

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 FA0202369 - CHRISTY'S DONUTS | | Site Address 1291 E CALAVERAS BL, MILPITAS, CA 95035 | | Inspection Date 08/15/2024 | |
| Program PR0302346 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10 | | | Owner Name PEOV S CHHAY | | Inspection Time 09:45 - 10:55 |
| Inspected By NHA HUYNH | Inspection Type ROUTINE INSPECTION | | Consent By KIM | FSC Not Available | |

| |
|-----------------------|
| Placard Color & Score |
| GREEN |
| 79 |

| 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 | | | | | | |
| 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 | | | | | | |
| K07 Proper hot and cold holding temperatures | | X | | 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 | | |
| 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 | X | |
| 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 | | X |
| 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

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

Inspector Observations:

1. Raw shell eggs at the service area was measured at 72 degrees Fahrenheit. Per employee, the eggs were taken out from refrigeration at 9:30 AM.

[Corrective Action] Maintain Potentially Hazardous Foods at or below 41 degrees Fahrenheit.

[Suitable Alternative] Operator shall cook the rest of the eggs.

2. Croissant sandwich with sausage, eggs and bacon was measured at 74 degrees Fahrenheit. in the non-refrigerated display unit at the service area. Per employee, the sandwich was prepared 10 minutes prior to start of inspection.

[Corrective Action] Maintain Potentially Hazardous Foods at or below 41 degrees Fahrenheit. Foods left at room temperature shall be time controlled.

3. Sliced tomatoes and ham in the 2 door prep cooler were measured at 49 degrees Fahrenheit. Refrigeration unit is not not maintain cold holding temperature properly.

[Corrective Action] Maintain Potentially Hazardous Foods at or below 41 degrees Fahrenheit.

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations:

1 Lack of Food Safety Certification.

[Corrective Action] Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have a valid Food Safety Certificate available for review at all times.

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations:

1. Observed employees eating and then returning back to work without washing hands.

[Corrective Action] Properly wash hands when returning to work or whenever switching between job tasks.

2. Observed employee donning gloves without first washing hands.

[Corrective Action] Properly wash hands before donning gloves.

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations:

Observed a fly flying around the prepared croissant sandwiches in the non-refrigerated display case at the service area.

[Corrective Action] Eliminate flies using safe methods.

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

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Inspector Observations:

1. **The 2 door prep cooler is not properly maintain cold holding temperature of Potentially Hazardous Foods.**
[Corrective Action] Refrigeration units shall be able to maintain proper cold holding temperature of 41 degrees Fahrenheit or below.

2. **Rubber seals on the door of the 3 door upright freezer is in disrepair.**
[Corrective Action] Repair or replace the rubber seals.

3. **Observed a non-commercial refrigerator/freezer in the facility.**
[Corrective Action] A commercial facility shall use commercial equipments.

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations:

- Observed perforated ceiling tiles in the kitchen area.**
[Corrective Action] Ceiling tiles in the kitchen shall be smooth, durable and easily cleanable.

Performance-Based Inspection Questions

N/A

Measured Observations

| Item | Location | Measurement | Comments |
|---|-------------------------------|-------------------|----------|
| hot water | 3 compartment sink | 120.00 Fahrenheit | |
| hot water | handwash sink | 104.00 Fahrenheit | |
| hard boiled eggs, milk, cheese | 3 door merchandiser | 39.00 Fahrenheit | |
| cooked eggs | work table | 112.00 Fahrenheit | |
| sausage, eggs, bacon croissant sandwich | display unit at service area | 74.00 Fahrenheit | |
| milk, ham | 2 sliding door upright cooler | 42.00 Fahrenheit | |
| sliced tomatoes, ham | 2 door prep cooler | 49.00 Fahrenheit | |
| raw shell eggs | front service area | 72.00 Fahrenheit | |
| raw shell eggs | fridge/freezer combo | 39.00 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 **8/29/2024**. 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: Peov Chaay
Operator

Signed On: August 15, 2024