

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 FA0252357 - PINOY BBQ ATBP		Site Address 41 SERRA WY 108, MILPITAS, CA 95035		Inspection Date 03/26/2026		Placard Color & Score GREEN 78		
Program PR0367300 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name MELISSA MENDOZA		Inspection Time 10:35 - 12:05			
Inspected By NHA HUYNH		Inspection Type ROUTINE INSPECTION		Consent By MELISSA				FSC Ferly Mendoza 06/14/2029

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						
K07	Proper hot and cold holding temperatures		X		X			N
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	
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	X	
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	X	
K33	Nonfood contact surfaces clean	X	
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	X	
K45	Floor, walls, ceilings: built, maintained, clean		
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		
K48	Plan review		

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K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

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

Inspector Observations:

1. MAJOR. Fried pork belly on the speed rack was measured at 56 degrees Fahrenheit. Per employee, it was taken out from walk-in cooler at 8:30 AM and a portion of it will be used in stir fry and the rest will go back into the walk-in cooler.

[Corrective Action] Maintain Potentially Hazardous Foods at or below 41 degrees Fahrenheit. Take out only what is needed to cook food and leave the rest in the walk-in cooler.

[Suitable Alternative] Employee took out some and placed the remaining into the walk-in cooler.

2. MAJOR. Chicken on the steam table #1 was measured at 129 degrees Fahrenheit. Observed missing inserts or covers at steam table allowing steam to escape.

[Corrective Action] Maintain hot Potentially Hazardous Foods at or above 135 degrees Fahrenheit.

[Suitable Alternative] PIC covered the openings in the steam table.

3. MINOR. Milk based desserts in the counter top display cooler were measured at 47 degrees Fahrenheit.

[Corrective Action] Maintain Potentially Hazardous Foods at or below 41 degrees Fahrenheit.

Minor Violations

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

Inspector Observations:

Some employees are missing or have expired Food Handler's Card.

[Corrective Action] Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.

K14 - 3 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:

Mold like substance observed inside the ice machine near the ice chute and behind the plastic panel.

[Corrective Action] Thoroughly clean and sanitize inside the ice machine.

K25 - 2 Points - Lack of personal cleanliness and hair restraints; 113969, 113971

Inspector Observations:

Observed employee went to restroom while wearing cooking apron.

[Corrective Action] Remove apron before using the restroom.

K32 - 2 Points - Food improperly labeled & not honestly presented: 114087, 114089, 114089.1(a, b), 114090, 114093.1

Inspector Observations:

Missing labels or information on pre-packaged foods at the front counter area.

[Corrective Action] Pre-packaged foods shall bear the following information:

- 1. The common name of the food.**
- 2. If made from two or more ingredients, a list of ingredients in descending order of predominance by weight, including a declaration of artificial color or flavor and chemical preservatives, if contained in the food.**
- 3. An accurate declaration of the quantity of contents.**
- 4. The name and place of business of the manufacturer, packer, or distributor.**

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations:

Heavy dust accumulation on the exhaust vent in the restroom.

[Corrective Action] Thoroughly clean and maintain clean.

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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. Observed back door and screen door left wide open.

[Corrective Action] Close the door when not actively entering or exiting to prevent pest entering facility.

2. Observed unused equipment stored at the rear of facility by the back door.

[Corrective Action] Remove unused equipments from the premise.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations

Item	Location	Measurement	Comments
dairy dessert	countertop display cooler	47.00 Fahrenheit	
milk	single door upright display cooler	39.00 Fahrenheit	
beef, chicken	hot holding cabinet	142.00 Fahrenheit	
fried pork belly	speed rack	56.00 Fahrenheit	
chicken	walk-in cooler	41.00 Fahrenheit	
pork	walk-in cooler	55.00 Fahrenheit	cooling
chicken	steam table #1	129.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	
squid, soup	steam table #2	162.00 Fahrenheit	
fish	2 sliding door upright cooler	35.00 Fahrenheit	
pork belly	speed rack	56.00 Fahrenheit	tempering
hot water	3 compartment sink	123.00 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 **4/9/2026**. 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.

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 Jr.
person in charge

Signed On: March 26, 2026