OFFICIAL INSPECTION REPORT

Facility: FA0254333 - PINOY BBQ ATPB
Site Address: 10 S ABBOTT AV C, MILPITAS, CA 95035
Inspection Date: 12/05/2019
Program: PR0370910 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11
Owner Name: MENDOZA, FERLY JR.
Inspection Time: 16:10 - 17:00
Inspected By: FRANK LEONG
Consent By: LIZA MINA

Placard Color & Score: GREEN N/A

Comments and Observations

Major Violations
Cited On: 12/03/2019
K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

This violation found not in compliance on 12/05/2019. See details below.

Cited On: 12/03/2019
K09 - 8 Points - Improper cooling methods; 114002, 114002.1

This violation found not in compliance on 12/05/2019. See details below.

Cited On: 12/03/2019
K14 - 8 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

This violation found not in compliance on 12/05/2019. See details below.

Cited On: 12/03/2019
K21 - 8 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

This violation found not in compliance on 12/05/2019. See details below.

Cited On: 12/03/2019
K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

This violation found not in compliance on 12/05/2019. See details below.

Minor Violations
Cited On: 12/03/2019
K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

This violation found not in compliance on 12/05/2019. See details below.

Cited On: 12/03/2019
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

This violation found not in compliance on 12/05/2019. See details below.

Measured Observations
N/A

Overall Comments:
Follow-up inspection for closure due to live vermin:

K07M - HOT AND COLD HOLDING TEMPERATURES

- Measured ambient air temperatures in the 2 door reach in refrigerator at 40F.
- Ensure refrigeration is able to maintain potentially hazardous foods at or below 41F.
- Operator to implement TPHC for bbq items, and for specific food items that are not stored in the hot holding steam table.
- At the hot holding unit, ensure food is maintained at 135F or above.
K09M - PROPER COOLING METHODS

- No cooling at time of inspection. Ensure foods that are cooked are properly cooled from 135F to 70F within 2 hours, and then from 70F to 41F within 4 hours.

K14M - PROPER CLEANING AND SANITIZING

- Observed ice machine is cleaned and sanitized. No mold observed on the inner panels.
- Continue to regularly clean and sanitize ice machine to prevent contamination.

K21M - HOT AND COLD WATER

- Observed hot and cold water at the mop sink has not been repaired.
- Operator to install faucet with vacuum breaker for the mop sink. Send picture of installation to district inspector by 12/6/2019 by 12:00 PM.

K23M - LIVE VERMIN ACTIVITY

- Observed pest control service provided on 12/4/19.
- In the dry storage area, observed several pieces of wooden shelving are still installed to the walls.
- Remove all wooden unapproved shelving to prevent harborage of vermin. Observed cockroach droppings between wooden shelving and walls.
- Observed unapproved shelving across from the cookline has been removed.
- Continue to clean and sanitize all areas with cockroach activity.
- Continue to communicate with pest control to provide service for facility. Install sticky traps in suspect areas to monitor for activity.

**FACILITY TO RECEIVE COMPLIANCE LETTER AT A FUTURE DATE. ENSURE VIOLATIONS ON COMPLIANCE LETTER ARE CORRECTED BY REQUIRED DATES.**

**NON-COMPLIANCE WITH COMPLIANCE LETTER MAY RESULT IN CONTINUING CHARGEABLE INSPECTIONS AT A RATE OF $219.00 PER HOUR.**

FACILITY RE-OPENED / PERMIT REINSTATED

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 12/19/2019. 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: JERRY MINA
PIC
Signed On: December 05, 2019