

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 FA0202549 - MLBB HOTPOT		Site Address 1792 N MILPITAS BL, MILPITAS, CA 95035	Inspection Date 06/28/2024
Program PR0307513 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13		Owner Name MLBB HOTPOT LLC	Inspection Time 10:30 - 11:45
Inspected By NHA HUYNH	Inspection Type LIMITED INSPECTION	Consent By AVERY AND TIFFANY	

Placard Color & Score GREEN N/A
--

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations:

One of the handwash sink is not draining.

[Corrective Action] Ensure the sink is draining.

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. Air curtain at the back door does not appear to be functioning.

[Corrective Action] Ensure the air curtain in functioning.

2. Observed unused self-service refrigeration unit at dining area.

[Corrective Action] Remove unused equipments from the premise.

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

Inspector Observations:

Observed several cracked tiles in the kitchen.

[Corrective Action] Repair or replace the cracked tiles.

Performance-Based Inspection Questions

N/A

Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
raw shell eggs	3 door prep cooler	38.00 Fahrenheit	
frog leg	cooler depot 2 door upright cooler (right)	32.00 Fahrenheit	
frog legs	2 door upright cooler - kitchen	33.00 Fahrenheit	
chicken gizzard	cooler depot 3 door upright cooler	34.00 Fahrenheit	
beef	2 door upright freezer - kitchen	8.00 Fahrenheit	
drinks	2 door upright cooler - drinks	35.00 Fahrenheit	
meat	walk-in cooler	37.00 Fahrenheit	
hot water	2 compartment prep sink	120.00 Fahrenheit	
beef	cooler depot 2 door upright cooler (left)	33.00 Fahrenheit	

Overall Comments:

Facility will not be using the refrigeration unit that was used for vegetable self-service and the self-service condiment bar.

Foods in the refrigeration units at the dining area will no longer be self-service.

OWNERSHIP CHANGE INFORMATION

NEW FACILITY NAME: Ushiya

OFFICIAL INSPECTION REPORT

Facility FA0202549 - MLBB HOTPOT	Site Address 1792 N MILPITAS BL, MILPITAS, CA 95035	Inspection Date 06/28/2024
Program PR0307513 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13	Owner Name MLBB HOTPOT LLC	Inspection Time 10:30 - 11:45

NEW OWNER: Ushiya LLC.

The applicant has completed the facility evaluation application process for an Environmental Health Permit.

The permit category for this facility is FP13. An invoice for the permit fee in the amount of \$1148.00 will be mailed to the billing address on the application. Payment must be submitted within 10 days of receipt of the invoice. The owner is responsible for contacting our department if an invoice is not received and remit payment within 30 days.

The Environmental Health Permit will be effective: 07/01/2024 - 06/30/2025 This report serves as a temporary permit. However, the permit will be deemed invalid if the permit fee is not paid in full within 30 days from the date of this report. Okay to Operate.

An official permit will be mailed to the address on file and shall be posted in public view upon receipt.

**Structural Review inspection conducted on 06/28/2024*

**Permit condition: none.*

**Obtain food safety manager certificate within 60 days. All other food employees must have valid food handler cards within 30 days from hire date.*

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 **7/12/2024**. 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: Avery Zhao
Yawen Wang's Partner

Signed On: June 28, 2024