

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 FA0254527 - OUTBACK STEAKHOUSE		Site Address 1246 GREAT MALL DR, MILPITAS, CA 95035		Inspection Date 02/16/2026	
Program PR0371289 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17			Owner Name CERCA TROVA STEAKHOUS		Inspection Time 11:15 - 13:10
Inspected By MAVERICK CHIN	Inspection Type ROUTINE INSPECTION	Consent By CHRIS	FSC Christopher O'dell 03/31/2028		

Placard Color & Score
GREEN
81

	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						S
K06	Adequate handwash facilities supplied, accessible			X				S
K07	Proper hot and cold holding temperatures		X		X			S
K08	Time as a public health control; procedures & records	X						S
K09	Proper cooling methods	X						S
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				S
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						S

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	X	
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		
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

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

Inspector Observations:

Chicken, shrimp, rice, sliced tomatoes, and various house-made sauces measured between 56F and 60F while maintained in the prep cooler directly to the right of the fryer line.

Per staff, sliced tomatoes and buffalo sauce (containing house-made ranch) had been maintained in the unit overnight. Staff stated that all other potentially hazardous foods had been relocated from the walk-in cooler to the prep cooler approximately 3 hours prior.

Ambient of the unit measured 60F via probe. Unit observed to be unplugged. Per the manager, the unit may have been unplugged last night for cleaning and staff had forgotten to plug it back in.

Rice measured 60F while maintained in a container on a prep table across from the cook-line. Per the manager, rice had been left out in ambient overnight, and staff had forgotten to throw it away.

[CA] Potentially hazardous foods shall be held at 41F or below, or at 135F or above to prevent the growth of bacteria.

[COS] Sliced tomatoes, buffalo sauce, and rice voluntarily discarded. Staff relocated some PHF's to the walk-in cooler, and placed ice on top of all others maintained in the unit.

Minor Violations

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

Inspector Observations:

Handwash sink next to the dishwashing area lacked paper towels.

**Additional, available hand sink located nearby*

[CA] Single-use sanitary towels shall be provided in dispensers; heated-air hand drying device may be substituted for single-use towels.

K14 - 3 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

Inspector Observations:

Cleaned, wet containers observed stacked up on drying racks.

[CA] Equipment and utensils must be air dried or properly stored to facilitate drying after sanitizing.

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations:

Hot water measured at 115F maximum from the faucet at the three compartment dishwashing sink at the bar.

Per the manager, the sink is used for dishwashing.

[CA] Hot water shall be supplied at a minimum temperature of at least 120°F measured from the faucet throughout facility except at handwash sinks.

K26 - 2 Points - Unapproved thawing methods used; frozen food; 114018, 114020, 114020.1

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Inspector Observations:

Raw, frozen beef observed thawing in ambient in the prep sink at the back kitchen.

[CA] Frozen potentially hazardous food shall only be thawed in one of the following ways: 1) under refrigeration that maintains the food temperature at 41°F or below, 2) completely submerged under potable running water for a period not to exceed two hours at a water temperature of 70°F or below, and with sufficient water velocity to agitate and flush off loose particles into the sink drain, 3) in a microwave oven if immediately followed by immediate preparation, 4) as part of a cooking process.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
salmon	walk-in cooler	41.00 Fahrenheit	
potato soup	steam table	151.00 Fahrenheit	
grape tomatoes	prep cooler - across cook-line	41.00 Fahrenheit	
warm water	hand sink - kitchen entrance	100.00 Fahrenheit	
blue cheese	prep cooler - across cook-line	40.00 Fahrenheit	
hot water	three compartment sink - back kitchen	120.00 Fahrenheit	
high temperature sanitizing rinse	mechanical dishwasher	164.00 Fahrenheit	
lactic acid sanitizer	three compartment sink	4.30 PPM	4.30 ml/L, within acceptable range
ambient	prep cooler - right of fryer line	60.00 Fahrenheit	
stewed beef	steam table	164.00 Fahrenheit	
frozen lobster	walk-in freezer	11.00 Fahrenheit	
hot water	prep sink	120.00 Fahrenheit	
steak	walk-in cooler	40.00 Fahrenheit	
hot water	three compartment sink - bar	115.00 Fahrenheit	
sirloin steak	two-door upright cooler - left of cook-line	41.00 Fahrenheit	
mashed potato	steam table - right	140.00 Fahrenheit	
warm water	hand sink - bar	100.00 Fahrenheit	

Overall Comments:

Facility uses lactic acid sanitizer and has test strips available.

Items in ice baths at/around the cook-line are subject to time as a public health control.

Ensure that dry seasoning and wet batter utilized for dredging raw animal products (and their containers) are swapped out at minimum every 4 hours.

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 **3/2/2026**. 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: Chris O'dell
 Manager
 Signed On: February 16, 2026