#### OFFICIAL INSPECTION REPORT

<table>
<thead>
<tr>
<th>Facility</th>
<th>Site Address</th>
<th>Inspection Date</th>
<th>Placard Color &amp; Score</th>
</tr>
</thead>
<tbody>
<tr>
<td>FA0254333 - PINOY BBQ ATPB</td>
<td>10 S ABBOTT ST C, MILPITAS, CA 95035</td>
<td>03/25/2019</td>
<td>GREEN 77</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Program</th>
<th>Owner Name</th>
<th>Inspection Time</th>
</tr>
</thead>
<tbody>
<tr>
<td>PR0370910 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11</td>
<td>MENDOZA, FERLY JR.</td>
<td>16:00 - 18:00</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Inspected By</th>
<th>Inspection Type</th>
<th>Consent By</th>
<th>FSC</th>
</tr>
</thead>
<tbody>
<tr>
<td>FRANK LEONG</td>
<td>ROUTINE INSPECTION</td>
<td>FERLY MENDOZA</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>RISK FACTORS AND INTERVENTION</th>
<th>IN</th>
<th>OUT</th>
<th>COS/SA</th>
<th>N/O</th>
<th>N/A</th>
<th>PBI</th>
</tr>
</thead>
<tbody>
<tr>
<td>K01 Demonstration of knowledge; food safety certification</td>
<td>X</td>
<td></td>
<td></td>
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<tr>
<td>K02 Communicable disease; reporting/restriction/exclusion</td>
<td>X</td>
<td></td>
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<td>S</td>
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<tr>
<td>K03 No discharge from eyes, nose, mouth</td>
<td>X</td>
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<tr>
<td>K04 Proper eating, tasting, drinking, tobacco use</td>
<td>X</td>
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<tr>
<td>K05 Hands clean, properly washed; gloves used properly</td>
<td>X</td>
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<tr>
<td>K06 Adequate handwash facilities supplied, accessible</td>
<td>X</td>
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<tr>
<td>K07 Proper hot and cold holding temperatures</td>
<td>X</td>
<td>X</td>
<td>N/A</td>
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<tr>
<td>K08 Time as a public health control; procedures &amp; records</td>
<td>X</td>
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<td>K09 Proper cooling methods</td>
<td>X</td>
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<tr>
<td>K10 Proper cooking time &amp; temperatures</td>
<td>X</td>
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<tr>
<td>K11 Proper reheating procedures for hot holding</td>
<td>X</td>
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<tr>
<td>K12 Returned and resale of food</td>
<td>X</td>
<td></td>
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<tr>
<td>K13 Food in good condition, safe, unadulterated</td>
<td>X</td>
<td></td>
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<tr>
<td>K14 Food contact surfaces clean, sanitized</td>
<td>X</td>
<td></td>
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<tr>
<td>K15 Food obtained from approved source</td>
<td>X</td>
<td></td>
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<tr>
<td>K16 Compliance with shell stock tags, condition, display</td>
<td>X</td>
<td></td>
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<tr>
<td>K17 Compliance with Gulf Oyster Regulations</td>
<td>X</td>
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<tr>
<td>K18 Compliance with variance/ROP/HACCP Plan</td>
<td>X</td>
<td></td>
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<tr>
<td>K19 Consumer advisory for raw or undercooked foods</td>
<td>X</td>
<td></td>
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<tr>
<td>K20 Licensed health care facilities/schools: prohibited foods not being offered</td>
<td>X</td>
<td></td>
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<tr>
<td>K21 Hot and cold water available</td>
<td>X</td>
<td></td>
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<tr>
<td>K22 Sewage and wastewater properly disposed</td>
<td>X</td>
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<tr>
<td>K23 No rodents, insects, birds, or animals</td>
<td>X</td>
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<tr>
<td>K24 Person in charge present and performing duties</td>
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<tr>
<td>K25 Proper personal cleanliness and hair restraints</td>
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<tr>
<td>K26 Approved thawing methods used; frozen food</td>
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<tr>
<td>K27 Food separated and protected</td>
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<tr>
<td>K28 Fruits and vegetables washed</td>
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<td>K29 Toxic substances properly identified, stored, used</td>
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<td>K30 Food storage: food storage containers identified</td>
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<tr>
<td>K31 Consumer self service does prevent contamination</td>
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<td>K32 Food properly labeled and honestly presented</td>
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<td>K33 Nonfood contact surfaces clean</td>
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<td>K34 Warewash facilities: installed/maintained; test strips</td>
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<tr>
<td>K35 Equipment, utensils: Approved, in good repair, adequate capacity</td>
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<tr>
<td>K36 Equipment, utensils, linens: Proper storage and use</td>
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<td>K37 Vending machines</td>
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<tr>
<td>K38 Adequate ventilation/lighting; designated areas, use</td>
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<td>K39 Thermometers provided, accurate</td>
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<td>K40 Wiping cloths: properly used, stored</td>
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<td>K41 Plumbing approved, installed, in good repair; proper backflow devices</td>
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<td>K42 Garbage &amp; refuse properly disposed; facilities maintained</td>
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<td>K43 Toilet facilities: properly constructed, supplied, cleaned</td>
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<tr>
<td>K44 Premises clean, in good repair, Personal/chemical storage; Adequate vermin-proofing</td>
<td>X</td>
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<tr>
<td>K45 Floor, walls, ceilings: built, maintained, clean</td>
<td>X</td>
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<tr>
<td>K46 No unapproved private home/living/sleeping quarters</td>
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<td>K47 Signs posted; last inspection report available</td>
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<tr>
<td>K48 Plan review</td>
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<td>K49 Permits available</td>
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<tr>
<td>K58 Placard properly displayed/posted</td>
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**GOOD RETAIL PRACTICE**

