

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 FA0202910 - OMEGA RESTAURANT		Site Address 90 S PARK VICTORIA DR, MILPITAS, CA 95035		Inspection Date 10/23/2024	
Program PR0300917 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name GAMBOA, MIGUEL		Inspection Time 11:45 - 13:15
Inspected By NHA HUYNH	Inspection Type ROUTINE INSPECTION	Consent By MIGUEL GAMBOA	FSC Josefa Saldivar Suarez 06/13/2027		

Placard Color & Score
GREEN
88

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						S
K04 Proper eating, tasting, drinking, tobacco use	X						
K05 Hands clean, properly washed; gloves used properly			X	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						
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		
K28 Fruits and vegetables washed		
K29 Toxic substances properly identified, stored, used	X	
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	X	
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	X	
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

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations:

Observed employee handling raw meat then proceeding to rinse hands in the 2 compartment prep sink.

[Corrective Action] Properly wash hands with soap and warm water and dry hands with single use paper towels at the handwash sink.

[Corrected on Site] Employee properly washed hands at the handwash sink.

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations:

Whip cream in the 2 door prep cooler at the service area was measured at 49 degrees Fahrenheit.

[Corrective Action] Ensure Potentially Hazardous Foods are maintained at 41 degrees Fahrenheit or below.

Ensure refrigeration unit is properly functioning.

K29 - 2 Points - Toxic substances improperly identified, stored, used; 114254, 114254.1, 114254.2

Inspector Observations:

Observed Ajax stored above the soda concentrate on the shelf at the back room.

[Corrective Action] Store cleaning chemicals below food or on a separate designated shelf.

[Corrected on Site] Soda concentrate was moved to another location.

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations:

Observed mold/mildew like substance on the walls inside the cabinet under the soda fountain.

[Corrective Action] Thoroughly clean and maintain clean.

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations:

Observed water leak at the pipes in the cabinet under the soda fountain.

[Corrective Action] Repair to stop the leak.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
whip cream, ambient air	2 door prep cooler	49.00 Fahrenheit	service area
hot water	handwashing sink	127.00 Fahrenheit	
chlorine sanitizer	dishwasher	50.00 PPM	
beef, chicken, raw shell eggs	walk-in cooler	36.00 Fahrenheit	
sour cream	single door prep cooler	37.00 Fahrenheit	service area
hot water	3 compartment sink	134.00 Fahrenheit	
pooled eggs, heavy cream	2 door upright cooler	40.00 Fahrenheit	
steak	cookline	161.00 Fahrenheit	final cooking temp
bean, mash potato, gravy	steam table	145.00 Fahrenheit	
whip cream	single door display upright cooler	40.00 Fahrenheit	
milk	single door undercounter cooler	40.00 Fahrenheit	service area
cheese	2 door prep cooler	40.00 Fahrenheit	
chili	hot holding unit	172.00 Fahrenheit	service area

Overall Comments:

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 **11/6/2024**. 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: Miguel Gamboa
Operator

Signed On: October 23, 2024