

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 FA0254333 - PINOY BBQ ATPB		Site Address 10 S ABBOTT AV C, MILPITAS, CA 95035		Inspection Date 09/12/2023	
Program PR0370910 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name MENDOZA, FERLY JR.		Inspection Time 10:45 - 14:10
Inspected By NHA HUYNH	Inspection Type ROUTINE INSPECTION	Consent By FERLY	FSC		

Placard Color & Score
YELLOW
38

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						S
K04 Proper eating, tasting, drinking, tobacco use	X						
K05 Hands clean, properly washed; gloves used properly			X				
K06 Adequate handwash facilities supplied, accessible		X		X			
K07 Proper hot and cold holding temperatures		X		X			
K08 Time as a public health control; procedures & records		X		X			
K09 Proper cooling methods					X		
K10 Proper cooking time & temperatures	X						
K11 Proper reheating procedures for hot holding		X		X			
K12 Returned and reservice of food	X						
K13 Food in good condition, safe, unadulterated		X		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		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	X	
K34 Warewash facilities: installed/maintained; test strips		
K35 Equipment, utensils: Approved, in good repair, adequate capacity		
K36 Equipment, utensils, linens: Proper storage and use	X	
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		X
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

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations:

The only handwash sink in the service area was blocked by the sanitizing bucket. [Corrective Action] Ensure the handwash sink is clean, clear and accessible at all times. [COS] Employee removed the sanitizing bucket from the handwash sink.

Follow-up By 09/14/2023

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

Inspector Observations:

Grilled pork in the plastic container near the walk-in was measured at 72 degrees Fahrenheit. Per chef, the pork was taken out from the refrigeration at 10:00 am. The pork was suppose to be sliced then re-cooked. [Corrective Action] Maintain cold PHFs at 41 degrees Fahrenheit. Keep the grilled pork in refrigeration until ready to slice and re-cook. [Suitable Alternative] The chef re-heated the grilled pork above 165 degrees Fahrenheit.

Follow-up By 09/14/2023

Pork adobo on the cooling rack was measured at 117 degrees Fahrenheit. Pork with tomatoes on the cooling rack was measured at 93 degrees Fahrenheit. Per operator, the food is cooked and left on the cooling rack until there is space in the hot holding cabinet to move them in. [Corrective Action] Cooked food shall be move to the hot holding unit as soon as possible to maintain food above 135 degrees Fahrenheit.

K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000

Inspector Observations:

Pork and bean hopia were observed at room temperature. Per operator, the hopia were cooked yesterday and hot held until this morning when employees put them in packages. Other fried items observed at room temperature behind the service area. There were no time indicators or written procedures for the PHFs left at room temperature. [Corrective Action] Provide written procedures and time indicators for foods utilizing time control. [Suitable Alternative] Hopia were voluntarily discarded. The other fried items shall be discarded at 2:00 pm.

Follow-up By 09/14/2023

K11 - 8 Points - Improper reheating procedures for hot holding; 114014, 114016

Inspector Observations:

Beef sigsig and pork dinaguan at the hot holding unit at the service area were measured at 70 degrees Fahrenheit. Per operator, the items were cut in the morning and mixed with the marinade then put on the hot holding unit. [Corrective Action] Re-heat previously cooled foods to 165 degrees fahrenheit prior to putting on the hold holding unit. [Corrected on Site] Chef re-heated the foods above 165 degrees Fahrenheit then put back on the hot holding unit.

Follow-up By 09/14/2023

K13 - 8 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Inspector Observations:

Observed fly on the grilled pork that was stored in the plastic container outside of the walk-in cooler. [Corrective Action] Ensure foods are fully covered to protect from contamination. [Suitable Alternative] Chef removed and disposed the top port on the meats from the container.

Follow-up By 09/14/2023

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

Inspector Observations:

Observed live cockroaches in the crevice by the janitorial sink and in the drying rack above the 3 compartment sink. Observed dead cockroaches in the shelving in the restroom. Facility has professional pest control service. [Corrective Action] [CA] The premises of each food facility shall be kept free of vermin. [Suitable Alternative] Clean and sanitize the areas where cockroaches were observed.

Follow-up By 09/14/2023

Minor Violations

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K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations:

Observed employee walk out from the restroom with the same glove and started to move food containers.

[Corrective Action] Wash hands and put on new gloves after going to the restroom.

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:

The chlorine sanitizer in the 3 compartment sink was measured at 50 ppm. [Corrective Action] Maintain chlorine sanitizer at 100 ppm. [Corrected on Site] The chef adjusted to chlorine concentration to be 100 ppm.

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

Inspector Observations:

Multiple meats thawing at room temperature near the back door area. [Corrective Action] Frozen potentially hazardous food shall only be thawed in one of the following ways:

- 1) under refrigeration that maintains the food temperature at 41°F or below,**
- 2) completely submerged under potable running water for a period not to exceed two hours at a water temperature of 70°F or below, and with sufficient water velocity to agitate and flush off loose particles into the sink drain,**
- 3) in a microwave oven if immediately followed by immediate preparation,**
- 4) as part of a cooking process.**

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations:

Excessive grime accumulation on the fan guard in the walk-in cooler. [Corrective Action] Routinely clean.

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations:

Bamboo skewers observed stored in the restroom. [Corrective Action] Discontinue storing the bamboo skewers in the restroom.

K43 - 2 Points - Toilet facilities: improperly constructed, supplied, cleaned; 114250, 114250.1, 114276

Inspector Observations:

Restroom door lack self-closing device. [Corrective Action] Install self-closing device on the restroom door.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
pork dinaguan	hot holding at service	70.00 Fahrenheit	
chlorine sanitizer	3 compartment sink	50.00 PPM	
hot water	3 compartment sink	127.00 Fahrenheit	
pork adobo	cooling rack at dry storage room	117.00 Fahrenheit	
meat	outside of walk-in	36.00 Fahrenheit	defrosting
pork belly, milk	2 door upright unit	40.00 Fahrenheit	
beef sigsig	hot holding at service	70.00 Fahrenheit	
grilled pork for sigsig	plastic tub outside of walk-in	72.00 Fahrenheit	
mixed noodles	hot holding at service	175.00 Fahrenheit	
beef	walk-in cooler	37.00 Fahrenheit	
pork steak	cookline	181.00 Fahrenheit	final temp
pork igado	hot holding at service	140.00 Fahrenheit	
beef stew with peanut butter	hot holding at service	172.00 Fahrenheit	
pork with tomatoes	cooling rack at dry storage room	93.00 Fahrenheit	

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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 9/26/2023. 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: Ferly Mendoza
Supervisor

Signed On: September 12, 2023