

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 FA0266787 - IMA'S KUSINA		Site Address 1535 LANDESS AV 163, MILPITAS, CA 95035		Inspection Date 04/09/2024	
Program PR0393931 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name MANITI GROUP		Inspection Time 14:10 - 15:55
Inspected By NHA HUYNH	Inspection Type ROUTINE INSPECTION	Consent By DOLORES	FSC Cenen Maniti Gozun 06/08/2025		

Placard Color & Score GREEN 82

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						S
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		X			N
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				
K15 Food obtained from approved source							
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 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		
K37 Vending machines		
K38 Adequate ventilation/lighting; designated areas, use		
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		
K46 No unapproved private home/living/sleeping quarters		
K47 Signs posted; last inspection report available		

OFFICIAL INSPECTION REPORT

Facility FA0266787 - IMA'S KUSINA	Site Address 1535 LANDESS AV 163, MILPITAS, CA 95035	Inspection Date 04/09/2024
Program PR0393931 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name MANITI GROUP	Inspection Time 14:10 - 15:55
K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

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

Inspector Observations:

1. Major. Lemon pork and fish left out at room temperature next to the steam table for more than 4 hours.

[Corrective Action] PHFs shall be held at 41°F or below or at 135°F or above.

[Suitable Alternative] Employee voluntarily discarded the lemon pork and the fish.

2. Major. Lumpia, various fishes, pancit, and ukoy in the hot holding unit were measured below 135 degrees Fahrenheit.

[Corrective Action] Maintain hot Potentially Hazardous Foods at or above 135 degrees Fahrenheit.

[Suitable] Alternative] PHFs will be discarded 4 hours after since the time they came out from cooking.

3. Major. Smoked fish left out at room temperature since 1:00 pm.

[Corrective Action] PHFs shall be held at 41°F or below or at 135°F or above.

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:

1. Pink and black mold like substance in the ice machine. Mold like substance not in contact with ice.

[Corrective Action] Thoroughly clean and sanitize.

2. Chlorine sanitizer concentration in the 3 compartment sink was measured at 10 ppm.

[Corrective Action] Maintain chlorine sanitizer concentration in the 3 compartment sink at 100 ppm.

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations:

Maximum hot water temperature at the 3 compartment sink was measured at 112 degrees Fahrenheit.

[Corrective Action] Provide hot water of at least 120 degrees Fahrenheit at the 3 compartment sink.

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

Inspector Observations:

Heavy accumulation of dust on the fan guard in the restroom.

[Corrective Action] Thoroughly clean and maintain clean.

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:

Observed metal wire strainer at the 3 compartment sink in disrepair.

[Corrective Action] Discard utensils that are in disrepair.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

OFFICIAL INSPECTION REPORT

Facility FA0266787 - IMA'S KUSINA	Site Address 1535 LANDESS AV 163, MILPITAS, CA 95035	Inspection Date 04/09/2024
Program PR0393931 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name MANITI GROUP	Inspection Time 14:10 - 15:55

Measured Observations

Item	Location	Measurement	Comments
pancit	hot holding unit	104.00 Fahrenheit	since 1:30 pm
hot water	3 compartment sink	112.00 Fahrenheit	
milk fish	steam table	135.00 Fahrenheit	
fish	left out at room temperature	80.00 Fahrenheit	since 10:00 am
lemon pork	left out at room temperature	110.00 Fahrenheit	since 11:00 am
hot water	handwash sink	100.00 Fahrenheit	
lumpia	hot holding unit	120.00 Fahrenheit	since 2:00 pm
dessert	single door upright cooler	43.00 Fahrenheit	
chocolate mint	steam table	142.00 Fahrenheit	
pork belly, bean sprouts, raw shell eggs	walk-in cooler	40.00 Fahrenheit	
pork adobo	steam table	138.00 Fahrenheit	
chicken	3 compartment hot holding unit	139.00 Fahrenheit	
fish	hot holding unit	104.00 Fahrenheit	since 12:00 pm
chlorine sanitizer	3 compartment sink	10.00 PPM	
tinapu galunggong smoked fish	left out at room temperature	87.00 Fahrenheit	since 1:00 pm

Overall Comments:

Sweet desert items such as sweet rice cake and cassava cake are on TPHC. Recommend adding fish, lumpia, pancit and ukoy to the TPHC list.

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 **4/23/2024**. 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: Vilma Yalung
Operator

Signed On: April 09, 2024