

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 08/03/2021
Program PR0330423 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name MENOLSON INC	Inspection Time 09:35 - 10:15
Inspected By MELISSA GONZALEZ	Inspection Type FOLLOW-UP INSPECTION	Consent By CONNIE LIU

Placard Color & Score GREEN N/A

Comments and Observations

Major Violations

Cited On: 08/02/2021

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

This violation found not in compliance on 08/03/2021. See details below.

Minor Violations

N/A

Measured Observations

N/A

Overall Comments:

Follow-up inspection conducted for limited inspection dated 8/2/21 that resulted in closure due to improper disposal of wastewater/sewage. Verified compliance today. Facility had plumbing repairs conducted by third party company to clean out drains under 3 comp warewash sink and floor drain near cooking equipment yesterday, 8/2/21. No sewage/wastewater back up in any of the drains. Water ran at 3 comp warewash sink and handsink. Water disposed of adequately without backing up or spilling on the floor. Employees observed cleaning and disinfecting floors with chlorine sanitizer. In future, ensure facility self-closes should there be any wastewater/sewage back-up at any of the drains. K22M violation has been corrected and facility is approved to re-open. Placard changed to green.

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 **8/17/2021**. 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.

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 03, 2021