

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 FA0279273 - SIMPLETEA @ SEAFOOD CITY		Site Address 1535 LANDESS AV, MILPITAS, CA 95035		Inspection Date 11/14/2018	
Program PR0415636 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 1 - FP09			Owner Name THONG, JUDY IN		Inspection Time 13:00 - 15:30
Inspected By FRANK LEONG	Inspection Type ROUTINE INSPECTION		Consent By ALLEN GONZALES	FSC JUDY THONG 09/10/2020	

Placard Color & Score
RED
87

RISK FACTORS AND INTERVENTION	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				N
K07 Proper hot and cold holding temperatures	X						
K08 Time as a public health control; procedures & records					X		
K09 Proper cooling methods	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						
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					N

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		

OFFICIAL INSPECTION REPORT

Facility FA0279273 - SIMPLETEA @ SEAFOOD CITY	Site Address 1535 LANDESS AV, MILPITAS, CA 95035	Inspection Date 11/14/2018
Program PR0415636 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 1 - FP09	Owner Name THONG, JUDY IN	Inspection Time 13:00 - 15:30
K48 Plan review		
K49 Permits available		
K58 Placard properly displayed/posted		

Violation Comments and Observations

Major Violations

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

Inspector Observations: *Observed a live cockroach on the cove base by the right side of the 2 door prep unit, and observed a single live cockroach crawling on the prep table by the blenders. Cove base tiles and wall panel around the front counter are peeling or breaking away from the wall. Observed a large amount of cockroach feces and spotting below the front counter. [CA] Facility shall be kept free of cockroaches to prevent possible contamination of food. Clean and sanitize all areas with cockroach activity. Seal/provide repairs for any cracks, crevices, or broken walls/floors. Contact pest control to service facility. Continue to monitor for additional activity with non-chemical based monitoring traps.*

Follow-up By
11/19/2018

Contact district inspector to schedule re-inspection. Follow-up inspection criteria requires the complete elimination of vermin activity. Any observed activity will require facility to remain closed.

Minor Violations

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: *Lack of paper towels at handwash sink. Facility only has napkins available for use. [CA] Ensure paper towels are provided in dispenser to allow for proper handwashing.*

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

Inspector Observations: *Observed cove base tiles and wall panel around the front counter peeling or breaking away from the wall. [CA] Ensure cove base tiles and wall panel around the front counter are completely repaired to prevent harborage of vermin.*

Performance-Based Inspection Questions

- Satisfactory - Communicable disease; reporting/restriction/exclusion.
- Satisfactory - Hands clean/properly washed/gloves used properly.
- Needs Improvement - Adequate handwash facilities: supplied or accessible.
- Needs Improvement - No rodents, insects, birds, or animals.

Measured Observations

Item	Location	Measurement	Comments
ambient air temperature	2 door prep unit	41.00 Fahrenheit	
thai tea	2 door prep unit	40.00 Fahrenheit	
milk	undercounter refrigerator	38.00 Fahrenheit	
hot water	3 compartment sink	120.00 Fahrenheit	
grass jelly	2 door prep unit	41.00 Fahrenheit	
milk tea	undercounter refrigerator	37.00 Fahrenheit	
half and half	undercounter refrigerator	38.00 Fahrenheit	

Overall Comments:

CLOSURE / PERMIT SUSPENSION NOTICE

OFFICIAL INSPECTION REPORT

Facility FA0279273 - SIMPLETEA @ SEAFOOD CITY	Site Address 1535 LANDESS AV, MILPITAS, CA 95035	Inspection Date 11/14/2018
Program PR0415636 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 1 - FP09	Owner Name THONG, JUDY IN	Inspection Time 13:00 - 15:30

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 **11/28/2018**. 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.

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: Allen Gonzales
PIC

Signed On: November 14, 2018