

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 FA0253601 - CISCO SYSTEMS BLDG 21	Site Address 771 ALDER DR, MILPITAS, CA 95035	Inspection Date 02/18/2026
Program PR0369257 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name CISCO LIFEWORKS	Inspection Time 10:45 - 12:15
Inspected By MAVERICK CHIN	Inspection Type FOLLOW-UP INSPECTION	Consent By SEAN

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 02/17/2026

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Compliance of this violation has been verified on: 02/18/2026

Cited On: 02/17/2026

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Compliance of this violation has been verified on: 02/18/2026

Cited On: 02/17/2026

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

Compliance of this violation has been verified on: 02/18/2026

Cited On: 02/17/2026

K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000

Compliance of this violation has been verified on: 02/18/2026

Cited On: 02/17/2026

K09 - 8 Points - Improper cooling methods; 114002, 114002.1

Compliance of this violation has been verified on: 02/18/2026

Minor Violations

N/A

Measured Observations

Item	Location	Measurement	Comments
carne asada	hot hold - global station	146.00 Fahrenheit	
beans	upright hot hold - kitchen	155.00 Fahrenheit	
salsa	six-door upright pass-through cooler	40.00 Fahrenheit	
high temperature sanitizing rinse	mechanical dishwasher	166.00 Fahrenheit	

Overall Comments:

On-site for a follow-up inspection after facility earned a conditional pass during the routine inspection conducted on 2/17/2026

Compliance of the following has been verified:

K05: Hands not clean/improperly washed/gloves not used properly:

- Proper handwash and glove-use procedures observed

K06: Inadequate handwash facilities: supplied or accessible

- All handwash stations unobstructed and properly stocked with paper towels and soap

K07: Improper hot and cold holding temperatures:

- All potentially hazardous measured at 41F or below, or at 135F above, except for those subject to time as a public health control

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or those being actively prepared.

K08: Improperly using time as a public health control

- All items subject to time as a public health control properly time logged.

Facility has provided updated procedures for time as a public health control.

K09: Improper cooling methods:

- Facility is adhering to proper cooling methods and permissible thresholds

- Facility has submitted work orders for the paper towel dispenser and the six door upright pass through cited in the last inspection

- Missing food handler card has been provided

Facility has paid for their overdue permit invoice.

Continue to work on the violations cited during the last routine inspection.

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 **3/4/2026**. 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: Elida Aguilera
Food Service Director
Signed On: February 18, 2026