Violation Comments and Observations

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

Inspector Observations: At the front counter, measured bbq chicken skewers at 107F, bbq pork skewers at 105F, fried fish at 90F, fried chicken at 90F, and cooked vegetables with pork at 92F. At the hot holding unit in the kitchen area, measured bbq chicken at 122F, bbq pork at 126F, and cooked beef at 133F. [CA] Ensure potentially hazardous foods are held hot at or above 135F to prevent bacterial growth. Food that is using time instead of temperature shall be labeled with a start time (when removed from temperature control) and served within 4 hours or discarded. [SA] Potentially hazardous foods held out of holding temperatures was placed on TPHC and labeled to be discarded within 4 hours (from when removed from temperature control). Potentially hazardous foods cooked and stored from less than 2 hours in hot holding unit was reheated to 165F and placed back in hot holding unit.

Minor Violations
No major violations were observed during this inspection.

Performance-Based Inspection Questions
N/A

Measured Observations

<table>
<thead>
<tr>
<th>Item</th>
<th>Location</th>
<th>Measurement</th>
<th>Comments</th>
</tr>
</thead>
<tbody>
<tr>
<td>sinigang</td>
<td>steam table</td>
<td>165.00 Fahrenheit</td>
<td></td>
</tr>
<tr>
<td>fried chicken</td>
<td>counter-top</td>
<td>90.00 Fahrenheit</td>
<td></td>
</tr>
<tr>
<td>cooked vegetables with pork</td>
<td>counter-top</td>
<td>92.00 Fahrenheit</td>
<td></td>
</tr>
<tr>
<td>pork bbq</td>
<td>hot holding warmer</td>
<td>126.00 Fahrenheit</td>
<td></td>
</tr>
<tr>
<td>beef</td>
<td>hot holding warmer</td>
<td>133.00 Fahrenheit</td>
<td></td>
</tr>
<tr>
<td>chicken bbq</td>
<td>hot holding warmer</td>
<td>122.00 Fahrenheit</td>
<td></td>
</tr>
<tr>
<td>chicken adobo</td>
<td>steam table</td>
<td>160.00 Fahrenheit</td>
<td></td>
</tr>
<tr>
<td>fried fish</td>
<td>counter-top</td>
<td>90.00 Fahrenheit</td>
<td></td>
</tr>
<tr>
<td>chicken bbq</td>
<td>steam table</td>
<td>107.00 Fahrenheit</td>
<td></td>
</tr>
<tr>
<td>pork bbq</td>
<td>steam table</td>
<td>105.00 Fahrenheit</td>
<td></td>
</tr>
<tr>
<td>pork</td>
<td>counter-top</td>
<td>89.00 Fahrenheit</td>
<td></td>
</tr>
<tr>
<td>pork</td>
<td>hot holding warmer</td>
<td>158.00 Fahrenheit</td>
<td></td>
</tr>
</tbody>
</table>

Overall Comments:
Conducted Limited Inspection in conjunction with complaint inspection.

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 8/23/2018. 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.
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.

Inspection Date: 08/09/2018
Inspection Time: 13:10 - 13:50

MENDOZA, FERLY JR.

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: FERLY MENDOZA
Signed On: August 09, 2018
OWNER