## OFFICIAL INSPECTION REPORT

**Owner Name:** MENDOZA, FERLY JR.  
**Facility ID:** FA0254333  
**Facility Name:** 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  
**Inspection Date:** 04/04/2018  
**Inspection Time:** 15:00-17:15  
**Inspected By:** FRANK LEONG  
**Consent to Inspect Granted By:** FERLY MENDOZA

### Major Risk Factors and Interventions Violations:

**K07M** - 8 Points - Improper hot and cold holding temperatures - Applicable Section(s): 11387.1, 11399.6, 11399.8, 11403.7, 114343(a)  
**Inspector Observations:** Measured pancit at 96°F and pork at 88°F in the hot holding warmer. Per operator, food has been in warmer for about 2 hours. At the steam table, measured bbq pork skewers, and chicken between 110°F and 115°F. [CA] Ensure potentially hazardous foods are held hot at or above 135°F to prevent bacterial growth. [COS] Operator reheated pancit and pork to 165°F and placed in warmer for proper hot holding.  
**Corrected on:** 04/04/2018

### Minor Risk Factors and Interventions Violations:

**K09** - 3 Points - Improper cooling methods - Applicable Section(s): 114002, 114002.1  
**Inspector Observations:** Measured pork cooling at 77°F in a large container in the 2 door reach in refrigerator. [CA] Ensure potentially hazardous foods are RAPIDLY cooled from 135°F to 70°F within 2 hours, and then from 70°F to 41°F within 4 hours. Cooling shall be facilitated by one or more of the following methods: in shallow containers; separating food into smaller portions; adding ice as an ingredient; using an ice bath, stirring frequently; using rapid cooling equipment; or, using containers that facilitate heat transfer.

**K23** - 3 Points - Observed rodents, insects, birds, or animals - Applicable Section(s): 114259.1, 114259.4, 114259.5  
**Inspector Observations:** Observed old dead cockroaches on spider webs below the 2 compartment sink. Observed cockroach feces on wall/paint in between glass door reach in refrigerator and prep table. [CA] Ensure facility is kept free of vermin. Clean and sanitize all areas with vermin activity.

### Good Retail Practices Violations:

**K35** - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity - Applicable Section(s): 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:** Observed unapproved portable gas range stored above 2 door reach in freezer. [CA] Ensure unapproved equipment is immediately removed from the facility.

**K38** - 2 Points - Inadequate ventilation and lighting in designated area - Applicable Section(s): 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1  
**Inspector Observations:** Observed excessive grease accumulation of hood filters above the gas grill at the cook line. Grease accumulation on hood filters is causing leakage of grease onto floors behind cook line. [CA] Hood filters on exhaust hoods shall be adequately cleaned to allow for proper removal of toxic gases, heat, grease, vapors, and smoke.

**K44** - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing - Applicable Section(s): 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114257.2, 114259, 114259.2, 114259.3, 114279, 114281, 114282  
**Inspector Observations:** Observed food debris around corners and along walls under the 2 compartment sink, and cook line. [CA] Ensure premises of facility is kept clean and free of food debris to prevent harborage of vermin.

**Observed unused equipment stored in the kitchen area above hot holding warmer, and unused storage racks placed behind prep table (by meat slicer). [CA] Ensure facility is free of excess clutter, and unused equipment is removed to prevent harborage of vermin.**

**Performance Based Inspection Questions:**  
N/A

**Measured Observations:**
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<table>
<thead>
<tr>
<th>Item</th>
<th>Location</th>
<th>Measurement</th>
<th>Comments</th>
</tr>
</thead>
<tbody>
<tr>
<td>cooked chicken</td>
<td>steam table</td>
<td>110.00 °Fahrenheit</td>
<td></td>
</tr>
<tr>
<td>cooked pork</td>
<td>2 door reach in refrigerator</td>
<td>77.00 °Fahrenheit</td>
<td></td>
</tr>
<tr>
<td>pork bbq</td>
<td>steam table</td>
<td>115.00 °Fahrenheit</td>
<td></td>
</tr>
<tr>
<td>cooked pork</td>
<td>2 door reach in refrigerator</td>
<td>43.00 °Fahrenheit</td>
<td>+/-2</td>
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<tr>
<td>warm water</td>
<td>handwash sink</td>
<td>100.00 °Fahrenheit</td>
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<tr>
<td>adobo</td>
<td>steam table</td>
<td>165.00 °Fahrenheit</td>
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<tr>
<td>pancit</td>
<td>hot holding warmer</td>
<td>96.00 °Fahrenheit</td>
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<tr>
<td>sinigang</td>
<td>steam table</td>
<td>170.00 °Fahrenheit</td>
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<tr>
<td>cooked chicken</td>
<td>2 door reach in refrigerator</td>
<td>43.00 °Fahrenheit</td>
<td>+/-2</td>
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<tr>
<td>hot water</td>
<td>3 compartment sink</td>
<td>120.00 °Fahrenheit</td>
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<tr>
<td>pork</td>
<td>hot holding warmer</td>
<td>88.00 °Fahrenheit</td>
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</tr>
</tbody>
</table>

**Overall Comments:**

Food Safety Certification: Ferly C Mendoza, ServSafe, #10199268, Exp. 07/08/2018

Note: Food safety certification expires on 07/08/2018. Renew food safety certification prior to expiration date.

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 4/18/2018. 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.

**Legend:**

- [COS] Corrected on Site  
- [CA] Corrective Action  
- [SA] Suitable Alternative  
- [PIC] Person in Charge

Received By: Melissa Mendoza  
Owner  
Signed On: April 04, 2018