

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 FA0299614 - ROTTEN ROBBIE #66	Site Address 1787 S MAIN ST, MILPITAS, CA 95035	Inspection Date 10/07/2025
Program PR0439667 - NO FOOD PREP <5,000 SQ FT - FP06	Owner Name ROBINSON OIL CORPORATI	Inspection Time 11:20 - 12:00
Inspected By NHA HUYNH	Inspection Type FOLLOW-UP INSPECTION	Consent By NEGUSSU

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 10/02/2025

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

This violation found not in compliance on 10/07/2025. See details below.

Minor Violations

Cited On: 10/02/2025

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

This violation found not in compliance on 10/07/2025. See details below.

Measured Observations

Item	Location	Measurement	Comments
big tex ham sandwich	island cooler	53.00 Fahrenheit	lower area furthest out
yogurt	island cooler	38.00 Fahrenheit	upper area
chicken breast, cheese burger	island cooler	41.00 Fahrenheit	upper area
hard boiled eggs	island cooler	39.00 Fahrenheit	upper area
lunchables ham swiss	island cooler	52.00 Fahrenheit	lower area furthest out
tuna mac, penne pasta	island cooler	51.00 Fahrenheit	lower area furthest out

Overall Comments:

A follow-up was conducted to verify major violation from routine inspection conducted on 10/02/2025 is in compliance.

K07: Violation has not been corrected. Measured items in the island cooler above 41 degrees Fahrenheit.

K35: Refrigeration unit still has not been repaired. Per manager, the items in the cooler have been moved around to promote better air flow. Highly recommend not using the low portion of the unit until it has been properly repaired.

A follow-up inspection will be schedule for 10/10/2025 and will be charge at the rate approved by the board of supervisors of \$298.00 per hour.

Ensure refrigeration unit is able to maintain proper hold holding temperature of 41 degrees Fahrenheit or below at all areas in the refrigeration unit.

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 **10/21/2025**. 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.

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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: Negussu
Manager

Signed On: October 07, 2025