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 FA0230516 - LOVING HUT Program PR0330551 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3		Site Address 516 BARBER LN	Site Address 516 BARBER LN, MILPITAS, CA 95035		Placard Color & Score
		Owner Name CC 3 - FP11 VEGAN EXPRESS CO		Inspection Time DRPOR4 10:15 - 11:15	GREEN
Inspected By MANDEEP JHAJJ	Inspection Type FOLLOW-UP INSPECTION	Consent By CJ CHIN	·		N/A
	C	comments and C	Observations		
lajor Violations					
Cited On: 07/19/2021 K07 - 8 Points - Improper	hot and cold holding temperatures; 1138	37 1 113996 113998	114037 114343(a)		
	blation has been verified on: 07/23				
Cited On: 07/19/2021					
	rodents, insects, birds, or animals; 1142	259.1, 114259.4, 11425	59.5		
Compliance of this vio	plation has been verified on: 07/23	/2021			
Minor Violations					
Cited On: 07/19/2021					
	te handwash facilities: supplied or acces		.1, 113953.2, 114067(f)		
Compliance of this vio	plation has been verified on: 07/23	/2021			
Cited On: 07/10/2021					
Cited On: 07/19/2021 K09 - 3 Points - Improper	cooling methods; 114002, 114002.1				
Compliance of this vie	plation has been verified on: 07/22	/2021			
Cited On: 07/19/2021					
	tact surfaces unclean and unsanitized; 1		099.1, 114099.4, 114099.6, 114101,	114105,	
	114115(a,b,d), 114117, 14125(b), 11414 1				
compliance of tims vic	Sation has been vermed on. 07/22	/2021			
Cited On: 07/23/2021					
	rodents, insects, birds, or animals; 1142	259.1, 114259.4, 11425	59.5		
	ns: Few dead cockroaches observe				
	CA] Each food facility shall be kep		•		
	chen, remove dead cockroaches fr rning available for review.	om the noor. Ecola	b s pest control report dated //	23/21	
	•••••••••••••••••••••••••••••••••••••••				
Cited On: 07/19/2021					
	it, utensils - Unapproved, unclean, not in 30.5, 114132, 114133, 114137, 114139,	• • •			
114180, 114182	· · · · · · · · · · · · · · · · · · ·			·	
This violation found n	ot in compliance on 07/23/2021. S	ee details below.	I		
••••••••••••••••••••••••••••••••••••••			_		
Cited On: 07/23/2021					
	nt, utensils - Unapproved, unclean, not in 30.5, 114132, 114133, 114137, 114139,	• • •			

114180, 114182

OFFICIAL INSPECTION REPORT

Facility	Site Address	PITAS, CA 95035	Inspection Date
FA0230516 - LOVING HUT	516 BARBER LN, MIL		07/23/2021
Program	Owner Name	Inspection Time	
PR0330551 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3	VEGAN EXPRESS CORPORATION	10:15 - 11:15	

Inspector Observations: There is one prep unit that is not working in the kitchen. [CA] All utensils and equipment shall be fully operative and in good repair. As per manager, it will be replaced with new one soon. No food stored in this prep unit.

Cited On: 07/23/2021

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

Inspector Observations: Gaps/holes observed in ceiling in the prep area. [CA] Fill all the holes in the ceiling.

Measured Observations

Item	Location	Measurement	Comments
warm water	hand sink	100.00 Fahrenheit	
hot water	prep sink, ware wash sink	120.00 Fahrenheit	
prep unit - large one near cooking area	kitchen	39.00 Fahrenheit	
reach-in cooler	kitchen	40.00 Fahrenheit	
reach-in freezer	kitchen	5.00 Fahrenheit	

Overall Comments:

This facility was inspected on 7/19/21 and conditional pass was given, then first follow up inspection was conducted on 7/22/21 and it was closed on due to cockroach infestation.

Today is second follow up inspection today to check major violation k23M - cockroach infestation. Invoice will be sent in mail for this Second follow-up inspection that will be charged at a rate of \$219.00 per hour.

k23M violation corrected. No live cockroach activity observed. Observed all the gaps sealed behind the cook line. Ecolab's pest control report available to review.

k07M corrected. All foods measured at or below 41F in the coolers. No food prep yesterday since facility was closed so all the foods were in the cooler all the time.

There is one prep unit that is not working and will be replaced with new one soon. No food stored in this prep unit.

Facility is okay to re-open and operate.

Continue cleaning the kitchen and remove all dead cockroaches.

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>8/6/2021</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 Satisfactory [S] Suitable Alternative [SA] Time as a Public Health Control [TPHC]

1 Chi

CJ CHIN

MANAGER

July 23, 2021

Received By: Signed On: