

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 FA0230516 - LOVING HUT		Site Address 516 BARBER LN, MILPITAS, CA 95035		Inspection Date 07/19/2021	
Program PR0330551 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name VEGAN EXPRESS CORPORA		Inspection Time 12:00 - 15:15
Inspected By FRANK LEONG	Inspection Type ROUTINE INSPECTION	Consent By JOHNNY NGUYEN	FSC CHUNG JEN CHIEN 02/10/2025		

Placard Color & Score
YELLOW
69

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				
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				N
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					

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		
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	X	
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

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

Inspector Observations: *In the kitchen area, at the 2 door prep unit, measured potentially hazardous foods between 48F and 62F including canned ginger, canned garbanzo beans, canned baby corn, fried tofu, vegan beef, vegan pork, vegan chicken, vegan shrimp, cut seitan (vegan meat), fried vegan beef, and tofu. Above the 2 door prep unit, measured sliced tomatoes at 68F. Per operator, canned ginger, canned garbanzo, and canned baby corn was removed from new cans and stored in insert containers at the 2 door prep unit at 10:00AM; Fried tofu, vegan pork, and vegan beef was removed from 3 door reach in refrigerator and stored in the 2 door prep unit at 10:00AM; Vegan chicken, vegan shrimp, cut seitan (vegan meat), fried vegan beef, and tofu was stored in the 2 door prep unit within the past hour. Sliced tomato was prepared 10 minutes prior. Measured ambient air temperature of 2 door prep unit at 52F. [CA] Ensure potentially hazardous foods are held cold at or below 41F to prevent bacterial growth. [SA] Canned ginger, canned garbanzo, canned baby corn, fried tofu, vegan pork, and vegan beef was discarded at 2:00PM for a total of 4 hours from when removed from temperature control. Vegan chicken, vegan shrimp, cut seitan (vegan meat) fried vegan beef, and tofu was placed back in the 3 door reach in refrigerator to return to proper holding temperatures.*

Follow-up By
07/22/2021

In the prep unit, measured cooked beets at 52F, and miso paste at 54F. Per operator, miso paste was removed from 2 door reach in refrigerator in the morning at 10:30AM, and cooked cabbage was cooked and stored in the 2 door prep unit yesterday. Measured ambient air temperature of prep unit at 56F. [CA] Ensure potentially hazardous foods are held cold at or below 41F to prevent bacterial growth. [SA] Miso paste was placed in an ice bath and returned to 2 door reach in refrigerator to facilitate proper holding temperatures. Cooked cabbage was VC&D due to time and temperature abuse.

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

Inspector Observations: *In the kitchen area, by the dry storage room, observed two live medium cockroaches on a monitoring trap. By the warewash area, observed a single live cockroach crawl out of an open crevice above the left side of the warewash machine. In the facility, around corners and crevices of wooden shelving, and stainless steel shelving, observed accumulation of cockroach droppings, and dead cockroaches in the crevices. Per operator, pest control conducted service about 2 weeks prior. [CA] Ensure facility is kept free of cockroach activity that may cause contamination of food and food contact surfaces. Clean and sanitize all areas with activity. Seal all cracks and crevices to prevent continued harborage. Contact pest control to provide further service to facility and areas with activity. [SA] Operator eliminated cockroach by the warewash machine by spraying chlorine solution in the area. Facility to clean entire kitchen area and seal all harborage points to prevent further activity. Any cockroach activity observed during follow-up inspection may result in closure of facility.*

Follow-up By
07/22/2021

Minor Violations

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: *At the front counter, observed roll of paper towel is stored outside of a paper towel dispenser. [CA] Ensure paper towels are provided within a dispenser to allow for proper handwashing.*

