



OFFICIAL INSPECTION REPORT

Facility FA0267722 - CHEF P'S RESTAURANT		Site Address 1535 LANDESS AV 162, MILPITAS, CA 95035	Inspection Date 02/09/2021
Program PR0395034 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name THONG, JUDY IN	Inspection Time 12:00 - 12:45
Inspected By FRANK LEONG	Inspection Type FOLLOW-UP INSPECTION	Consent By	

Placard Color & Score GREEN N/A
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Comments and Observations

Major Violations

Cited On: 01/27/2021

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

This violation found not in compliance on 02/09/2021. See details below.

Cited On: 01/27/2021

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

This violation found not in compliance on 02/09/2021. See details below.

Minor Violations

N/A

Measured Observations

N/A

Overall Comments:

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

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 **2/23/2021**. 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.

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