

County of Santa Clara

Department of Environmental Health

Consumer Protection Division

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Phone (408) 918-3400 www.ehinfo.org

- No Signature



OFFICIAL INSPECTION REPORT

Facility FA0202922 - GM-DAVE & BUSTER'S	Site Address 940 GREAT MALL DR, MILPITAS, CA 95035	Inspection Date 06/09/2026
Program PR0306743 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17	Owner Name DAVE & BUSTER'S OF CALIF	Inspection Time 14:00 - 14:15
Inspected By MAVERICK CHIN	Inspection Type LIMITED INSPECTION	Consent By BRANDON L.

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

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

Inspector Observations:

REPEAT VIOLATION

Sliced tomatoes measured 50F while maintained in the upper cold-hold inserts of a preparation refrigerator at the cook-line. Per a label on the container, tomatoes had been prepared yesterday.

[CA] Potentially hazardous foods shall be held at 41F or below, or at 135F or above to prevent the growth of bacteria.

[COS] GM voluntarily discarded tomatoes.

Minor Violations

No minor violations were observed during this inspection.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
black bean patty	prep cooler - left side - cook-line	37.00 Fahrenheit	
frozen sweet potato fries	freezer - cook-line	13.00 Fahrenheit	
sliced tomatoes	prep cooler - left side - cook-line	50.00 Fahrenheit	
ranch dressing	prep cooler - salad - cook-line	38.00 Fahrenheit	
hot water	three compartment sink	120.00 Fahrenheit	
ranch dressing	walk-in cooler - dairy	36.00 Fahrenheit	
parmesan cheese	prep cooler - salad - cook-line	40.00 Fahrenheit	
warm water	hand sinks - kitchen	100.00 Fahrenheit	
high temperature sanitizing rinse	mechanical dishwasher	162.00 Fahrenheit	
quaternary ammonium sanitizer	three compartment sink	200.00 PPM	
pickles, lettuce, onions	prep cooler - left side - cook-line	36.00 Fahrenheit	
american cheese	drawer coolers - under grill	38.00 Fahrenheit	
whole tomatoes	walk-in cooler - general	36.00 Fahrenheit	
parmesan cheese	walk-in cooler - dairy	39.00 Fahrenheit	
frozen sweet potato fries	walk-in freezer	4.00 Fahrenheit	

Overall Comments:

Limited inspection conducted in conjunction with foodborne illness investigation CO0159889.

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 **6/23/2026**. 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.

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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