

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 FA0202910 - OMEGA RESTAURANT		Site Address 90 S PARK VICTORIA DR, MILPITAS, CA 95035		Inspection Date 10/07/2026		Placard Color & Score GREEN 85		
Program PR0300917 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name GAMBOA, MIGUEL		Inspection Time 10:20 - 14:30			
Inspected By NHA HUYNH		Inspection Type ROUTINE INSPECTION		Consent By MIGUEL G				FSC Josefa Suarez 06/13/2027

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			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						S
K06	Adequate handwash facilities supplied, accessible	X						
K07	Proper hot and cold holding temperatures		X		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		X
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		
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:

1. In the inserts of the prep cooler in the kitchen, sliced tomatoes were measured at 55F, sliced cheese measured at 58F, and shredded cheese was measured at 49F.

2. In the one door under counter cooler at the front service line; mayonnaise was measured at 48F, and the whipped cream cans can sere measured at 48F.

3. In the up-right display cooler at the front service line, the sliced pie was measured at 49F.

4. In the one door undercounter cooler, the milk was measured at 49F, whipped cream cans were measured at 49F.

[Corrective Action] PHFs shall be held at 41°F or below or at 135°F or above.

[Suitable Alternative] Employees move PHFs to refrigeration that are properly maintaining cold holding temperature.

Minor Violations

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations:

1. Rodent droppings were observed at the back utility storage area, on floor underneath the bar counter, and on the floor of the utility closet of the behind the bar.

[CA] Clean and sanitize area of dead cockroaches or old droppings.

2. Moths in the dry storage room next to the walk in freezer.

[CA] Food facility shall be kept free of non-disease carrying insects, weevils, ants, gnats, and fruit flies.

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

Inspector Observations:

1. Multiple refrigeration units observed not maintaining proper cold holding temperature

2. Door gasket seal for two door reach in cooler in the kitchen is breaking and falling apart.

3. Door gasket for one door under counter cooler was damaged from what looks like expanding foam.

[CA] Refrigeration must be capable of maintaining PHFs at 41°F or below. Repair door gaskets to prevent exchange of air.

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

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Inspector Observations:

1. Bowls were being used as scoops to scoop out bulk food items such as sugar and rice.

[CA] Use appropriate scooping utensil with handle to scoop bulk items. Store scoop handle in such a way that the handle does not come in direct contact with food to prevent contamination.

2. Pressurized gas canisters in the utility room were not strapped down.

[CA] Pressurized gas containers must be strapped down/ secured to the wall to prevent falling.

3. Observe single-use containers such as the sour cream containers being re-used to store other foods.

[CA] Discontinue re-using single-use containers to store other foods.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
beans	steam table in the kitchen	136.00 Fahrenheit	
sliced cheese	prep cooler inserts in the kitchen	58.00 Fahrenheit	sliced not too long ago
hot water	women's rest room	101.00 Fahrenheit	
mayonaise	one door under counter cooler front service line	48.00 Fahrenheit	
spam	two door prep cooler in the kitchen	41.00 Fahrenheit	
milk	one door under counter cooler front service line	49.00 Fahrenheit	
cooked chicken breast	grill in the kitchen	172.00 Fahrenheit	
hot water	hand wash sink in the kitchen	119.00 Fahrenheit	
sliced tomatoes	prep cooler inserts in the kitchen	55.00 Fahrenheit	sliced not too long ago
raw chicken	walk-in cooler	43.00 Fahrenheit	
ranch dressing	prep cooler inserts at the service line	41.00 Fahrenheit	
cooked ground beef	stove top in the kitchen	170.00 Fahrenheit	
cooked bacon	walk-in cooler	71.00 Fahrenheit	cooling
hot water	two compartment sink	120.00 Fahrenheit	
Italian dressing	prep cooler inserts at service line	41.00 Fahrenheit	
pooled eggs	2 door upright cooler	45.50 Fahrenheit	
soup	front service line	149.00 Fahrenheit	
sausage	two door prep cooler in the kitchen	41.00 Fahrenheit	
sanitizer chlorine	warewash machine	50.00 PPM	
hot water	men's rest room	101.00 Fahrenheit	
whipped cream	one door under counter cooler front service line	48.00 Fahrenheit	
hot water	three compartment sink	137.00 Fahrenheit	
corned beef	walk-in cooler	44.00 Fahrenheit	
spaghetti sauce	steam table in the kitchen	144.00 Fahrenheit	
shredded cheese	prep cooler inserts in the kitchen	49.00 Fahrenheit	

Overall Comments:

Joint Inspection with Ivan Alejo and Nha H.

Report written by Ivan Alejo.

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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 **10/21/2026**. 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: Maria Gamboa
Supervisor

Signed On: October 07, 2026