

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 FA0289175 - HOME EAT		Site Address 605 GREAT MALL DR FC-5, MILPITAS, CA 95035		Inspection Date 05/16/2025		Placard Color & Score GREEN 89		
Program PR0433565 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name HOME EAT 3, LLC		Inspection Time 14:00 - 15:35			
Inspected By ANABELLE GARCIA		Inspection Type ROUTINE INSPECTION		Consent By CRYSTAL ZHOU				FSC Zhaokun Yang 04/27/2028

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification	X						S
K02	Communicable disease; reporting/restriction/exclusion	X						
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						
K06	Adequate handwash facilities supplied, accessible	X						
K07	Proper hot and cold holding temperatures	X						
K08	Time as a public health control; procedures & records						X	
K09	Proper cooling methods			X				N
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						

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	X	
K28	Fruits and vegetables washed		
K29	Toxic substances properly identified, stored, used		
K30	Food storage: food storage containers identified	X	
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	X	
K35	Equipment, utensils: Approved, in good repair, adequate capacity		
K36	Equipment, utensils, linens: Proper storage and use	X	
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		
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

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K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: 1) In the sliding door display cooler, deep container used to cool chicken wings and container was covered with lid. Per operator, chicken wings were cooked at 12:30pm.

2) In the 3 door preparation cooler inserts, cooked chicken and beef observed cooling in deep containers. Per operator, chicken and beef were cooked at 12:30pm.

[CA] After heating or hot holding, Potentially Hazardous Foods (PHFs) shall be cooled rapidly from 135°F to 70°F within 2 hours and from 70°F to 41°F within 4 hours.

Approved cooling methods include:

- 1) Placing the food in shallow pans**
- 2) Separating the food into thinner or smaller portions**
- 3) Using rapid cooling equipment (Ex. blast chiller)**
- 4) Using containers that facilitate heat transfer (ex. stainless steel)**
- 5) Adding ice as an ingredient**
- 6) Using ice paddles**
- 7) Using an ice bath and stirring frequently**
- 8) Accordance with a HACCP plan. Cooling foods shall have enough space around the containers for cold air to circulate, be loosely covered, or uncovered and stirred as frequently needed to evenly cool.**

When cooling PHF's, food may be left uncovered or loosely covered to allow rapid cooling.

[COS] Chicken wings, chicken, and beef were transferred to shallow pans and stored in a nearby refrigeration unit, uncovered.

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations: Open bags of bulk food items observed on shelves.

[CA] Store open bulk foods in approved NSF containers with tight fitting lids.

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations: Multiple boxes of food stored on floor of walk in freezer.

[CA] Food shall be stored at least 6 inches above the floor to prevent contamination.

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations: Facility is lacking chlorine sanitizer test strips.

[CA] Test strips shall be provided to adequately measure the chlorine sanitizer concentration used during manual warewashing.

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

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Inspector Observations: *Observed bowls without handles used as scoops in bulk food containers.*

[CA] *Provide scoops with handles. Store scoop handles in such a way that the handle does not come in direct contact with food to prevent contamination.*

Performance-Based Inspection Questions

Needs Improvement - Proper cooling methods.

Measured Observations

Item	Location	Measurement	Comments
white rice	warmer	182.00 Fahrenheit	
steamed vegetables	hot holding insert	138.00 Fahrenheit	
cumin lamb	counter	170.00 Fahrenheit	final cook temp
thai tea	3 door undercounter display cooler	40.00 Fahrenheit	
cooked chicken	3 door prep cooler insert	78.00 Fahrenheit	improper cooling
ambient	walk in cooler	37.00 Fahrenheit	
cooked beef	3 door prep cooler insert	63.00 Fahrenheit	improper cooling
fried rice	hot holding insert	172.00 Fahrenheit	
ambient	walk in freezer	21.00 Fahrenheit	
raw chicken	walk in cooler	37.00 Fahrenheit	
spicy fried chicken	hot holding insert	142.00 Fahrenheit	
water	3 comp sinks	120.00 Fahrenheit	
cooked shrimp	sliding door display cooler	38.00 Fahrenheit	
egg roll	hot holding insert	147.00 Fahrenheit	
teriyaki chicken	hot holding insert	150.00 Fahrenheit	
raw fish	walk in cooler	39.00 Fahrenheit	
ambient	3 door prep cooler	39.00 Fahrenheit	
cooked chicken wings	sliding door cooler	89.00 Fahrenheit	improper cooling
water	handwash sinks	100.00 Fahrenheit	
water	janitorial sink	120.00 Fahrenheit	

Overall Comments:

Routine inspection conducted in conjunction with complaint investigation: CO0156850

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 **5/30/2025**. 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: Zhaokun Yag
owner

Signed On: May 16, 2025