

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 06/08/2021		Placard Color & Score <div style="background-color: black; color: white; padding: 10px; text-align: center;"> RED 71 </div>		
Program PR0368121 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name LA PARK'S MILPITAS INC		Inspection Time 13:15 - 14:45			
Inspected By FRANK LEONG		Inspection Type ROUTINE INSPECTION		Consent By FRANK YU				FSC Not Available

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						S
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		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						S
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		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		
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: In the kitchen area, at the 2 door prep unit, measured ox tail at 55F, cooked beef at 54F, shredded egg omelet at 55F, and raw shelled eggs at 55F. Measured ambient air temperature of refrigerator at 41F. Per operator, ox tail, cooked beef, shredded egg omelet, and raw shelled eggs have been stored in refrigeration for over 4 hours. [CA] Ensure potentially hazardous foods are held cold at or below 41F to prevent bacterial growth. Use ice and provide lids and for insert containers to facilitate proper cold holding temperatures during peak usage at times of service. [SA] Ox tail, cooked beef, shredded egg omelet, and raw shelled eggs was VC&D due to time and temperature abuse.

Follow-up By
06/11/2021

K09 - 8 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: In the kitchen area, on the floor by the walk-in refrigerator, measured large pot of clear beef broth at 85F, a medium pot of clear beef broth at 105F, and a large pot of white beef broth at 95F. Per operator, clear beef broth and white beef broth has been cooling between 4 to 6 hours. In the walk-in refrigerator, measured cooked beef at 85F. Per operator, beef was cooked 4 hours prior. [CA] Potentially hazardous foods shall be RAPIDLY cooled from 135F to 70F within 2 hours and then from 70F to 41F within 4 hours. Cooling shall be facilitated by one or more of the following methods: in an ice bath; by adding ice; using shallow containers; separating food into smaller portions; stirring consistently; and/or using an ice paddle. [SA] Clear beef broth, white beef broth, and cooked beef was VC&D due to time and temperature abuse.

Follow-up By
06/11/2021

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

Inspector Observations: In the kitchen area, on the left side of the cookline, on and underneath the broken tiles, observed multiple live cockroaches of all life stages. [CA] The premises of each food facility shall be kept free of cockroach activity. A food facility shall not operate when there is a cockroach infestation. The food facility shall cease operation immediately. The food facility shall remain closed until: there is no longer evidence of a vermin infestation; all contaminated surfaces have been cleaned and sanitized; and contributing factors such as cleaning, repairs, and the elimination of harborages have been resolved. Contact pest control to provide service for facility.

Follow-up By
06/11/2021

Minor Violations

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

Inspector Observations: Food safety certificate unavailable upon request. [CA] All food employees shall have adequate knowledge of, and shall be properly trained in, food safety as it relates to their assigned duties. 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.

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

Inspector Observations: In the kitchen area, to the left of the cookline, observed broken tiles on the walls. [CA] Ensure facility walls are maintained in good repair. All walls shall be smooth, durable, and easily cleanable.

In the kitchen area, observed the use of two stainless steel containers used in replacement of table legs. Observed excess food debris accumulation around containers stored on the floor. [CA] Ensure facility floors are regularly cleaned and maintained to prevent harborage of vermin. Remove stainless steel containers from the floor and replace table legs properly.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
white beef broth	large pot	145.00 Fahrenheit	
cooked beef	walk-in refrigerator	38.00 Fahrenheit	
clear beef broth	large pot	85.00 Fahrenheit	
cooked beef	2 door prep unit	54.00 Fahrenheit	
clear beef broth	medium pot	105.00 Fahrenheit	
cooked ox tail	2 door prep unit	55.00 Fahrenheit	
ambient air temperature	2 door prep unit	41.00 Fahrenheit	
cooked beef	2 door prep unit	41.00 Fahrenheit	
shredded egg omelet	2 door prep unit	55.00 Fahrenheit	
hot water	3 compartment sink	120.00 Fahrenheit	
chlorine sanitizer	warewash machine	50.00 PPM	
raw shelled egg	2 door undercounter refrigerator	38.00 Fahrenheit	
cooked beef	walk-in refrigerator	85.00 Fahrenheit	
warm water	handwash sink	100.00 Fahrenheit	
raw shelled eggs	2 door prep unit	55.00 Fahrenheit	
white beef broth	large pot	95.00 Fahrenheit	
bean sprouts	walk-in refrigerator	38.00 Fahrenheit	

Overall Comments:

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 **6/22/2021**. 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.

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:

Signed On: June 13, 2021

Comment: Signature not obtained due to COVID-19 and social distancing parameters. A copy of this report will be emailed to the operator.