

County of Santa Clara
Department of Environmental Health
Consumer Protection Division

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 Phone (408) 918-3400 www.ehinfo.org



OFFICIAL INSPECTION REPORT

Facility FA0254030 - MINT & BASIL		Site Address 1741 N MILPITAS BL, MILPITAS, CA 95035		Inspection Date 06/10/2020	
Program PR0370189 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name JAIMIE CHU		Inspection Time 14:30 - 15:00
Inspected By FRANK LEONG	Inspection Type RISK FACTOR INSPECTION	Consent By FRANK LE		FSC FRANK LE 05/15/2024	

Placard Color & Score
YELLOW
N/A

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						
K06 Adequate handwash facilities supplied, accessible		X					N
K07 Proper hot and cold holding temperatures		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				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		
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

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

Inspector Observations: At the handwash stations in the kitchen area, observed a lack of paper towels. [CA] Ensure all handwash stations are provided with hand soap and paper towels to allow for proper handwashing. [COS] Operator provided paper towels for all handwash stations in the kitchen area.

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

Inspector Observations: In the walk-in refrigerator, measured tofu, and vegetarian meat between 55F and 75F. Per operator, food has been stored in the walk-in refrigerator since the day before. Measured ambient air temperature of walk-in refrigerator at 56F. [CA] Ensure potentially hazardous foods are held cold at or below 41F to prevent bacterial growth. Refrigeration shall be able to maintain potentially hazardous food temperatures at 41F or below. [SA] Tofu and vegetarian meat was VC&D due to time and temperature abuse.

At the rice warmer in the kitchen area, measured cooked brown rice at 110F. Per operator, brown rice was cooked over 4 hours prior. [CA] Ensure potentially hazardous foods are held hot at or above 135F to prevent bacterial growth. [SA] Brown rice was VC&D due to time and temperature abuse.

Minor Violations

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: At the warewash machine, measured chlorine sanitizer at 10 PPM or less. [CA] Ensure chlorine sanitizer is provided at the warewash machine at 50 PPM to allow for proper cleaning and sanitizing.

Performance-Based Inspection Questions

- Needs Improvement - Food contact surfaces clean, sanitized.
- Needs Improvement - Adequate handwash facilities: supplied or accessible.

Measured Observations

Item	Location	Measurement	Comments
vegetarian meat	2 door prep unit	40.00 Fahrenheit	
ambient air temperature	walk-in refrigerator	56.00 Fahrenheit	
vegetarian meat	2 door prep unit	41.00 Fahrenheit	
warm water	handwash sink	100.00 Fahrenheit	
vegetarian meat	walk-in refrigerator	55.00 Fahrenheit	
tofu	walk-in refrigerator	75.00 Fahrenheit	
bean sprouts	2 door prep unit	41.00 Fahrenheit	
hot water	3 compartment sink	120.00 Fahrenheit	
cooked brown rice	rice warmer	110.00 Fahrenheit	
cooked rice	rice cooker	145.00 Fahrenheit	
sliced tomatoes	2 door prep unit	41.00 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 **6/24/2020**. 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.

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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:

Signed On: June 18, 2020

Comment: REPORT EMAILED TO OPERATOR.