

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 FA0230339 - MILAN		Site Address 1712 MERIDIAN AV F, SAN JOSE, CA 95125	Inspection Date 12/23/2022
Program PR0330347 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name DOLCE RESTAURANT GROU	Inspection Time 09:25 - 10:30
Inspected By GUILLERMO VAZQUEZ	Inspection Type LIMITED INSPECTION	Consent By EDMOND Z.	



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: Missing a food manger certification and food handler cards for employees at the time of inspection. Per owner, they will have employees take the class.

[CA] Obtain a food manager certification within 60-days and food handler cards for employees within 30-days.

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, 14125(b), 114141

Inspector Observations: High temperature dish washer was measured at 150°F at the time of inspection. No active ware-washing.

[CA] Mechanical sanitization shall be accomplished in the final sanitizing rinse by achieving a utensil surface temperature of 160°F (or manufacturer's instruction).

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations: Missing lockers within facility. Per owner, will install outside of the restroom area.

[CA] Install employee lockers within facility.

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

Inspector Observations: Floors within the bar area are concrete which is not an approved flooring.

[CA] The floor surfaces shall be smooth, of durable construction, and of nonabsorbent material that is easily cleanable. Install approved flooring in bar area of facility. Provided hand out for approved flooring.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
Warm water	Restroom	100.00 Fahrenheit	
Ambient	Walk in freezer	5.00 Fahrenheit	
Ambient	Under counter refrigeration (Bar)	39.00 Fahrenheit	
Ambient	Under counter refrigeration (Cook line)	40.00 Fahrenheit	
Sanitizer (Chlorine)	Dish washer (Bar)	50.00 PPM	
Ambient	Prep table	39.00 Fahrenheit	
Hot water	3-Compartment	120.00 Fahrenheit	
Sanitizer (High temp.)	Dish washer	150.00 Fahrenheit	Adjust to 160°F minimum.
Warm water	Hand wash	100.00 Fahrenheit	
Ambient	Walk in	38.00 Fahrenheit	

Overall Comments:

OWNERSHIP CHANGE INFORMATION

NEW FACILITY NAME: Milan

NEW OWNER: Dolce Restaurant Group.

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The applicant has completed the change of ownership application process for an Environmental Health Permit.

The permit category for this facility is FP_FP14. An invoice for the permit fee in the amount of \$ 1,435.00 will be mailed to the billing address on the application. Payment must be submitted within 10 days of receipt of the invoice. The owner is responsible for contacting our department if an invoice is not received and remit payment within 30 days.

The Environmental Health Permit will be effective: 1/1/23 - 12/31/23. This report serves as a temporary permit. However, the permit will be deemed invalid if the permit fee is not paid in full within 30 days from the date of this report. Okay to Operate.

An official permit will be mailed to the address on file and shall be posted in public view upon receipt.

***Structural Review inspection conducted on 12/23/22**

***Permit condition: None**

***Obtain food safety manager certificate within 60 days. All other food employees must have valid food handler cards within 30 days from hire date.**

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 **1/6/2023**. 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: Edmond Z.
Owner

Signed On: December 23, 2022