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<tbody>
<tr>
<td>K24</td>
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<td>K26</td>
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<td>K40</td>
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<td>K41</td>
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<td>K44</td>
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<td>K45</td>
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<td>K46</td>
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<td>K47</td>
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<td>K48</td>
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<td>K49</td>
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<tr>
<td>K50</td>
<td>X</td>
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</tbody>
</table>

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Note: X indicates a deficiency or violation needing correction.
OFFICIAL INSPECTION REPORT

Facility: FA0254333 - PINOY BBQ ATPB
Site Address: 10 S ABBOTT ST C, MILPITAS, CA 95035
Program: PR0370910 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11
Owner Name: MENDOZA, FERLY JR.

Program: PR0370910 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11

Inspection Date: 03/25/2019
Inspection Time: 16:00 - 18:00

Comments and Observations

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

Inspector Observations: At the front counter, measured pancit at 120F and pinakbet at 118F in the steam table. Per operator, pancit and pinakbet was cooked 3 hours prior. In the kitchen area, measured cooked pork at 128F, and cooked beef at 129F. Per operator, hot holding unit was turned off about 30 minutes prior. In the storage room, measured potentially hazardous foods between 56F and 62F in the 2 door reach in refrigerator including raw shelled eggs, shredded cheese, cooked chicken, cooked pork, and tofu. Per operator, food in the 2 door reach in refrigerator has been stored for over 4 hours. Measured ambient air temperature of 2 door prep unit at 56F. [CA] Ensure potentially hazardous foods are held cold at or below 41F or held at or above 135F to prevent bacterial growth. [SA] Potentially hazardous foods in the 2 door reach in refrigerator was VC&D due to time and temperature abuse. Provide repairs for 2 door reach in refrigerator. Pancit and pinakbet at the front counter was served for another hour, for a total of 4 hours, and then discarded at 5:00 PM. Cooked pork and cooked beef in the hot holding unit was removed from the hot holding unit to be cooled.

Follow-up By 04/08/2019

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

Inspector Observations: Posted food safety certificate is expired. [CA] Ensure a valid food safety certificate is posted within the facility. All food employees shall be trained and have adequate knowledge in food safety as demonstrated by a food safety certificate (manager) or food handler card (food employee).

