

County of Santa Clara
Department of Environmental Health
Consumer Protection Division

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 Phone (408) 918-3400 www.ehinfo.org



OFFICIAL INSPECTION REPORT

Facility FA0252870 - SOUP BY PARKS BBQ		Site Address 217 W CALAVERAS BL, MILPITAS, CA 95035		Inspection Date 04/19/2023	
Program PR0368121 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name LA PARK'S MILPITAS INC		Inspection Time 12:30 - 15:00
Inspected By FRANK LEONG	Inspection Type ROUTINE INSPECTION	Consent By SANGHYUP JUNG	FSC SANGHYUP JUNG 06/28/2027		

Placard Color & Score
YELLOW
70

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						
K04 Proper eating, tasting, drinking, tobacco use	X						
K05 Hands clean, properly washed; gloves used properly	X						S
K06 Adequate handwash facilities supplied, accessible	X						S
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	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	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					N

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	X	
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	X	
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

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

Inspector Observations: *At the front counter, in the rice warmers and hot holding units, measured containers of cooked white rice between 105F and 130F. In the kitchen area, in the 3 door prep unit, measured container of ox tail at 54F, container of raw shelled eggs at 60F, and rice cake at 48F. Per operator, all food items has been stored in the area since 10:30am. [CA] Ensure potentially hazardous foods are held hot at 135F or above to prevent bacterial growth. [SA] Operator served potentially hazardous food items until 2:30pm, for a total of 4 hours from when removed from temperature control and then discarded.*

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

Inspector Observations: *In the kitchen area, at the 2 door prep unit, observed a single dead cockroach on the gasket of the left side door and on the right side of the unit, and three live cockroaches on the floor behind the unit. [CA] Facility shall be kept free of vermin to prevent possible contamination of food. Seal all cracks and crevices. Clean and sanitize all areas with activity. Contact pest control to provide service for facility. [SA] Operator eliminated all live cockroaches and cleaned and sanitized areas with dead cockroaches and cockroach activity.*

Minor Violations

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: *In the walk-in refrigerator, measured large covered containers of cooked galbi at 85F. Per operator, cooked galbi has been cooling for 1.5 hours. In the kitchen area, measured two large pots of cooked beef soup between 90F and 98F. Per operator, cooked beef soup stored in the area for 1.5 hours. [CA] Potentially hazardous foods shall be RAPIDLY cooled from 135F to 70F within 2 hours, and then from 70F to 41F within 4 hours. Large pieces of meat shall be cooled using one or more of the following methods: by adding ice, using an ice bath, separated into smaller portions, and/or placed on shallow containers such as a baking tray. [SA] Operator moved containers of cooked galbi to shallow baking trays to facilitate proper cooling. Large pots of cooked beef soup was placed on the soup range and reheated to 165F to reset cooling process.*

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: *In the back prep area, at the warewash machine, measured chlorine sanitizer at 10 PPM. [CA] Ensure chlorine sanitizer is maintained at 50 PPM to allow for proper cleaning and sanitizing of utensils and equipment.*

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: *At the 2 compartment sink, observed dishwashing at the sink above, and 4 containers of cut radish stored underneath the right drainboard. In the walk-in refrigerator, observed cooked galbi and cooked tendon stored above raw beef. [CA] Ensure food is stored away from areas that may cause contamination. Ensure all cooked food is stored above raw meat and stored separately to prevent possible cross contamination.*

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

Inspector Observations: *In the back prep area, observed storage of heavily warped and dented stock pot. [CA] Ensure all equipment that is in disrepair is removed/discarded and replaced.*

K42 - 2 Points - Garbage and refuse improperly disposed; 114244, 114245, 114245.1, 114245.2, 114245.3, 114245.4, 114245.5, 114245.6, 114245.7, 114245.8

Inspector Observations: *Outside the back of the facility, in the dumpster area, observed open dumpsters and recycling receptacles. [CA] Ensure all grabage, and recycling receptacles are kept shut to prevent harborage of vermin.*

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

Inspector Observations: *In the kitchen area, behind the 2 door prep unit, observed food debris on the floor. In the kitchen area and back prep area floors, observed standing water on the floors. [CA] Ensure floors are regularly cleaned and maintained. Keep floors dry to prevent harborage of vermin.*

Performance-Based Inspection Questions

Needs Improvement - No rodents, insects, birds, or animals.
Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations

Item	Location	Measurement	Comments
cooked beef	3 door undercounter refrigerator	38.00 Fahrenheit	
beef soup	large container at prep area	90.00 Fahrenheit	
chlorine sanitizer	warewash machine	10.00 PPM	
raw shelled eggs	3 door prep unit	60.00 Fahrenheit	
cooked tendon	walk-in refrigerator	41.00 Fahrenheit	
white rice	rice warmer	108.00 Fahrenheit	
warm water	handwash sink	100.00 Fahrenheit	
ox tail	3 door prep unit	54.00 Fahrenheit	
beef soup	large container at prep area	98.00 Fahrenheit	
rice cake	3 door prep unit	48.00 Fahrenheit	
raw beef	walk-in refrigerator	36.00 Fahrenheit	
purple rice	rice warmer	138.00 Fahrenheit	
cooked bean sprout	2 door prep unit	40.00 Fahrenheit	
purple rice	hot holding unit	160.00 Fahrenheit	
raw shelled eggs	walk-in refrigerator	36.00 Fahrenheit	
hot water	3 compartment sink	120.00 Fahrenheit	
cooked egg	3 door prep unit	41.00 Fahrenheit	
galbi	walk-in refrigerator	85.00 Fahrenheit	
cooked spinach	2 door prep unit	40.00 Fahrenheit	
white rice	hot holding unit	130.00 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 **5/3/2023**. 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: SANGHYUP JUNG
MANAGER

Signed On: April 19, 2023