

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 FA0289175 - HOME EAT		Site Address 605 GREAT MALL DR FC-5, MILPITAS, CA 95035	Inspection Date 06/11/2025
Program PR0433565 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name HOME EAT 3, LLC	Inspection Time 11:00 - 12:25
Inspected By MINDY NGUYEN	Inspection Type LIMITED INSPECTION	Consent By CRYSTAL	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

K13 - 8 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Inspector Observations: *Observed pink mold-like substance was on the white baffle inside the ice machine, and water was dripping from the mold-like substance directly onto the ice.*

[CA] *Protect ice from contamination.*

[COS] *The white baffle was cleaned, and the ice was discarded.*

Minor Violations

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

Inspector Observations: *In the warewashing area: observed a mop bucket was in front of the handsink, partially obstructing it.*

[CA] *Do not place objects in front of the handsinks. Handsinks must be accessible to make handwashing not only possible, but likely.*

[COS] *Inspector instructed employee to move the mop bucket away.*

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, 114125(b), 114141

Inspector Observations: *Observed accumulation of pink mold-like substance on the white baffle inside the ice machine.*

[CA] *Keep ice machine clean.*

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
LAMB	REACH-DOWN PREP UNIT	39.00 Fahrenheit	
BROCCOLI BEEF, STRING BEAN CHICKEN	STEAM TABLES	145.00 Fahrenheit	TPHC (OBSERVED TIME-MARKING)
VEGETABLES, COOKED SHRIMP	GLASS DOOR REFRIGERATOR	40.00 Fahrenheit	
BROCCOLI	COUNTERTOP, COOLING	94.00 Fahrenheit	PREPARED LESS THAN 15 MINUTES PRIOR
FISH BALLS, SHRIMP	PREP INSERTS	40.00 Fahrenheit	
HOT WATER	3-COMPARTMENT SINK	120.00 Fahrenheit	
WARM WATER	HANDSINK	100.00 Fahrenheit	
RICE	RICE WARMER	155.00 Fahrenheit	

Overall Comments:

See CO0157063.

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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 **6/25/2025**. 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: Ocean Zhou
Manager

Signed On: June 11, 2025