

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 FA0202886 - FOSTER'S FREEZE		Site Address 78 SERRA WY, MILPITAS, CA 95035		Inspection Date 02/19/2026		Placard Color & Score GREEN 90		
Program PR0301126 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name UNG, KIM C		Inspection Time 11:45 - 12:45			
Inspected By NHA HUYNH		Inspection Type ROUTINE INSPECTION		Consent By KIM				FSC Kim Ung 08/19/2026

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						
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				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		X
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		X
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

OFFICIAL INSPECTION REPORT

Facility FA0202886 - FOSTER'S FREEZE	Site Address 78 SERRA WY, MILPITAS, CA 95035	Inspection Date 02/19/2026
Program PR0301126 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name UNG, KIM C	Inspection Time 11:45 - 12:45
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:

Grime accumulation inside the ice machine.

[Corrective Action] Thoroughly clean and maintain clean.

K22 - 3 Points - Sewage and wastewater improperly disposed; 114197

Inspector Observations:

Observed liquid waster overflowing from the floor sink near the prep sink. Per operator, the water was release too quickly for the floor sink to drain it all down.

[Corrective Action] Ensure floor sinks are able to quickly drain liquid waste.

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations:

1. Heavy oil accumulation on the equipment stand under the cooking equipments.

[Corrective Action] Thoroughly clean and maintain clean.

2. Grime accumulation on the rubber and jams of the 2 door condiments prep cooler.

[Corrective Action] Thoroughly clean and maintain clean.

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

Inspector Observations:

Deep cracks in the floor and epoxy flooring observed in disrepair.

[Corrective Action] Maintain floors in good condition.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
hot water	handwash sink	111.00 Fahrenheit	
beef patty	cookline	156.00 Fahrenheit	final cooking temp
cheese	fridge/freezer combo	41.00 Fahrenheit	
ice cream mix	soft serve machine	38.00 Fahrenheit	
hot water	3 compartment sink	127.00 Fahrenheit	
chili	hot holding unit	141.00 Fahrenheit	
quaternary ammonium sanitizer	3 compartment sink	200.00 PPM	
milk, vanilla ice cream mix	walk-in cooler	41.00 Fahrenheit	
heavy cream	2 door condiments prep cooler	41.00 Fahrenheit	
beef patties	single door prep cooler	35.00 Fahrenheit	

Overall Comments:

OFFICIAL INSPECTION REPORT

Facility FA0202886 - FOSTER'S FREEZE	Site Address 78 SERRA WY, MILPITAS, CA 95035	Inspection Date 02/19/2026
Program PR0301126 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name UNG, KIM C	Inspection Time 11:45 - 12:45

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 **3/5/2026**. 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: Kim Ung
Operator
Signed On: February 19, 2026