

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 FA0252870 - SOUP BY PARKS BBQ	Site Address 217 W CALAVERAS BL, MILPITAS, CA 95035	Inspection Date 06/21/2022
Program PR0368121 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name LA PARK'S MILPITAS INC	Inspection Time 11:30 - 12:30
Inspected By FRANK LEONG	Inspection Type FOLLOW-UP INSPECTION	Consent By ELIZABETH OH

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 06/14/2022

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

Compliance of this violation has been verified on: 06/21/2022

Cited On: 06/14/2022

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

This violation found not in compliance on 06/21/2022. See details below.

Cited On: 06/14/2022

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

Compliance of this violation has been verified on: 06/21/2022

Minor Violations

Cited On: 06/14/2022

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

This violation found not in compliance on 06/21/2022. See details below.

Measured Observations

N/A

Overall Comments:

Follow-up inspection for conditional pass due to to improper holding temperatures, inadequate handwash facilities, and vermin activity.

K06M - Inadequate handwash facilities

- Observed handwash stations are stocked with hand soap and paper towels.
- Handwash station in the kitchen area has been reinstalled.

K23M - Vermin activity

- No vermin observed during time and inspection.
- Observed broken tiles by the mop sink have been repaired to prevent harborage.
- Continue to clean and maintain floors to prevent harborage of vermin.

K44 - Inadequate vermin proofing

- Observed door sweep installed underneath the back gate to prevent an entrance for vermin.

The following violations have not been corrected:

K07M - Improper holding temperatures

- At the 3 door prep unit, measured large pieces of cooked beef at 50F, tteokbokki at 54F, and beef tendon at 50F. Operator added ice and ice bags to food items to facilitate proper holding temperatures.
- Observed multiple food items that were cooked within the past hour, is being held for the duration of service between 10:30am and 2:30pm. Operator instructed to place TPHC labels on food items that are maintained by time for no more than 4 hours, and

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then discarded.

K09 - Improper cooling methods

- Observed food items prepared/cut for cooling are placed in large stainless steel containers. Discontinue storage of cooling items into large containers. Place large pieces of cooling food on uncovered shallow trays, and store on the top rack in refrigeration for RAPID cooling. After cooling, food may be transferred to larger containers and covered.

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 **7/5/2022**. 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.

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: ELIZABETH OH
SERVER
Signed On: June 21, 2022