

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 03/24/2026	
Program PR0306545 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name ZEMENE, ORION		Inspection Time 14:15 - 16:00
Inspected By MAVERICK CHIN	Inspection Type ROUTINE INSPECTION		Consent By ORION Z.	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						S
K06 Adequate handwash facilities supplied, accessible	X						
K07 Proper hot and cold holding temperatures		X		X			S
K08 Time as a public health control; procedures & records	X						S
K09 Proper cooling methods			X	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				S

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		
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		
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:

Roasted potatoes subjected to temperature control measured 96F while maintained in hot holding at the front service counter. Beef lasagna measured 106F, and vegetable lasagna measured 108F. Per staff, the potatoes had been roasted approximately 4 hours prior, and the lasagna had been cooked 1.5 hours prior.

Salad with cheese measured 59F, and mixed vegetables with sliced tomatoes measured 64F while maintained in cold holding at the front service line. Per staff, items had been taken out of the walk-in cooler 2 hours prior.

[CA] Potentially hazardous foods intended for temperature control shall be held at 41F or below, or at 135F or above to prevent the growth of bacteria.

***Note: If potentially hazardous foods are unable to maintain at proper holding temperatures, facility may opt to subject items to time as a public health control (4-hour rule).**

Recommend utilizing deeper containers for items in cold-hold inserts at the front service line.

[COS] Roasted potatoes were voluntarily discarded. Lasagnas to be served or discarded by 4:30PM. Salad with cheese and sliced tomatoes with mixed vegetables served or discarded by 4:00PM.

Minor Violations

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

Inspector Observations:

A container of macaroni kept tightly wrapped with plastic, and a container of penne pasta kept tightly wrapped with plastic observed cooling while maintained in the walk-in cooler.

[CA] After heating or hot holding, Potentially Hazardous Foods (PHFs) shall be cooled rapidly from 135°F to 70°F within 2 hours and from 70°F to 41°F within 4 hours. Approved cooling methods include: 1) Placing the food in shallow pans 2) Separating the food into thinner or smaller portions. 3) Using rapid cooling equipment (Ex. blast chiller) 4) Using containers that facilitate heat transfer (ex. stainless steel) 5) Adding ice as an ingredient. 6) Using ice paddles 7) Using an ice bath and stirring frequently 8) Accordance with a HACCP plan. Cooling foods shall have enough space around the containers for cold air to circulate, be loosely covered, or uncovered and stirred as frequently needed to evenly cool.

Potentially hazardous foods prepared from ingredients at ambient shall be cooled to 41F within 4 hours.

***Note: Recommend maintaining uncovered to facilitate the cooling process.**

[COS] Items were uncovered.

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:

Pink, slime-like buildup observed on the interior panel of the ice machine.

[CA] Food contact surfaces shall be maintained clean. Ensure to clean regularly to prevent buildup and possible contamination of ice.

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

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Inspector Observations:

1. 5+ dead cockroaches observed on the floor under the dry storage racks at the back of the facility. 3+ dead cockroaches observed on the floor in the dishwashing area.

No live activity observed

Facility provided the most recent pest control service report from 3/12/2026, conducted by Ecolab, which noted no vermin activity.

[CA] Clean and sanitize area of dead cockroaches or old droppings.

2. 10+ drain flies observed in the kitchen area, especially concentrated in the back kitchen area near the soda syrup dispensers.

[CA] Food facility shall be kept free of non-disease carrying insects, weevils, ants, gnats, and fruit flies.

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:

Pipe under the prep sink observed leaking. Standing water buildup observed on the floor directly underneath.

[CA] Repair plumbing fixture and maintain in clean and good repair to prevent the attraction of vermin.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
hot water	three compartment sink	120.00 Fahrenheit	
tomato sauce	hot hold - front service line	143.00 Fahrenheit	
sausage	prep cooler - front service line	40.00 Fahrenheit	
frozen spinach	upright freezer - right	8.00 Fahrenheit	
dressing	one-door upright clear-door cooler	38.00 Fahrenheit	
warm water	hand sink - back kitchen	100.00 Fahrenheit	
frozen meatballs	upright freezer - right	8.00 Fahrenheit	
macaroni	hot hold - front service line	139.00 Fahrenheit	
chimichurri sauce	upright freezer - left	7.00 Fahrenheit	
quaternary ammonium sanitizer	three compartment sink	200.00 PPM	
diced tomatoes	walk-in cooler	38.00 Fahrenheit	
pepperoni	prep cooler - front service line	38.00 Fahrenheit	
shredded cheese	prep cooler - front service line	39.00 Fahrenheit	
stromboli	front service line	75.00 Fahrenheit	TPHC
cooked ground beef	walk-in cooler	38.00 Fahrenheit	
hawaiian pizza	front service line	74.00 Fahrenheit	TPHC
burata	prep cooler - front service line	38.00 Fahrenheit	
beef lasagna	walk-in cooler	38.00 Fahrenheit	
frozen ground beef	upright freezer - left	7.00 Fahrenheit	
salad with cheese	cold hold - front service line	59.00 Fahrenheit	

Overall Comments:

Facility is properly following time as a public health control procedures for potentially hazardous foods at the front service line, including stromboli, various pizzas, and pastas. Time log observed filled out.

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 **4/7/2026**. 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.

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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: Orion Zemene
Franchise Owner

Signed On: March 24, 2026