

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 FA0202356 - HOMETOWN KITCHEN		Site Address 1245 JACKLIN RD, MILPITAS, CA 95035		Inspection Date 11/07/2024		Placard Color & Score GREEN 82		
Program PR0303269 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name FLAMING HOUSE & SPICY F		Inspection Time 09:50 - 11:30			
Inspected By NHA HUYNH		Inspection Type ROUTINE INSPECTION		Consent By MICHELLE				FSC Zhaozhi Liu 04/12/2029

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						
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	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		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	X	
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		
K35	Equipment, utensils: Approved, in good repair, adequate capacity		
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		X
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

K18 - 8 Points - Non-compliance with variance/ROP/HACCP Plan; 114057, 114057.1, 114417.6, 114419

Inspector Observations:

1. Observed vacuum packed meat in the 3 door upright cooler near the front door. Per employee, the foods were cooked at this facility and vacuum packed yesterday.

[Corrective Action] A facility that vacuum packs food shall obtain approval from the California Department of Public Health.

[Suitable Alternative] Vacuum packed foods were cut open and will be used today.

2. Observed pork belly hanging from the exhaust hood in the kitchen and measured at 77 degrees Fahrenheit. Per employee, the pork belly is cooked the day before and normally left out all night so the fat can render out.

[Corrective Action] Obtain approval from the California Department of Public Health to conduct method of rendering fat.

[Suitable Alternative] Employees will take home the meat to eat.

Minor Violations

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

Inspector Observations:

Food Handler's Card not available for review.

[Corrective Action] Ensure all employee's Food Handler's Card is readily available for review.

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

Inspector Observations:

Observed a container of mushroom in the handwash sink in the kitchen.

[Corrective Action] Ensure handwash sink is clean, clear and easily accessible at all times.

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations:

Observed food stored on the floor in the walk-in cooler.

[Corrective Action] Store foods at least 6 inches above the floor on approved shelving.

***Facility may need to install additional shelvings in the walk-in cooler.**

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

Inspector Observations:

1. Heavy accumulation of grease, grime, and old food residue observed on the floor throughout the kitchen especially under the cooking equipments and the warewashing equipments.

[Corrective Action] Thoroughly clean and maintain clean.

2. Heavy grime accumulation in the floor sinks in the kitchen.

[Corrective Action] Thoroughly clean and maintain clean.

3. Observed wall deteriorating behind the 3 compartment sink.

[Corrective Action] Maintain wall in good condition.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
pork belly	hanging from the exhaust hood	77.00 Fahrenheit	
hot water	3 compartment sink	120.00 Fahrenheit	
hot water	handwash sink	106.00 Fahrenheit	
chlorine sanitizer	dishwasher	50.00 PPM	
snails	2 sliding door upright cooler (left)	35.00 Fahrenheit	
raw shell eggs, meat, broth	walk-in cooler	38.00 Fahrenheit	
meats	walk-in freezer	-1.00 Fahrenheit	
meats	2 sliding door upright cooler (right)	39.00 Fahrenheit	
chicken, pork	island prep cooler	38.00 Fahrenheit	
vacuum packet meat	3 door upright cooler	38.00 Fahrenheit	
wonton	3 door upright freezer	1.00 Fahrenheit	

Overall Comments:

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 **11/21/2024**. 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: Chris Zhang
Manager
Signed On: November 07, 2024