

# 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 FA0252556 - TAYYIBAAT MEAT & GRILL		Site Address 10 S ABBOTT AV D, MILPITAS, CA 95035		Inspection Date 05/17/2022	
Program PR0367652 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name IKABOBI INC		Inspection Time 13:45 - 15:30
Inspected By FRANK LEONG	Inspection Type ROUTINE INSPECTION		Consent By YAMA SHAGHASI	FSC KENISHA SHAGHASI 01/31/2023	

Placard Color & Score
<b>RED</b>
<b>80</b>

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			
K08 Time as a public health control; procedures & records						X	
K09 Proper cooling methods	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						
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	X	
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		
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		
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 3 door prep unit, measured a container of salsa at 55F, and a container of beef patties at 50F. Per operator, salsa was prepared 20 minutes prior and beef patties was prepared 40 minutes prior. [CA] Ensure potentially hazardous foods are held cold at or below 41F to prevent bacterial growth. All prepared foods shall be returned to refrigeration and cooled to 41F or below prior to storage in prep top at prep units. [COS] Operator moved salsa and beef patties into undercounter compartment of 3 door prep unit to return to proper holding temperatures.*

Follow-up By  
05/20/2022

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

**Inspector Observations:** *By the 3 compartment sink, around the grease trap, observed 2 live adult cockroaches and a live nymph cockroach. In the same area, observed a cockroach egg, and multiple dead cockroaches. [CA] Facility shall be kept free of cockroach activity. Clean and sanitize all areas with activity. Contact pest control to provide service for facility. Seal all cracks and crevices to prevent continued harborage. Contact district inspector at frank.leong@cep.sccgov.org or call 408-918-1955 for a follow-up inspection. Facility shall be free of activity during follow-up inspection. Any subsequent inspections after the first will be charged at \$219.00 per hour.*

Follow-up By  
05/20/2022

### Minor Violations

K26 - 2 Points - Unapproved thawing methods used; frozen food; 114018, 114020, 114020.1

**Inspector Observations:** *By the door of the walk-in freezer, observed a box of frozen ground beef thawing. [CA] Frozen potentially hazardous food shall only be thawed in one of the following ways: 1) under refrigeration that maintains the food temperature at 41F or below, 2) completely submerged under potable running water for a period not to exceed two hours at a water temperature of 70F or below, and with sufficient water velocity to agitate and flush off loose particles into the sink drain, 3) in a microwave oven followed by immediate preparation, 4) as part of a cooking process.*

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:** *Observed a plastic Schier grease trap installed underneath the 3 compartment sink. Per operator, previous metal grease trap was rusted through. [CA] Ensure new equipment is approved prior to installation. Provide specification sheets for newly installed grease trap.*

### Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

### Measured Observations

Item	Location	Measurement	Comments
salsa	3 door prep unit	55.00 Fahrenheit	
lamb skewer	walk-in refrigerator	38.00 Fahrenheit	
hot water	3 compartment sink	120.00 Fahrenheit	
steak	display refrigerator	38.00 Fahrenheit	
raw beef	walk-in refrigerator	36.00 Fahrenheit	
warm water	handwash sink	100.00 Fahrenheit	
raw chicken legs	display refrigerator	38.00 Fahrenheit	
raw whole chicken	walk-in refrigerator	35.00 Fahrenheit	
ground beef patties	3 door prep unit	50.00 Fahrenheit	
hummus	walk-in refrigerator	38.00 Fahrenheit	
ground beef	floor by walk-in freezer	28.00 Fahrenheit	
hummus	3 door prep unit	41.00 Fahrenheit	

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## Overall Comments:

### **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 **5/31/2022**. 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.

#### 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



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**Received By:** YAMA SHAGHASI  
OWNER  
**Signed On:** May 17, 2022