

# 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 FA0256983 - VON'S CHICKEN	Site Address 179 W CALAVERAS BL, MILPITAS, CA 95035	Inspection Date 08/17/2023
Program PR0375458 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name VONS CHICKEN MILPITAS, IN	Inspection Time 11:45 - 13:00
Inspected By FRANK LEONG	Inspection Type LIMITED INSPECTION	Consent By TROY KIM

Placard Color & Score

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

### Comments and Observations

#### Major Violations

No major violations were observed during this inspection.

#### Minor Violations

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

**Inspector Observations:** At the front counter, observed concrete flooring with a beer tap 2 door undercounter refrigerator installed. [CA] Ensure all areas with food prep have approved flooring installed that is smooth, durable, and easily cleanable.

K48 - 2 Points - Plan review unapproved; 114380

**Inspector Observations:** In the kitchen area, observed the addition of two deep fryers underneath the cookline, two 2 door reach in refrigerators, a 2 door reach in freezer, a 2 door undercounter refrigerator (beer tap) and prep sink. [CA] Submit plans to plan check department by 10/1/2023 for approval of new equipment.

Follow-up By  
10/01/2023

#### Performance-Based Inspection Questions

N/A

#### Measured Observations

Item	Location	Measurement	Comments
warm water	handwash sink	100.00 Fahrenheit	
ambient air temperature	2 door prep unit	38.00 Fahrenheit	
ambient air temperature	2 door reach in freezer	5.00 Fahrenheit	
hot water	prep sink with spray nozzle	120.00 Fahrenheit	
ambient air temperature	2 door reach in refrigerator	35.00 Fahrenheit	
ambient air temperature	2 door undercounter freezer	5.00 Fahrenheit	
warm water	handwash sink	100.00 Fahrenheit	
ambient air temperature	2 drawer undercounter refrigerator	41.00 Fahrenheit	
ambient air temperature	walk-in refrigerator	38.00 Fahrenheit	
hot water	3 compartment sink	120.00 Fahrenheit	
ambient air temperature	2 door undercounter refrigerator (beer tap)	41.00 Fahrenheit	

#### Overall Comments:

##### OWNERSHIP CHANGE INFORMATION

NEW FACILITY NAME: BBQ CHICKEN MILPITAS

NEW OWNER: BBQNC3 CORPORATION

The applicant has completed the change of ownership application process for an Environmental Health Permit.

The permit category for this facility is FP13. An invoice for the permit fee in the amount of \$1,119.00 will be mailed to the billing address on the application. Payment must be submitted within 10 days of receipt of the invoice. The owner is responsible for contacting our department if an invoice is not received and remit payment within 30 days.

The Environmental Health Permit will be effective: 09/01/2023 - 08/31/2024 This report serves as a temporary permit. However,

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***the permit will be deemed invalid if the permit fee is not paid in full within 30 days from the date of this report. Okay to Operate.***

***An official permit will be mailed to the address on file and shall be posted in public view upon receipt.***

***\*Structural Review inspection conducted on 08/17/2023***

***\*Permit condition: Submit plans to plan check for additional equipment including prep sink, 2 door reach in refrigerators, 2 door reach in freezer, 2 door undercounter refrigerator (beer tap), and deep fryers by 10/1/2023.***

***\*Obtain food safety manager certificate within 60 days. All other food employees must have valid food handler cards within 30 days from hire date.***

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 **8/31/2023**. 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: TROY KIM  
MANAGER  
Signed On: August 17, 2023