

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 FA0290479 - ONIGILLY		Site Address 296 GREAT MALL DR, MILPITAS, CA 95035		Inspection Date 09/21/2026		Placard Color & Score GREEN 84		
Program PR0435583 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name ONIGILLY KITCHEN LLC		Inspection Time 10:00 - 12:30			
Inspected By MAVERICK CHIN		Inspection Type ROUTINE INSPECTION		Consent By SUNG PARK				FSC Sung Park 1/26/2029

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						
K06	Adequate handwash facilities supplied, accessible	X						
K07	Proper hot and cold holding temperatures		X		X			S
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						S
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	X	
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: Cooked tofu in steam table measured at 126F at time of inspection. Chicken karaage in hot holding baskets measured at 120F. PIC indicated that items were placed into hot holding 20 minutes prior. No TPHC indicated.

[CA] Potentially hazardous foods shall be held at or above 135F or at or below 41F.

[COS] PIC was instructed to reheat items to 165F for hot holding.

Minor Violations

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: Mold-like growth observed inside ice machine but was not making contact with ice intended for consumption.

[CA] Food contact surfaces shall be maintained clean and sanitary so as to prevent contamination of food and beverage intended for consumption.

[COS] PIC instructed to clean and sanitize ice machine.

K19 - 3 Points - Non-compliance with consumer advisory for raw or undercooked foods; 114012, 114093

Inspector Observations: Menu has consumer advisory reminder on the bottom but specific menu items are not disclosed.

[CA] Provide consumer advisory for the sale of raw and undercooked foods, including an disclosure and reminder.

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations: Observed raw salmon and tuna stored above ready to eat chicken and eel in under counter prep refrigerator and stand up freezer.

[CA] Raw animal products shall be stored below and/or away from ready to eat food to prevent potential contamination.

[COS] PIC moved ready to eat foods to top shelves.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
Cooked tofu	steam table	126.00 Fahrenheit	
Edamame	cold prep counter	39.00 Fahrenheit	
Hot water	steam table	163.00 Fahrenheit	
Quaternary ammonium	wiping cloth bucket	200.00 PPM	
Raw salmon	under counter prep fridge	40.00 Fahrenheit	
Hot water	3 compartment sink	126.00 Fahrenheit	
Ambient	standing fridge	39.00 Fahrenheit	
Ambient	under counter prep fridge	38.00 Fahrenheit	
Quaternary Ammonium	3 compartment	50.00 PPM	corrected to 200ppm
Hot water	hand wash sink back kitchen	100.00 Fahrenheit	
Hot water	hand wash sink prep area	100.00 Fahrenheit	
Cooked Rice	Rice cooker	165.00 Fahrenheit	
Chicken karaage	hot holding	120.00 Fahrenheit	
Raw tuna	under counter prep fridge	41.00 Fahrenheit	
Hot water	food prep sink	125.00 Fahrenheit	

Overall Comments:

Joint inspection with Kaytlen Swanson. Report written by Kaytlen Swanson

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 **10/5/2026**. 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: Sung Park
Manager
Signed On: September 21, 2026