

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 FA0310304 - ALTITUDE TRAMPOLINE PARK		Site Address 147 GREAT MALL DR 147, MILPITAS, CA 95035		Inspection Date 01/14/2026		Placard Color & Score GREEN 85		
Program PR0454678 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name AVAA INC		Inspection Time 13:15 - 15:00			
Inspected By HENRY LUU		Inspection Type ROUTINE INSPECTION		Consent By PAUL				FSC Not Available

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification			X				N
K02	Communicable disease; reporting/restriction/exclusion	X						
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				
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						N
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		
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	X	
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		
K48	Plan review	X	

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K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations: Five-year Food Safety Certificate/food manager certificate unavailable for review.

[CA] Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have a valid Food Safety Certificate available for review at all times.

Employees' three-year food handler cards unavailable for review.

[CA] Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.

*** Manager stated that all certificates are digitally maintained and is not available for review.**

*** Ensure food safety certificates are available for review upon request.**

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

Inspector Observations: Hand wash sink by the three-compartment ware wash sink is obstructed with utensils stored inside the wash basin. a second hand wash sink is available for use on the other side of the wall.

[CA] Handwashing facility shall be clean, unobstructed, and accessible at all times.

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: Marinara sauce, shredded mozzarella cheese, pepperoni, diced chicken maintained inside the pizza preparation refrigerator measured between 45F to 47F. Preparation refrigerator is situated against two conveyor ovens.

[CA] PHFs shall be held at 41°F or below or at 135°F or above. Relocate oven or preparation refrigerator and/or maintain cover of preparation refrigerator closed when not in use.

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 numerous slices of flatbread maintained directly on top of uncut and unwashed produce inside the one-door upright refrigerator.

[CA] All food shall be separated and protected from possible contamination. Utilize food grade wraps and/or containers.

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations: Facility has added an additional conveyor oven, SACO oven, and CROSSON hot dog roller.

Only the TurboChef conveyor 1618 oven was submitted for mechanical ventilation exemption.

Per permit condition, approved mechanical exhaust system will be required to be installed or the units removed.

[CA] Provide approved exhaust hood ventilation over all cooking equipment as required to effectively remove cooking odors, smoke, steam, grease, heat, and/or vapors.

K48 - 2 Points - Plan review unapproved; 114380

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Inspector Observations: Observed facility has added a SACO oven, CROSSON hot dog roller, and a Bakers Rock countertop conveyor oven that is stacked on top of the approved TurboChef conveyor oven.

Follow-up By
01/28/2026

Items have not been approved by Plan Check.

As stated on facility's permit condition:

"The Turbo Chef Conveyor Oven is conditionally approved without an exhaust hood system for reheating cooked food items only. If there is a future change in menu or operation, or if the recirculating system or cooking system causes any sanitation, ventilation or safety problem, the exhaust hood exemption will be void and an approved mechanical exhaust system must be installed, or the units removed"

[CA] A person proposing to build or remodel a food facility shall submit plans and specifications for review and shall receive plan approval prior to starting any new construction or remodeling. Contact DEH at 408-918-3400 or at www.ehinfo.org to obtain plan check requirements.

Submit plans OR remove equipment.

Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.

Needs Improvement - Demonstration of knowledge; food manager certification.

Measured Observations

Item	Location	Measurement	Comments
Hot dog	Two-door reach-in refrigerator	41.00 Fahrenheit	
Ambient	Two-door upright freezer	10.00 Fahrenheit	
Shredded cheese	One-door upright refrigerator	41.00 Fahrenheit	
Quaternary ammonia	Three-compartment sink	200.00 PPM	
Nacho cheese	Nacho cheese dispenser	142.00 Fahrenheit	
Hot water	Three-compartment sink	125.00 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 1/28/2026. 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: Paul G.
Manager
Signed On: January 14, 2026