

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 FA0290479 - ONIGILLY		Site Address 296 GREAT MALL DR, MILPITAS, CA 95035		Inspection Date 07/23/2025		Placard Color & Score GREEN 87		
Program PR0435583 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name ONIGILLY KITCHEN LLC		Inspection Time 14:45 - 16:00			
Inspected By DENNIS LY		Inspection Type ROUTINE INSPECTION		Consent By SUNG PARK				FSC Sung Park 6/26/29

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification	X						S
K02	Communicable disease; reporting/restriction/exclusion	X						
K03	No discharge from eyes, nose, mouth	X						
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						S
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	X	
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		
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: Unagi and beef in the warmer was measured at 123-128F. [CA] Potentially hazardous foods when hot holding shall be held at or above 135F.

[SA] Per employee, the items were prepared about 1 hour ago, and PIC agreed to use time rather than temperature control for the items. The two items will be discarded if not used within the next 3 hours.

Minor Violations

K19 - 3 Points - Non-compliance with consumer advisory for raw or undercooked foods; 114012, 114093

Inspector Observations: Facility serves raw fish in certain menu items but a consumer advisory is not available.

[CA] When serve raw or undercooked food items, a consumer advisory shall be posted or visible to the consumer.

K29 - 2 Points - Toxic substances improperly identified, stored, used; 114254, 114254.1, 114254.2

Inspector Observations: Spray bottle located by the rice was not labeled. [CA] Spray bottles used in a food facility shall be labeled to identify it's contents.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
Beef	Warmer	128.00 Fahrenheit	
Hot water	Handwash sink	100.00 Fahrenheit	
Crab	Food prep unit insert	41.00 Fahrenheit	
Chicken	Warmer	136.00 Fahrenheit	
Quat sanitizer	Three compartment sink	200.00 PPM	
Tuna	Food prep unit insert	41.00 Fahrenheit	
Tofu	Upright reach-in cooler	39.00 Fahrenheit	
Crab	Food prep unit	39.00 Fahrenheit	
Raw salmon	Food prep unit insert	41.00 Fahrenheit	
Raw tuna	Food prep unit insert	41.00 Fahrenheit	
Rice	Warmer	146.00 Fahrenheit	
Hot water	Three compartment sink	120.00 Fahrenheit	
Crab	Upright reach-in cooler	36.00 Fahrenheit	
Quat sanitizer	Sanitizer bucket	200.00 PPM	
Unagi	Warmer	123.00 Fahrenheit	

Overall Comments:

First routine inspection

Facility only reheats food at this location. Cooked items are prepared, packaged, and received from their central kitchen in San Mateo.

Permit category can be re-evaluated for possible change to risk category 2.

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 **8/6/2025**. 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.

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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



Received By: Sung Park
Manager

Signed On: July 23, 2025