

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 FA0230410 - WONKEE BBQ	Site Address 206 BARBER CT, MILPITAS, CA 95035	Inspection Date 08/02/2021
Program PR0330423 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name MENOLSON INC	Inspection Time 13:45 - 14:35
Inspected By MELISSA GONZALEZ	Inspection Type LIMITED INSPECTION	Consent By CONNIE LIU

Placard Color & Score

RED
N/A

Comments and Observations

Major Violations

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

Inspector Observations: Observed one floor drain with black sewage water. PIC provided stainless steel skewer and attempted to stick down drain to unclog. Sewage water did not go down and remained stagnant. After PIC poured down hot water, water began to dispose. However, water backed up in floor sink and water spilled out to floor from 3 comp sink when PIC flushed out standing water in first compartment. Water took few minutes to drain, even after employee removed food strainer. Drain at 3 comp sink disposed very slow and caused wastewater to spill on floor.

[CA] Food facility shall not operate if there is sewage overflowing or backing up in the food facility. Food facility must close until all plumbing problems have been corrected, all contaminated surfaces have been cleaned and sanitized, and a re-inspection has been conducted to verify compliance.

Follow-up By
08/03/2021

Minor Violations

No minor violations were observed during this inspection.

Performance-Based Inspection Questions

N/A

Measured Observations

N/A

Overall Comments:

Facility is closed due to sewage/waste water not being disposed of properly. Facility cannot re-open and must remain closed until the corrective actions directed in K22 have been completed and a re-inspection has been conducted by this department. Facility is to cease and desist all food sales and operations, including food preparation. Do not remove, cover-up, or relocate red placard. Failure to comply will result in enforcement actions. Ensure there is no sewage back-up at any of the floor drains and floor sinks by follow-up inspection or facility will remain closed. If a second re-inspection needs to be conducted, then there will be a \$219/hr charge at a minimum one hour that will be billed to the facility. If facility is requesting after hour inspections, facility will be charged a minimum 2 hour inspection of \$493. Contact district specialist Melissa Gonzalez at (408) 712-8802 or supervisor Suzanne Lew at (408) 918-3400 for re-inspection.

CLOSURE / PERMIT SUSPENSION NOTICE

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 **8/16/2021**. 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.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states 'If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.'

You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

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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: CONNIE LIU
PIC
Signed On: August 02, 2021