

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		Site Address 516 BARBER LN, MILPITAS, CA 95035		Inspection Date 02/12/2024	
Program PR0330551 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name VEGAN EXPRESS CORPORA		Inspection Time 11:45 - 13:25
Inspected By DENNIS LY	Inspection Type ROUTINE INSPECTION	Consent By KIM	FSC Chung Jen Chien 2/10/25		

Placard Color & Score
GREEN
75

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						
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						
K07 Proper hot and cold holding temperatures			X	X			
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		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						

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		
K34 Warewash facilities: installed/maintained; test strips	X	
K35 Equipment, utensils: Approved, in good repair, adequate capacity		
K36 Equipment, utensils, linens: Proper storage and use	X	
K37 Vending machines		
K38 Adequate ventilation/lighting; designated areas, use		
K39 Thermometers provided, accurate		
K40 Wiping cloths: properly used, stored		X
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		X
K45 Floor, walls, ceilings: built, maintained, clean		
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

K14 - 8 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: Chlorine sanitizer for the dishwasher was measured at 0 ppm after active warewash by employee. [CA] Maintain chlorine in mechanical warewash machine at 50 PPM.

[COS] Water was not filling into the dishwasher due to utensils blocking the drain. Employee cleared the blockage and chlorine sanitizer for the next wash cycle was measured at 100 ppm.

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations: Employee food handler cards are not available for review. [CA] Employees that handles or serves food shall have a valid food handler card available.

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: Bean sprouts held next to the cook line was measured at 50 F. Per employee the bean spouts were taken out within the last hour. [CA] Potentially hazardous foods shall be held at 41F or below when cold holding; or 135F or above for hot holding.

[COS] Employee relocated the bean sprouts into the upright reach-in cooler.

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

Inspector Observations: Hot water not available for handwash sink located outside the kitchen. [CA] Handwashing facilities shall be equipped to provide minimum 100°F water under pressure for a minimum of 15 seconds.

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations: Lacking chemical test strips to measure sanitizer[CA]Means for adequately measuring the applicable sanitization method must be readily available (ex. Sanitizer test strips, thermal strips).

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: 1) Cardboard is reused to line shelves and bottom of upright coolers. The cardboard has visible debris and stains. [CA] Discontinue the reuse of cardboard and instead use material that is smooth, durable, nonabsorbent, and easily cleanable.

2) White plastic trash bags are used in direct contact with foods. [CA] Use only approved food grade equipment to store foods.

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations: Wiping towels are used, reused, and stored on food prep surfaces in the kitchen. [CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations: 1) Employee personal item (cellphone) is stored above the open food prep unit inserts.

2) Employee personal items and open drinks are stored on shelf above opened foods.

[CA] Employee personal items shall be stored in a designated area that is separate or below foods to prevent contamination.

Performance-Based Inspection Questions

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

Measured Observations

Item	Location	Measurement	Comments
Rice noodles	Reach-in cooler	41.00 Fahrenheit	
Hot water	Three compartment sink	120.00 Fahrenheit	
Cheese	Reach-in cooler	40.00 Fahrenheit	
Rice noodles	Upright reach-in cooler - front	41.00 Fahrenheit	
Chlorine sanitizer	Dishwasher	0.00 PPM	Measured at 100 ppm after COS
Vegan patty	Reach-in cooler	38.00 Fahrenheit	
Fried tofu	Cooked	170.00 Fahrenheit	
Rice noodles	Upright reach-in cooler	41.00 Fahrenheit	
tofu	Reach-in cooler	40.00 Fahrenheit	
Tofu	Upright reach-in cooler - front	41.00 Fahrenheit	
Tofu	Upright reach-in cooler	41.00 Fahrenheit	
Spring rolls	Upright reach-in cooler	41.00 Fahrenheit	
Bean sprouts	By cook line	50.00 Fahrenheit	
Hot water	Handwash sink	100.00 Fahrenheit	
Cheesecake	Display cooler	40.00 Fahrenheit	
Cut tomatoes	Food prep unit insert	40.00 Fahrenheit	
Vegan shrimp	Food prep unit insert	39.00 Fahrenheit	
Water	Handwash sink outside kitchen	62.00 Fahrenheit	

Overall Comments:

Provided and discussed TPHC handout for use with spring rolls. The spring rolls were stored inside reach-in cooler at time of inspection.

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 **2/26/2024**. 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: Kim Tram
PIC

Signed On: February 12, 2024