

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 07/22/2021 |
| Program PR0330551 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11 | | Owner Name VEGAN EXPRESS CORPORA | Inspection Time 14:00 - 15:15 |
| Inspected By FRANK LEONG | Inspection Type FOLLOW-UP INSPECTION | Consent By CJ CHIEN | |

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| Placard Color & Score RED N/A |
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Comments and Observations

Major Violations

Cited On: 07/19/2021

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

This violation found not in compliance on 07/22/2021. See details below.

Cited On: 07/22/2021

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

Inspector Observations: In the kitchen area, measured vegan meat thawing on a cooling rack at 62F. Per operator, vegan meat has been thawing for 1.5 hours. At the 2 door prep unit, measured vegan shrimp at 50F. Per operator, vegan shrimp has been stored in the 2 door prep unit for 4 hours. [CA] Ensure potentially hazardous foods are held cold at or below 41F to prevent bacterial growth. Foods that are thawing shall be placed under running cold water, or thawed in refrigeration. [SA] Operator moved vegan meat into refrigeration to return to proper holding temperatures. Vegan shrimp was VC&D due to time and temperature abuse.

Cited On: 07/19/2021

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

This violation found not in compliance on 07/22/2021. See details below.

Cited On: 07/22/2021

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

Inspector Observations: In the warewash area, above the 3 compartment sink, observed tape placed over an electrical socket, and a single live cockroach underneath the tape. In the kitchen area, underneath the cookline, observed 3 live cockroaches. [CA] Ensure facility is kept free of cockroach activity. Facilities with an active infestation shall not operate. Clean and sanitize all areas with activity. Seal all cracks and crevices to prevent further harborage.

Minor Violations

Cited On: 07/19/2021

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

This violation found not in compliance on 07/22/2021. See details below.

Cited On: 07/19/2021

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

Compliance of this violation has been verified on: 07/22/2021

Cited On: 07/19/2021

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

Compliance of this violation has been verified on: 07/22/2021

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Cited On: 07/19/2021

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

This violation found not in compliance on 07/22/2021. See details below.

Measured Observations

| Item | Location | Measurement | Comments |
|-------------------------|------------------|------------------|----------|
| ambient air temperature | prep unit | 58.00 Fahrenheit | |
| vegan shrimp | 2 door prep unit | 50.00 Fahrenheit | |
| vegan meat | cooling rack | 62.00 Fahrenheit | |
| ambient air temperature | 2 door prep unit | 38.00 Fahrenheit | |

Overall Comments:

Follow-up inspection for conditional pass due to cockroach activity, and improper holding temperatures.

The following violations was not corrected:

K07M - Improper holding temperatures

- In the kitchen area, measured vegan meat thawing on a cooling rack at 62F.
- At the 2 door prep unit, measured vegan shrimp at 50F.
- 2 door prep unit was repaired and measured with ambient air temperature at 38F.
- Prep unit could not be repaired and measured with ambient air temperature at 58F. Remove or replace equipment that can no longer be repaired.

K23M - Cockroach Activity

- In the warewash area, above the 3 compartment sink, observed tape placed over an electrical socket, and a single live cockroach underneath the tape. Underneath the cookline, observed 3 live cockroaches.
- Observed cracks and crevices in the facility around shelving by the warewash area, and on the walls by the cookline have not been repaired.

The following violation was corrected:

K09 - Improper cooling methods

- No improper cooling observed.

K14 - Food contact surfaces cleaned and sanitized

- Observed ice machine interior panel is fully cleaned and sanitized. No mold-like growth observed in ice machine.

Facility closed due to cockroach activity. Contact district specialist at 408-918-1955 or main office line at 408-918-3400 for follow-up inspection. Facility operator requesting for re-inspection at 10:30am. Second follow-up inspection will be charged at a rate of \$219.00 per hour.

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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 **8/5/2021**. 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.

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 |



Received By: CJ CHIEN
OWNER

Signed On: July 22, 2021