

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 FA0252556 - TAYYIBAAT MEAT & GRILL		Site Address 10 S ABBOTT AV D, MILPITAS, CA 95035	Inspection Date 10/20/2026
Program PR0367652 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10		Owner Name HALAL BUTCHERY INC	Inspection Time 12:00 - 12:30
Inspected By NHA HUYNH	Inspection Type FOLLOW-UP INSPECTION	Consent By MAHER	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 10/07/2026

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

Compliance of this violation has been verified on: 10/20/2026

Cited On: 10/07/2026

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

Compliance of this violation has been verified on: 10/20/2026

Minor Violations

Cited On: 10/20/2026

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

Inspector Observations:

Paper towels stored outside of the paper towel dispenser. Per PIC, there is a piece missing inside the paper towel dispenser that makes the roll not stay in place.

[Corrective Action] Repair or replace the paper towel dispenser.

Measured Observations

Item	Location	Measurement	Comments
beef	butcher display case	40.00 Fahrenheit	
chicken	hot holding unit	166.00 Fahrenheit	
hot water	handwash sink	101.00 Fahrenheit	

Overall Comments:

A follow-up inspection was conducted to verify major violations from routine inspection conducted on 10/07/2026 are in compliance.

K06: Paper towels were available at the handwash sink in the restroom.

K08: Observed the chicken to be time marked and under temperature control. Per owner, the chicken are normally kept under temperature control. The hot holding unit was broken on the other day and now is working properly.

Continue to maintain facility clean and Potentially Hazardous Foods within proper temperature control.

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 **11/3/2026**. 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.

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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

Righe

Received By: Maher
person in charge

Signed On: October 20, 2026