

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 FA0202368 - LUCKY STRIKE MILPITAS		Site Address 1287 S PARK VICTORIA DR, MILPITAS, CA 95035		Inspection Date 04/07/2026	
Program PR0302153 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name AMF BOWLING CENTERS IN		Inspection Time 14:55 - 16:15
Inspected By NHA HUYNH		Inspection Type ROUTINE INSPECTION		Consent By JAIME	
				FSC Mary Charles 04/12/2028	

Placard Color & Score
GREEN
80

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		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						
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		
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	X	
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 FA0202368 - LUCKY STRIKE MILPITAS	Site Address 1287 S PARK VICTORIA DR, MILPITAS, CA 95035	Inspection Date 04/07/2026
Program PR0302153 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13	Owner Name AMF BOWLING CENTERS INC	Inspection Time 14:55 - 16:15
K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations:

1. MAJOR. Lack of handwashing soap and paper towels at the handwashing sink at the bar.

[Corrective Action] Ensure handwashing soap and paper towels are always available at handwashing stations.

[Suitable Alternative] Batteries were replaced at the automatic soap dispenser and is working now. Roll of paper towels left by the handwash sink.

2. MINOR. Observed utensils stored in the handwash sink basin. Handwash sink still accessible.

[Corrective Action] Do not store anything in the basin of the handwash sink. Ensure handwash sink is easily accessible at all times.

Minor Violations

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

Inspector Observations:

Employee Food Handler's Card was not available for review.

[Corrective Action] Ensure employee Food Handler's Cards are readily available for review.

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

Inspector Observations:

1. Multiple Potentially Hazardous Foods in the walk-in cooler were measured at 48 degrees Fahrenheit. Per PIC, the walk-in door is opened a lot and doesn't close properly leaving an air gap.

[Corrective Action] Maintain Potentially Hazardous Foods at or below 41 degrees Fahrenheit. Repair door or self-closing mechanism.

2. Whipped cream in the left side 2 door reach-in cooler at the bar was measured at 48 degrees Fahrenheit.

[Corrective Action] Maintain Potentially Hazardous Foods at or below 41 degrees Fahrenheit.

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:

The left door of the 2 door reach-in cooler does not close properly leaving an air gap.

[Corrective Action] Ensure door closes properly. May need to replace the rubber seal on the door.

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations:

Water leak observed at the bottom of the right side 3 compartment sink.

[Corrective Action] Repair to stop the leak.

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

Inspector Observations:

Cove base tile around the walk-in cooler and walk-in freezer observed damaged.

[Corrective Action] Maintain floor and walls in good condition. Repair or replace the cove base tiles.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

OFFICIAL INSPECTION REPORT

Facility FA0202368 - LUCKY STRIKE MILPITAS	Site Address 1287 S PARK VICTORIA DR, MILPITAS, CA 95035	Inspection Date 04/07/2026
Program PR0302153 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13	Owner Name AMF BOWLING CENTERS INC	Inspection Time 14:55 - 16:15

Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
whipped cream	2 door reach-in - left - bar	48.00 Fahrenheit	
cheese	single door prep cooler - left	41.00 Fahrenheit	
quaternary ammonium sanitizer	3 compartment sink - bar	300.00 PPM	
pasta, milk, chicken, ground beef	walk-in cooler	48.00 Fahrenheit	
hot water	handwash sink	142.00 Fahrenheit	
quaternary ammonium sanitizer	3 compartment sink	300.00 PPM	
hot water	handwash sink - bar	126.00 Fahrenheit	
hot water	3 compartment sink	130.00 Fahrenheit	
meat sauce	hot holding unit	136.00 Fahrenheit	
chicken	single door prep cooler - right	38.00 Fahrenheit	
chicken	2 drawer cooler	41.00 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 **4/21/2026**. 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: Jaime Price
AGM

Signed On: April 07, 2026