

**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**

<b>Facility</b> FA0307193 - BD LIFE SCIENCES CAFE		<b>Site Address</b> 165 N MCCARTHY BL, MILPITAS, CA 95035		<b>Inspection Date</b> 01/07/2025	
<b>Program</b> PR0450638 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			<b>Owner Name</b> FLIK HOSPITALITY		<b>Inspection Time</b> 12:30 - 14:45
<b>Inspected By</b> TRAVIS KETCHU	<b>Inspection Type</b> ROUTINE INSPECTION	<b>Consent By</b> JORDAN CHOU	<b>FSC</b> Edward Reyes rtiz - 12/19/2029		

<b>Placard Color &amp; Score</b>
<b>GREEN</b>
<b>87</b>

RISK FACTORS AND INTERVENTIONS	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						
K06 Adequate handwash facilities supplied, accessible			X				
K07 Proper hot and cold holding temperatures		X		X			S
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						

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		
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		
K46 No unapproved private home/living/sleeping quarters		
K47 Signs posted; last inspection report available		

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

## Comments and Observations

### Major Violations

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

**Inspector Observations: Measured PHF's being held at improper temperatures (see measured observations) at the following locations:**

1. The front hot line at less than 130 F.
2. Cold items on ice at the taco station measured above 41 F
3. Multiple cold PHF's at the salad station measured above 50 F.
4. Milk carafes at the coffee station.

*Chef stated that all items were removed from cooking or temperature control at 10:30am and are discarded following the lunch serve at 2pm.*

**[CA] PHFs shall be held at 41°F or below or at 135°F or above. When time only, rather than time and temperature is used as a public health control, PHFs shall be time marked to indicate when item is removed from temperature control, discarded if not consumed or served within 4 hours, and written procedures shall be readily available for review.**

**[COS] PHF's discarded following the lunch service.**

**Submit written time as a public health control procedures to inspector for review and approval.**

### Minor Violations

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

**Inspector Observations: Paper towels are stored outside of a dispenser at the coffee bar hand wash sink.**  
**[CA] Paper towels shall be stored inside a dispenser to prevent potential contamination.**

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: Cheese, diced tomatoes, etc on ice at the taco station is not protected from customer contamination.**

**[CA] Food on display shall be protected from contamination by the use of packaging, counter, service line, or sneeze guards that intercept a direct line between the consumer's mouth and the food being displayed, containers with tight-fitting securely attached lids, display cases, mechanical dispensers, or other effective means.**

### Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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## Measured Observations

Item	Location	Measurement	Comments
bacon	upright fridge	39.00 Fahrenheit	
diced chicken	covered display warmer	128.00 Fahrenheit	
cut melon	walk in fridge	39.00 Fahrenheit	
ambient temp	grab and go fridge	40.00 Fahrenheit	
diced chicken	salad bar cold insert	53.00 Fahrenheit	
egg salad	display case fridge	39.00 Fahrenheit	
diced tomatoes	taco station ice bath	48.00 Fahrenheit	
boiled eggs	salad bar cold insert	38.00 Fahrenheit	
beef	upright warmer	143.00 Fahrenheit	
french fries	display warmer	110.00 Fahrenheit	
cut watermelon	salad bar cold insert	51.00 Fahrenheit	
beans	covered display warmer	39.00 Fahrenheit	
1/2 and 1/2	coffee bar self service counter	49.00 Fahrenheit	
hot water	warewashing machine	120.00 Fahrenheit	
quat sanitizer	3 comp sink	200.00 PPM	
hot water	3 comp sink	120.00 Fahrenheit	
milk	coffee bar reach in fridge	40.00 Fahrenheit	
mashed potatoes	display warmer	124.00 Fahrenheit	
chicken strip	display warmer	115.00 Fahrenheit	

## Overall Comments:

**Note: Site address is 135 McCarthy Blvd. Milpitas; Visitor Check in at 155 McMarthy Blvd**

**Counter top griddle at the taco station shall only be used for reheating tortillas and other activities that don't generate excess steam, heat and grease.**

**Post Department of Environmental Health permit in public view. Post hand washing reminder signs at restroom hand wash sinks.**

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 **1/21/2025**. 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:** jordan chou  
PIC

**Signed On:** January 07, 2025