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 FA0202551 - VBIRYANIZ		Site Address 18 S ABBOTT AV, MILPITAS, CA 95035		Inspection Date 08/18/2022
Program PR0305351 - FOOD PREP / F	OOD SVC OP 0-5 EMPLOYEES RC 3	3 - FP11	Owner Name NAMO FOODS INC.	Inspection Time 17:05 - 18:05
Inspected By FRANK LEONG	Inspection Type FOLLOW-UP INSPECTION	Consent By SRINI SURAPANE	NI	



Comments and Observations

Major Violations

Cited On: 08/16/2022

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Compliance of this violation has been verified on: 08/18/2022

Cited On: 08/16/2022

K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000

Compliance of this violation has been verified on: 08/18/2022

Cited On: 08/16/2022

K09 - 8 Points - Improper cooling methods; 114002, 114002.1

Compliance of this violation has been verified on: 08/18/2022

Cited On: 08/16/2022

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Compliance of this violation has been verified on: 08/18/2022

Cited On: 08/17/2022

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

This violation found not in compliance on 08/18/2022. See details below.

Minor Violations

Cited On: 08/16/2022

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

This violation found not in compliance on 08/18/2022. See details below.

Cited On: 08/16/2022

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

This violation found not in compliance on 08/18/2022. See details below.

Measured Observations

N/A

Overall Comments:

Follow-up inspection for closure due to cockroach infestation.

The following violations has been corrected:

K07M - Improper holding temperatures

- All food temperatures measured at 41F or below.
- Observed new 2 door undercounter refrigerator to replace non-functioning unit.

R202 DA6O243WC Ver. 2.39.7

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Program		Owner Name	Inspection Time
PR0305351 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3	- FP11	NAMO FOODS INC.	17:05 - 18:05

K08M - Improper use of TPHC

- No TPHC use due to facility closure.

K09M - Improper cooling methods

- No cooling occurred due to facility closure.

K23M - Cockroach infestation

- Cockroach activity eliminated. Observed large amount of harborages have been cleaned and sealed. Continue to clean and seal all areas that may cause harborage and sanitize areas with activity.
- Observed pest control service report from 8/17/2022. Continue to communicate for service with pest control company. Send pest control reports to district inspector at frank.leong@deh.sccgov.org.

The following violations has not been corrected:

K06 - Handwash stations supplied and accessible

- Observed handwash station was not stocked with paper towels. Operator provided napkins.
- Ensure all handwash stations are functioning and provided with hand soap and paper towels at all times.

K35 - Equipment not in good repair

- Measured ambient air temperature of reach in refrigerator/freezer at 62F in the refrigerator compartment of the unit.

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 <u>9/1/2022</u>. 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: SRINI SURAPANENI

OWNER

Signed On: August 18, 2022