers to the light bulbs located above food preparation, storage, and service area.

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

Inspector Observations: Unable to located thermometer inside one of the preparation fridge.
[CA] To monitor ambient temperature, please provide an approved thermometer in all refrigeration units.

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

Inspector Observations: Observed grime and stains on the wall around the cook line

**CA-clean and maintain the walls on a daily bases
remove the grime and stains from the walls**

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Performance-Based Inspection Questions

N/A

Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
Yogurt	Preparation fridge	39.00 Fahrenheit	
Curry chicken	Buffet line	140.00 Fahrenheit	
Rice	Buffet line	145.00 Fahrenheit	
Beef curry	Buffet line	138.00 Fahrenheit	
Chicken	Walk-in cooler	150.00 Fahrenheit	
Yogurt	Buffet line	45.00 Fahrenheit	
Mixed veggie	Buffet line	135.00 Fahrenheit	
Hot water	Three comp wash sink	125.00 Fahrenheit	
Tandoori chicken	Buffet line	137.00 Fahrenheit	
Quaternary Ammonia	Three comp wash sink	200.00 PPM	

Overall Comments:

Note: Food safety certificate: Joshy Varghese - 7/30/2023

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 **11/25/2019**. 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: Shagi Chozhiyatc
Manager

Signed On: November 11, 2019