

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 FA0289175 - HOME EAT		Site Address 605 GREAT MALL DR FC-5, MILPITAS, CA 95035	Inspection Date 09/24/2025
Program PR0433565 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name HOME EAT 3, LLC	Inspection Time 16:10 - 17:00
Inspected By MAVERICK CHIN	Inspection Type FOLLOW-UP INSPECTION	Consent By CRYSTAL	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 09/22/2025

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

Compliance of this violation has been verified on: 09/24/2025

Cited On: 09/22/2025

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Compliance of this violation has been verified on: 09/24/2025

Cited On: 09/22/2025

K09 - 8 Points - Improper cooling methods; 114002, 114002.1

This violation found not in compliance on 09/24/2025. See details below.

Cited On: 09/24/2025

K09 - 8 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations:

A metal container of pork stew measured 75F-89F while cooling in the walk-in cooler. Per a chef, it had been cooling for the last 2 hours.

[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.

Properly cool PHF's using shallow containers, using no more than 2 inches for solid foods and no more than 3 inches for liquids.

[COS] Chef rapidly reheated pork stew to greater than 165F on the stove. Pork stew remeasured at 182F.

Cited On: 09/22/2025

K14 - 8 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

Compliance of this violation has been verified on: 09/24/2025

Minor Violations

N/A

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Measured Observations

Item	Location	Measurement	Comments
cooked chicken	walk-in cooler	40.00 Fahrenheit	
tofu	countertop cold hold unit	41.00 Fahrenheit	
fish balls	prep unit (upper insert)	40.00 Fahrenheit	
pork stew	stovetop	182.00 Fahrenheit	after being reheated
cooked beef	prep unit (upper insert)	41.00 Fahrenheit	

Overall Comments:

On-site for a follow-up inspection after facility earned a conditional pass during the last routine inspection conducted on 09/22/2025

Compliance of the following has been verified:

K06: Inadequate handwash facilities; supplied or accessible

- All handwash stations properly stocked with soap and paper towels

K07: Improper hot and cold holding temperatures

- All PHF's measured at or below 41F, or at or above 135F

Note: Facility keeps a time log for PHF's in the countertop cold-hold inserts at the front customer service area solely for the purpose of quality. Facility intends and is using temperature control for the cold-held PHF's at the front service area.

K14: Food contact surfaces unclean and unsanitized

- Facility was not actively warewashing. No violations observed at time of inspection.

Compliance of the following was not verified:

K9: Improper cooling methods:

- A metal container of pork stew measured 75F-89F while cooling in the walk-in cooler. Per a chef, it had been cooling for the last 2 hours.

One major violation noted. Facility issued a pass.

Continue to work on the violations cited during the last routine inspection conducted on 09/22/2025.

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 **10/8/2025**. 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: crystal
manger

Signed On: September 24, 2025