

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 FA0290078 - BIG AL'S		Site Address 27 RANCH DR, MILPITAS, CA 95035		Inspection Date 10/01/2025	
Program PR0435047 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17			Owner Name BIG AL'S HOLDING CO		Inspection Time 15:00 - 17:00
Inspected By NHA HUYNH	Inspection Type ROUTINE INSPECTION	Consent By ABE/JUAN	FSC Abraham Vargas 03/03/2027		

Placard Color & Score

GREEN
93

RISK FACTORS AND INTERVENTIONS						OUT		COS/SA	N/O	N/A	PBI
						IN	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									
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										
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									X	
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									X	
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

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:

No measurable chlorine in the pass through dishwasher and the dishwasher at the center bar. No active warewashing at the time of inspection.

[Corrective Action] Maintain chlorine sanitizer at 50 ppm. Facility may wash utensils in the pass through dishwasher then sanitize in the 3 compartment sink.

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations:

Knives were observed stored in the crevice between refrigeration units at the cookline.

[Corrective Action] Discontinue storing knives in the crevice between refrigeration units. Store knives in a clean and dry area.

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations:

Baseboards in the delivery room observed separating from the wall.

[Corrective Action] Maintain walls in good condition.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
whip cream	2 door reach-in cooler	41.00 Fahrenheit	sports bar
beef patty	2 drawer cooler - left	40.00 Fahrenheit	
cheese	2 door open top prep cooler - right	41.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	service area
quaternary ammonium sanitizer	3 compartment sink	200.00 PPM	
sauce	single door undercounter cooler - left	40.00 Fahrenheit	
meatballs	2 door undercounter cooler	36.00 Fahrenheit	
utensil surface	high temperature dishwasher	160.00 Fahrenheit	sports bar
milk	cooler/freezer combo upright	41.00 Fahrenheit	service area
sauce	2 door prep cooler	40.00 Fahrenheit	service area
milk	walk-in cooler - keg	42.00 Fahrenheit	
chlorine sanitizer	pass through dishwasher	0.00 PPM	
cheese, chicken, beef patty	walk-in cooler	40.00 Fahrenheit	
sliced tomatoes	2 door open top prep cooler - left	41.00 Fahrenheit	
chicken	3 door undercounter cooler	39.00 Fahrenheit	
sauce	single door upright cooler	40.00 Fahrenheit	service area
queso house	hot holding unit #2	150.00 Fahrenheit	
meatballs	3 door prep cooler	31.00 Fahrenheit	
chlorine sanitizer	dishwasher	0.00 PPM	center bar
sausage	3 door prep cooler - top inserts	42.00 Fahrenheit	
queso house	hot holding unit #1	140.00 Fahrenheit	
hot water	3 compartment sink	120.00 Fahrenheit	
cheese	2 door prep cooler	40.00 Fahrenheit	
rice	single door undercounter cooler - right	39.00 Fahrenheit	
cheese	2 drawer cooler - right	41.00 Fahrenheit	

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 **10/15/2025**. 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: Abe
Manager
Signed On: October 01, 2025