

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 FA0202267 - GM-SAM'S KEBAB & GYROS		Site Address 172 GREAT MALL DR, MILPITAS, CA 95035		Inspection Date 06/16/2021	
Program PR0306687 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name SF BAY AREA EXIM, LLC		Inspection Time 10:50 - 12:00
Inspected By GLENCIJOY DAVID	Inspection Type ROUTINE INSPECTION	Consent By JIMMY	FSC Salih Inci 10/15/2022		

Placard Color & Score
YELLOW
63

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						S
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						N
K06 Adequate handwash facilities supplied, accessible		X		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		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				N
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		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		
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	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	X	
K37 Vending machines		
K38 Adequate ventilation/lighting; designated areas, use	X	
K39 Thermometers provided, accurate		
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		

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K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: Only handwash sink in back prep area is blocked by bowls in basin and by a cart with equipment. [CA] Handwashing facility shall be clean, unobstructed, and accessible at all times. [COS] Bowls were removed from basin and cart was moved.

Follow-up By
06/23/2021

K10 - 8 Points - Improper cooking time & temperatures; 114004, 114008, 114010

Inspector Observations: Measured chicken gyro at 145F at top part. Shallow measurement was taken due to vertical broiler. Top cooker was not turned on vertical broiler. [CA] Chicken shall be cooked to a minimum internal temperature of 165°F or above. [COS] Top cooker was turned on and vertical broiler was moved closer to gyro to cook gyro.

Follow-up By
06/23/2021

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

Inspector Observations: One live cockroach found in cabinet underneath handwash sink. Dead cockroaches found: 1) over 10 on sticky trap underneath handwash sink, 2) one on floor in front of drink station, 3) one dead in floor sink underneath prep sink. [CA] The premises of each food facility shall be kept free of vermin. A food facility shall not operate when there is a vermin infestation that has resulted in the contamination of food contact surfaces, food packaging, utensils, food equipment, or adulteration of food(s). Facility shall no longer have evidence of a vermin infestation; all contaminated surfaces have been cleaned and sanitized; and contributing factors such as cleaning, repairs, and the elimination of harborages have been resolved. [SA] Live cockroach was killed. All areas with presence of cockroaches will be cleaned and sanitized.

Follow-up By
06/23/2021

Minor Violations

K14 - 3 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: Accumulation of debris on equipment in storage. [CA] The food-contact surfaces of cooking equipment and pans shall be kept free of encrusted grease deposits and other soil accumulations.

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

Inspector Observations: Accumulation of debris on shelving and exterior of equipment throughout facility. [CA] Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

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: Shelving in facility is in disrepair. [CA] Equipment and utensils shall be designed and constructed to be durable and retain characteristic qualities under normal use conditions.

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

Inspector Observations: Scoop handles stored in direct contact with bulk foods. [CA] Provide scoop with handle and store scoop handle in such a way that the handle does not come in direct contact with food to prevent contamination.

Bowl, knife sharpener, and pot are stored next to handwash sink where they are exposed to handwash sink. [CA] Properly store utensils and equipment in a clean and sanitary manner where they are not exposed to splash, dust, or other contamination.

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

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Inspector Observations: Accumulation of dust and debris on hood and hood filters. [CA] Clean mechanical exhaust hood and filters of grease accumulation.

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

Inspector Observations: Cove basing tiles are broken throughout prep area. [CA] Replace broken tiles with a smooth and of durable construction and nonabsorbent material that is easily cleanable. The juncture of the floor and wall shall be covered with a 3/8-inch minimum radius coving and shall extend up the wall at least 4 inches.

Performance-Based Inspection Questions

- Needs Improvement - Food contact surfaces clean, sanitized.
- Needs Improvement - Hands clean/properly washed/gloves used properly.

Measured Observations

Item	Location	Measurement	Comments
hot water	handwash sink	100.00 Fahrenheit	
hot water	three compartment sink	120.00 Fahrenheit	
chicken	walk in cooler	41.00 Fahrenheit	
cream	two door reach in cooler	39.00 Fahrenheit	
garbanzo beans	walk in cooler	41.00 Fahrenheit	
rice	rice cooker	145.00 Fahrenheit	
chicken gyro	vertical broiler	145.00 Fahrenheit	top part
honeydew puree	clear door cooler	40.00 Fahrenheit	
popping boba	prep cooler - drink	40.00 Fahrenheit	
strawberry puree	prep cooler - drink	39.00 Fahrenheit	
falafel	prep cooler	41.00 Fahrenheit	
yogurt	walk in cooler	39.00 Fahrenheit	
chicken gyro	vertical broiler	165.00 Fahrenheit	middle part
tzatziki sauce	prep cooler	41.00 Fahrenheit	

Overall Comments:

Follow-up inspection will be conducted to determine compliance of temperature, handwash sink, and vermin violations. Continued non-compliance will result in subsequent follow-ups and will be charged at \$219/hr.

Facility shall provide pest control report stating they had received treatment at follow-up inspection.

Report e-mailed to facility.

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 **6/30/2021**. 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.

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: Jimmy
PIC

Signed On: June 16, 2021

Comment: Signature not obtained due to COVID-19 and social distancing parameters. A copy of this report will be e-mailed to the operator.