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: Hot water at the handwash station in the kitchen area was turned off. [CA] Ensure hot water at the handwash station is maintained at 100F to allow for proper handwashing. [COS] Hot water was turned back on at the handwash station. Remeasured at 100F.

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

Inspector Observations: Observed accumulation of cockroach feces on the walls, and around the wooden shelving in the storage room. [CA] Ensure walls are cleaned and sanitized to prevent any form of contamination.

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: Measured ambient air temperature of 2 door reach in refrigerator at 56F. [CA] Ensure 2 door reach in refrigerator is able to maintain potentially hazardous foods at or below 41F. Provide repairs for unit.

Follow-up By 04/08/2019

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, observed broken tiles underneath the cookline. [CA] Ensure broken tiles are repaired and area is smooth, durable, and easily cleanable.

K48 - 2 Points - Plan review unapproved; 114380

Inspector Observations: Observed prep table stored above the mop sink in the kitchen area. [CA] Ensure prep table is installed per plans that have been approved by plan check. Store prep table without obstructing mop sink.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.
## Measured Observations

<table>
<thead>
<tr>
<th>Item</th>
<th>Location</th>
<th>Measurement</th>
<th>Comments</th>
</tr>
</thead>
<tbody>
<tr>
<td>tofu</td>
<td>2 door reach in refrigerator</td>
<td>58.00 Fahrenheit</td>
<td></td>
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<tr>
<td>high protein tofu</td>
<td>2 door reach in refrigerator</td>
<td>56.00 Fahrenheit</td>
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<tr>
<td>cooked beef</td>
<td>hot holding unit</td>
<td>129.00 Fahrenheit</td>
<td></td>
</tr>
<tr>
<td>raw pork</td>
<td>reach in refrigerator</td>
<td>41.00 Fahrenheit</td>
<td></td>
</tr>
<tr>
<td>cooked pork</td>
<td>steam table</td>
<td>160.00 Fahrenheit</td>
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</tr>
<tr>
<td>warm water</td>
<td>handwash sink</td>
<td>100.00 Fahrenheit</td>
<td></td>
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<tr>
<td>ambient air temperature</td>
<td>2 door reach in refrigerator</td>
<td>56.00 Fahrenheit</td>
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<tr>
<td>cooked chicken</td>
<td>2 door reach in refrigerator</td>
<td>60.00 Fahrenheit</td>
<td></td>
</tr>
<tr>
<td>cooked fish</td>
<td>steam table</td>
<td>158.00 Fahrenheit</td>
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<tr>
<td>raw shelled eggs</td>
<td>2 door reach in refrigerator</td>
<td>56.00 Fahrenheit</td>
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<tr>
<td>shredded cheese</td>
<td>2 door reach in refrigerator</td>
<td>62.00 Fahrenheit</td>
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<tr>
<td>pinakbet</td>
<td>steam table</td>
<td>118.00 Fahrenheit</td>
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<tr>
<td>warm water</td>
<td>handwash sink</td>
<td>60.00 Fahrenheit</td>
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<tr>
<td>hot water</td>
<td>2 compartment sink</td>
<td>120.00 Fahrenheit</td>
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<tr>
<td>pancit</td>
<td>stream table</td>
<td>120.00 Fahrenheit</td>
<td></td>
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<tr>
<td>cooked pork ribs</td>
<td>2 door reach in refrigerator</td>
<td>62.00 Fahrenheit</td>
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<tr>
<td>cooked pork</td>
<td>2 door reach in refrigerator</td>
<td>56.00 Fahrenheit</td>
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<tr>
<td>cooked pork</td>
<td>hot holding unit</td>
<td>128.00 Fahrenheit</td>
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<tr>
<td>raw chicken</td>
<td>reach in refrigerator</td>
<td>41.00 Fahrenheit</td>
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</tbody>
</table>

## 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 **4/8/2019**. 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: MELISSA MENDOZA  
OWNER  
Signed On: March 25, 2019