Follow-up By
07/22/2021

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

Inspector Observations: *At the front counter, measured large amount of fried vegan beef cooling on multiple trays between 90F and 120F. Per operator, fried vegan beef was cooked and placed on trays at the cooling rack 20 minutes prior. [CA] Potentially hazardous foods shall be RAPIDLY cooled from 135F to 70F within 2 hours, and then from 70F to 41F within 4 hours. Cooling shall be facilitated by one or more of the following methods: under an ice bath; separated into smaller portions; placed in a shallow container; and/or using rapid cooling technology. [SA] Operator separated large amounts of cooked vegan beef onto multiple trays to facilitate proper cooling.*

Follow-up By
07/22/2021

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

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Inspector Observations: *By the entrance to the kitchen area, in the ice machine, observed excess accumulation of mold-like growth on the inner back panel of the ice machine. [CA] Ensure ice machine is regularly cleaned and sanitized to prevent contamination of food (ice).*

Follow-up By
07/22/2021

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 kitchen area, at the 2 door prep unit, observed torn gaskets around the doors. At the 2 door prep unit, measured ambient air temperature at 52F and at the prep unit, measured ambient air temperature at 56F. [CA] Ensure torn gaskets are replaced to facilitate proper holding temperatures. Contact for maintenance on 2 door prep unit and prep unit, and provide repairs where units are able to maintain potentially hazardous foods at 41F or below.*

Follow-up By
07/22/2021

Within the facility, observed the installation of wooden shelving, wooden storage cabinets, and a wooden door handle on the 3 door reach in refrigerator. [CA] Discontinue the use of and remove wooden shelving, storage cabinets and wooden materials within the facility. All equipment shall be smooth, durable, and easily cleanable.

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: *Outside the entrance to the kitchen area, observed a handwash station is covered and inoperable. Per operator, plumbing for handwash station is in need of repairs for the past six months. [CA] Ensure handwash station is repaired and plumbing is able to properly expel wastewater. Complete repairs for plumbing by 8/30/2021. [SA] Employees to use wash compartment of 3 compartment sink to wash hands using warm water, hand soap, and paper towels.*

In the kitchen area, under the 3 compartment sink, observed a leak from piping. [CA] Ensure leak in piping is repaired to prevent harborage of vermin.

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, observed excess grease, and food debris on the floors, walls, and corners of area. [CA] Ensure facility is regularly cleaned and maintained to prevent harborage of vermin.*

Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.
Needs Improvement - Proper hot and cold holding temperatures.

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Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
ambient air temperature	2 door prep unit	52.00 Fahrenheit	
white rice	rice cooker	168.00 Fahrenheit	
vegan chicken	3 door reach in refrigerator	38.00 Fahrenheit	
brown rice	rice cooker	165.00 Fahrenheit	
sliced tomato	2 door prep unit	62.00 Fahrenheit	
hot water	3 compartment sink	120.00 Fahrenheit	
cooked beets	prep unit	52.00 Fahrenheit	
chlorine sanitizer	warewash machine	50.00 PPM	
warm water	handwash station	100.00 Fahrenheit	
vegan cake	front display refrigerator	36.00 Fahrenheit	
vegan chicken	2 door prep unit	41.00 Fahrenheit	
vegan beef	3 door reach in refrigerator	39.00 Fahrenheit	
ambient air temperature	prep unit	56.00 Fahrenheit	
almond milk	2 door undercounter refrigerator	38.00 Fahrenheit	
miso paste	prep unit	54.00 Fahrenheit	
potentially hazardous foods	2 door prep unit	68.00 Fahrenheit	Measured potentially hazardous foods between 48F and 62F including canned ginger, canned garbanzo beans, canned baby corn, fried tofu, vegan beef, vegan pork, vegan chicken, vegan shrimp, cut seitan (vegan meat), fried vegan beef, and tofu.
cooked tofu	counter-top	160.00 Fahrenheit	
vegan shrimp	2 door prep unit	36.00 Fahrenheit	
soymilk	2 door undercounter refrigerator	38.00 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 **8/2/2021**. 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: CHUNG JEN CHIEN
OWNER

Signed On: July 19, 2021