

# 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

<b>Facility</b> FA0253944 - RAWASF		<b>Site Address</b> 1679 N MILPITAS BL, MILPITAS, CA 95035	<b>Inspection Date</b> 08/25/2021
<b>Program</b> PR0370020 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13		<b>Owner Name</b> 369 NUTRITION LLC	<b>Inspection Time</b> 10:15 - 11:00
<b>Inspected By</b> FRANK LEONG	<b>Inspection Type</b> FOLLOW-UP INSPECTION	<b>Consent By</b> QUAN NGUYEN	

Placard Color & Score

**GREEN**  
**N/A**

### Comments and Observations

#### Major Violations

Cited On: 08/24/2021

K21 - 8 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

**Compliance of this violation has been verified on: 08/25/2021**

#### Minor Violations

Cited On: 08/24/2021

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

**Compliance of this violation has been verified on: 08/25/2021**

Cited On: 08/24/2021

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

**Compliance of this violation has been verified on: 08/25/2021**

#### Measured Observations

N/A

#### Overall Comments:

*Follow-up inspection for closure due to lack of hot water.*

*The following violations have been corrected:*

##### **K21M - LACK OF HOT WATER**

- Measured hot water at all 3 compartment, prep, and mop sinks at 120F. Measured all hot water at handwash stations at least 100F.

- Observed hot water heater has been replaced.

##### **K07 - IMPROPER HOLDING TEMPERATURES**

- Measured all potentially hazardous foods at 41F or below.

- Measured ambient air temperature of 2 door reach in refrigerator at 37F.

##### **K36 - IMPROPER STORAGE/USE OF EQUIPMENT**

- Operator to discontinue use of blenders in the back storage room, and planning to move, store and use in the kitchen area.

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 **9/8/2021**. 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.

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## 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: QUAN NGUYEN  
MANAGER

Signed On: August 25, 2021