

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 FA0253944 - RAWASF		Site Address 1679 N MILPITAS BL, MILPITAS, CA 95035		Inspection Date 05/16/2025		Placard Color & Score YELLOW 80		
Program PR0370020 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name 369 NUTRITION LLC		Inspection Time 12:25 - 13:45			
Inspected By NHA HUYNH		Inspection Type ROUTINE INSPECTION		Consent By BILLY				FSC Quan Nguyen 05/07/2027

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		X			N
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		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		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		
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

K15 - 8 Points - Food not obtained from approved source; 113980, 113982, 114021-114031, 114041

Inspector Observations:

Bagged fruits in the 2 door upright cooler are separated, bagged and stored at an unapproved facility. Per relative of operator, fruits come frozen from distributor and are separated into bags at the self-storage unit facility in Fremont. She mentioned that they used to do separate and bag the fruits at the Milpitas facility, however the storage unit has more space to work.

[Corrective Action] Food must be properly processed at an approved facility.

[Suitable Alternative] Bagged fruits in the 2 door upright cooler was voluntarily discarded.

Follow-up By
05/19/2025

K22 - 8 Points - Sewage and wastewater improperly disposed; 114197

Inspector Observations:

Handwash sink and prep sink at the coffee service area is completely clogged and gray water is not draining.

[Corrective Action] Ensure water is able to drain at these sinks.

[Suitable Alternative] Employees are to wash hands at the kitchen before preparing any coffee.

Follow-up By
05/19/2025

Minor Violations

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.

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

Inspector Observations:

1. Observed damaged wall between the service area and the kitchen.

[Corrective Action] Maintain wall in good condition.

2. Old food debris observed on the floor around the 2 door undercounter cooler.

[Corrective Action] Thoroughly clean and maintain clean.

Performance-Based Inspection Questions

Needs Improvement - Food obtained from approved source.

Measured Observations

Item	Location	Measurement	Comments
fruits	2 door undercounter cooler	39.00 Fahrenheit	
hot water	3 compartment sink	140.00 Fahrenheit	
smoothie, fruits	2 door upright display cooler	32.00 Fahrenheit	storage room
vege patty, mushrooms	2 door upright cooler	69.00 Fahrenheit	cooling
quaternary ammonium sanitizer	3 compartment sink	200.00 PPM	
vege patty	2 door upright cooler	39.00 Fahrenheit	
vege patty, sliced tomatoes	3 door prep cooler	39.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	

Overall Comments:

The health department at Alameda County shall be notified of food prep and storage at the self-storage facility.

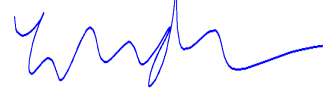
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When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed 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 **5/30/2025**. 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: Linda Nguyen

Signed On: May 16, 2025