

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 FA0202821 - VILLA FRESH ITALIAN KITCHEN		Site Address 611 GREAT MALL DR FC11, MILPITAS, CA 95035		Inspection Date 01/04/2024	
Program PR0306545 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name ZEMENE, ORION		Inspection Time 10:20 - 12:00
Inspected By GLENCIJOY DAVID	Inspection Type ROUTINE INSPECTION	Consent By LEO	FSC Orion Zemene 10/28/2027		

Placard Color & Score
GREEN
81

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						
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						
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						S
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		X			N

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		X
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		

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K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: One live cockroach found in clean plastic container on shelf. No other live cockroaches found. One dead cockroach found on floor underneath shelving in storage area. [CA] The premises of each food facility shall be kept free of vermin. A food facility shall not operate when there is a vermin infestation that has resulted in the contamination of food contact surfaces, food packaging, utensils, food equipment, or adulteration of food(s). Facility shall no longer have evidence of a vermin infestation; all contaminated surfaces have been cleaned and sanitized; and contributing factors such as cleaning, repairs, and the elimination of harborages have been resolved. [SA] Live cockroach was killed. All areas with presence of cockroaches will be cleaned and sanitized. All equipment on shelving will be cleaned and sanitized.

Follow-up By
01/15/2024

Note: Facility is recommended to receive professional pest control service immediately.

Minor Violations

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: Large container of pasta cooling in walk in cooler was tightly covered with plastic. [CA] Properly store cooling foods in such a way to allow proper air flow.

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

Inspector Observations: Accumulation of debris on shelving and exterior of equipment throughout facility. [CA] Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

Accumulation of debris on hood and hood filters. [CA] Clean mechanical exhaust hood and filters of accumulations.

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations: Measured quat at 0 ppm in wiping cloth bucket. [CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).

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: Prep sink is leaking and in disrepair. Hot water at prep sink is provided only when turned on from underneath the prep sink. [CA] Repair plumbing fixture and maintain in clean and good repair.

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

Inspector Observations: Missing ceiling tiles above walk in cooler. [CA] Replace missing ceiling tiles with a smooth and of durable construction and nonabsorbent material that is easily cleanable.

Broken tiles on wall next to prep cooler. [CA] Repair the wall with a durable, smooth, nonabsorbent, and easily cleanable surface.

Performance-Based Inspection Questions

Needs Improvement - No rodents, insects, birds, or animals.

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Measured Observations

Item	Location	Measurement	Comments
chicken	upright freezer - left	7.00 Fahrenheit	IR
cooked lasagna	walk in cooler	40.00 Fahrenheit	
quat	three compartment sink	200.00 PPM	
sausage	prep cooler	43.00 Fahrenheit	prep
cheese	walk in cooler	40.00 Fahrenheit	
lasagna	walk in cooler	38.00 Fahrenheit	
ravioli	walk in cooler	39.00 Fahrenheit	
cheese	ice bath	40.00 Fahrenheit	
ham	walk in cooler	38.00 Fahrenheit	
ham	prep cooler	41.00 Fahrenheit	
hot water	three compartment sink	120.00 Fahrenheit	
marinara sauce	stove	89.00 Fahrenheit	reheating
chicken	walk in cooler	38.00 Fahrenheit	
marinara sauce	walk in cooler	37.00 Fahrenheit	
cooked mushrooms	prep cooler	41.00 Fahrenheit	
feta cheese	prep cooler	43.00 Fahrenheit	prep
meatballs	upright freezer - right	14.00 Fahrenheit	IR
ricotta pasta	counter	150.00 Fahrenheit	stove
shell pastas	walk in cooler	90.00 Fahrenheit	cooling
quat	wiping cloth bucket	0.00 PPM	
hot water	handwash sink	100.00 Fahrenheit	
cheese	prep cooler	41.00 Fahrenheit	

Overall Comments:

Joint inspection w/ A. Garcia

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 **1/18/2024**. 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: Orion Zemene
Owner

Signed On: January 04, 2024