

**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**

<b>Facility</b> FA0267722 - CHEF P'S RESTAURANT		<b>Site Address</b> 1535 LANDESS AV 162, MILPITAS, CA 95035		<b>Inspection Date</b> 06/02/2022	
<b>Program</b> PR0395034 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			<b>Owner Name</b> THONG, JUDY IN		<b>Inspection Time</b> 13:00 - 15:30
<b>Inspected By</b> FRANK LEONG	<b>Inspection Type</b> ROUTINE INSPECTION	<b>Consent By</b> JENNY SAN	<b>FSC KELLY POON</b> 08/02/2024		

<b>Placard Color &amp; Score</b>
<b>RED</b>
<b>80</b>

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						S
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						N
K06 Adequate handwash facilities supplied, accessible	X						
K07 Proper hot and cold holding temperatures	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		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					N

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	X	
K45 Floor, walls, ceilings: built, maintained, clean		
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

K13 - 8 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

**Inspector Observations:** *In the kitchen area, on the underside of prep tables for dry storage (prep tables between deep fryers and 2 compartment sink), observed a container of flour with 3 dead nymph cockroaches. [CA] Food is adulterated if it bears or contains any poisonous or deleterious substance that may render it impure or injurious to health and shall be discarded immediately. [SA] Operator VC&D flour due to contamination.*

Follow-up By  
06/07/2022

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

**Inspector Observations:** *In the kitchen area, at the handwash station, observed live cockroaches in and around the paper towel dispenser, underneath the handwash sink, underneath the 3 compartment sink, in the lower right corner of the shelf above the 3 compartment sink, on the underside of prep tables for dry storage (prep tables between deep fryers and 2 compartment sink), on the left underside of prep table by the 2 compartment hot holding unit, and on the electrical pipe above the 2 compartment sink. [CA] Ensure facility is kept free of cockroach activity to prevent possible contamination of food. Clean and sanitize all areas with cockroach activity. Contact pest control to provide service for facility. Discard any food items that may have been contaminated with cockroach activity. Contact district inspector for follow-up inspection at 408-918-1955 or at frank.leong@deh.sccgov.org. No live cockroach activity shall be observed during follow-up inspection or facility will be kept closed. Any subsequent follow-up inspection after the first will be charged at \$219.00 per hour. Any overtime/weekend inspections will be charged at \$493.00 (minimum 2 hours).*

Follow-up By  
06/07/2022

### Minor Violations

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

**Inspector Observations:** *In the kitchen area, observed the use of cardboard to line floors. [CA] Discontinue use of cardboard to prevent harborage of vermin. Use only smooth, durable, and easily cleanable material for floor lining.*

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

**Inspector Observations:** *Observed cracks and crevices between door frames by the front counter, crevices between metal framing and cove base tiles in the kitchen area, and crevices between electrical pipe and wall above the 2 compartment sink. [CA] Ensure all cracks and crevices are sealed to prevent harborage of vermin.*

### Performance-Based Inspection Questions

Needs Improvement - Hands clean/properly washed/gloves used properly.  
Needs Improvement - No rodents, insects, birds, or animals.

### Measured Observations

Item	Location	Measurement	Comments
bbq pork	2 door prep unit	41.00 Fahrenheit	
hot water	3 compartment sink	120.00 Fahrenheit	
warm water	handwash sink	100.00 Fahrenheit	
cut fish	walk-in refrigerator	40.00 Fahrenheit	
shrimp	2 door prep unit	35.00 Fahrenheit	
raw shelled eggs	walk-in refrigerator	39.00 Fahrenheit	
cut squid	walk-in refrigerator	40.00 Fahrenheit	

### Overall Comments:

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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 **6/16/2022**. 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.

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: JENNY SAN  
OWNER

Signed On: June 02, 2022