

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 FA0254333 - PINOY BBQ ATPB		Site Address 10 S ABBOTT AV C, MILPITAS, CA 95035	Inspection Date 09/14/2023
Program PR0370910 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name MENDOZA, FERLY JR.	Inspection Time 13:45 - 15:00
Inspected By NHA HUYNH	Inspection Type FOLLOW-UP INSPECTION	Consent By FERLY MENDOZA	

Placard Color & Score GREEN N/A
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Comments and Observations

Major Violations

Cited On: 09/12/2023

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

Compliance of this violation has been verified on: 09/14/2023

Cited On: 09/12/2023

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

Compliance of this violation has been verified on: 09/14/2023

Cited On: 09/12/2023

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

Compliance of this violation has been verified on: 09/14/2023

Cited On: 09/14/2023

K09 - 8 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations:

Pork belly on the cooling rack was measured at 68 degrees Fahrenheit. Per operator, the pork belly were boiled yesterday and left to cool at room temperature to be deep fried the next day. [Corrective Action] After heating or hot holding, Potentially Hazardous Foods (PHFs) shall be cooled rapidly from 135°F to 70°F within 2 hours and from 70°F to 41°F within 4 hours. Approved cooling methods include:

- 1) *Placing the food in shallow pans*
- 2) *Separating the food into thinner or smaller portions.*
- 3) *Using rapid cooling equipment (Ex. blast chiller)*
- 4) *Using containers that facilitate heat transfer (ex. stainless steel)*
- 5) *Adding ice as an ingredient.*
- 6) *Using ice paddles*
- 7) *Using an ice bath and stirring frequently*
- 8) *Accordance with a HACCP plan. Cooling foods shall have enough space around the containers for cold air to circulate, be loosely covered, or uncovered and stirred as frequently needed to evenly cool.*

Cited On: 09/12/2023

K11 - 8 Points - Improper reheating procedures for hot holding; 114014, 114016

Compliance of this violation has been verified on: 09/14/2023

Cited On: 09/12/2023

K13 - 8 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Compliance of this violation has been verified on: 09/14/2023

Cited On: 09/12/2023

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

Compliance of this violation has been verified on: 09/14/2023

Minor Violations

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Cited On: 09/14/2023

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations:

Observed flies in the kitchen. [Corrective Action] Find ways to prevent flies in the kitchen.

Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
pork belly	cooling rack	68.00 Fahrenheit	since yesterday
dinakdakan	steam table	139.00 Fahrenheit	
higado	steam table	186.00 Fahrenheit	
sisig	steam table	164.00 Fahrenheit	
pork with jackfruit	steam table	185.00 Fahrenheit	

Overall Comments:

A follow-up inspection was conducted to verify major violations from routine inspection dated 09/12/2023 were in compliance.

K06: Sanitizing bucket was not in the handwash sink basin and handwash sink was accessible.

K08: Observed a countdown timer at the service line for PHFs utilizing TPHC.

K11: Did not observe re-heating however items in the steam table measured above 135 degrees Fahrenheit.

K13: Foods observed in good condition.

K23: Did not observe any live coachroaches. Operator showed pest control service dated 09/13/2023. Continue to seal up crevices.

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 **9/28/2023**. 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: Ferly Mendoza
Supervisor

Signed On: September 14, 2023