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 FA0255639 - RED CHILLIES		Site Address 167 S MAIN ST, MILPITAS, CA 95035		Inspection Date 05/20/2021
Program PR0373350 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name TEAM FUSION LLC	Inspection Time 13:30 - 14:05
Inspected By GLENCIJOY DAVID	Inspection Type FOLLOW-UP INSPECTION	Consent By SHAJI		



Comments and Observations

Major Violations

Cited On: 05/19/2021

K14 - 8 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: 05/20/2021

Cited On: 05/19/2021

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

Compliance of this violation has been verified on: 05/20/2021

Minor Violations

N/A

Measured Observations

N/A

Overall Comments:

Follow-up inspection for facility.

- No food prep at time of inspection, measured chlorine at three compartment sink at 100 ppm
- One dead cockroach on floor underneath shelving next to mop sink
- No live cockroaches observed at time of inspection
- Facility shall continue to monitor pests, sticky traps are recommended throughout facility
- Facility received pest control treatment report. Facility shall provide district specialist of pest control treatment report of next treatment. If facility fails to provide report to district specialist, a charged follow-up inspection shall be conducted.

Facility is re-opened.

Report e-mailed to facility.

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 6/3/2021. 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.

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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:

Shaji Owner

Signed On:

May 20, 2021

Comment:

Signature not obtained due to COVID-19 and social

distancing parameters. A copy of this report will be

e-mailed to the operator.

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