OFFICIAL INSPECTION REPORT

Facility: FA0202569 - BLUE SKY CUISINE
Site Address: 1828 N MILPITAS BL, MILPITAS, CA 95035
Program: PR0305203 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14
Owner Name: LAM CUISINE INC
Inspection Date: 12/24/2019
Inspection Time: 12:00 - 12:45
Placard Color & Score: GREEN N/A

Comments and Observations

Major Violations
Cited On: 12/18/2019
K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)
Compliance of this violation has been verified on: 12/24/2019

Cited On: 12/18/2019
K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5
Compliance of this violation has been verified on: 12/24/2019

Minor Violations
Cited On: 12/18/2019
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
Compliance of this violation has been verified on: 12/24/2019

Cited On: 12/18/2019
K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272
Compliance of this violation has been verified on: 12/24/2019

Measured Observations
N/A

Overall Comments:

Follow-up inspection for closure due to cockroach activity.

The following major violation was corrected:

K23M - COCKROACH ACTIVITY

- No live cockroaches observed during time of inspection.
- Observed most cracks and crevices between equipment, walls, ceilings, and floors have been sealed.
- At the warewash area, and by the walk-in refrigerator, observed new floor tiles properly installed.
- Continue to regularly clean and maintain facility to prevent future harborage.
- Continue to communicate with pest control to service facility for any new issues.
- Place non-chemical traps to monitor for activity in high traffic areas such as prep lines, cooklines, and warewash areas.

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 1/7/2020. 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.
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**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

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Received By: DUC LAM  
Manager
Signed On: December 24, 2019