

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 FA0202876 - IHOP #3294		Site Address 765 E CALAVERAS BL, MILPITAS, CA 95035		Inspection Date 10/07/2026		Placard Color & Score GREEN 92		
Program PR0302688 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name C & H 888, INC		Inspection Time 13:20 - 15:15			
Inspected By ALELI CRUTCHFIELD		Inspection Type ROUTINE INSPECTION		Consent By JOSE H.				FSC Jose Hernandez 08/02/2029

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						
K08	Time as a public health control; procedures & records						X	
K09	Proper cooling methods					X		
K10	Proper cooking time & temperatures	X				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						

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		X
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

No major violations were observed during this inspection.

Minor Violations

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

Inspector Observations:

Observed a rolling trash can placed in front of the handsink located in the dish washing room.

[CA] Ensure that all handsinks are unobstructed and able to be used at all times.

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

Inspector Observations:

Handsinks at the corners of the front prep area measured 90F after running for 3 minutes.

[CA] Handsinks shall reach a minimum temp of 100F in order to effectively clean hands.

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 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 water pooling at the bottom of the right two door prep fridge across from cookline. Per PIC, the evaporation pan is cracked and a new prep unit is on order to replace the leaking unit. The ambient temperature of the unit is 39F.

[CA] Maintain equipment in good repair and free of leaks.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
BURGER PATTY	FRESH OFF GRIDDLE	185.00 Fahrenheit	FINAL COOK TEMPERATURE
CUT TOMATOES	RIGHT TWO DOOR PREP UNIT	38.00 Fahrenheit	
	TOP		
HOT WATER	WARE WASH ROOM	120.00 Fahrenheit	
SAUSAGE LINKS	UPRIGHT TWO DOOR ACROSS	40.00 Fahrenheit	
	FROM COOKLINE		
SHREDDED CHEDDAR CHEESE	TWO DOOR UPRIGHT NEAR	39.00 Fahrenheit	
	WALK IN COOLER		
DICED HAM	LEFT TWO DOOR PREP UNIT	38.00 Fahrenheit	
	BOTTOM ACROSS FROM		
	COOKLINE		
SCRAMBLED EGGS	UPRIGHT TWO DOOR ACROSS	40.00 Fahrenheit	
	FROM COOKLINE		
WARM WATER	WARE WASH ROOM	100.00 Fahrenheit	
RAW SHELL EGGS	WALK IN COOLER	38.00 Fahrenheit	
MILK	WALK IN COOLER	38.00 Fahrenheit	
SHREDDED THREE CHEESE BLEND	TWO DOOR UPRIGHT NEAR	39.00 Fahrenheit	
	WALK IN COOLER		
SANITIZER	MECHANICAL DISHWASHER	50.00 PPM	CHLORINE
SANITIZER	WIPING CLOTH BUCKET IN FRONT	700.00 PPM	LACTIC ACID
	PREP AREA		

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Overall Comments:

Joint inspection with Shannon R.

Report written by Shannon R.

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 **10/21/2026**. 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: Jenyfer
Crew Lead
Signed On: October 07, 2026