

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 FA0202543 - STARLITE SHELL		Site Address 1780 S MAIN ST, MILPITAS, CA 95035		Inspection Date 08/24/2026	
Program PR0305903 - NO FOOD PREP <5,000 SQ FT - FP06			Owner Name AU ENERGY, LLC		Inspection Time 16:00 - 17:10
Inspected By MAVERICK CHIN	Inspection Type ROUTINE INSPECTION	Consent By JARUMHI MONSE MONTANO	FSC Exempt		

Placard Color & Score

GREEN
76

RISK FACTORS AND INTERVENTIONS						OUT		COS/SA	N/O	N/A	PBI
						IN	Major	Minor			
K01	Demonstration of knowledge; food safety certification	X									
K02	Communicable disease; reporting/restriction/exclusion	X									
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									S
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				X				
K14	Food contact surfaces clean, sanitized			X							
K15	Food obtained from approved source	X									S
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									X	
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										
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									X	
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

K13 - 8 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Inspector Observations:

In a clear, plastic display case on the countertop at the front register, observed at least 5+ buns with spots of blue and black mold-like growth. Per the PIC, breads were delivered on Thursday (approximately 4 days prior).

Follow-up By
08/27/2026

[CA] Any food is adulterated if it bears or contains any poisonous or deleterious substance that may render it impure or injurious to health.

[COS] Manager voluntarily condemned and discarded all buns/breads in the display case.

Minor Violations

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations:

Observed the paper towel dispenser at the hand sink adjacent to the three compartment warewashing sink is empty. Per the PIC, the dispenser requires a battery replacement.

**Note: Rolls of paper towels observed stored nearby, on the left-side drainboard of the three compartment warewashing sink.*

[CA] Single-use sanitary towels shall be provided in dispensers; heated-air hand drying device may be substituted for single-use towels.

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:

Observed accumulation of brown mold-like substance on the interior panel of the ice machine.

[CA] Ensure that ice machine is cleaned regularly to prevent buildup.

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations:

Water measured at a maximum of 67F from the hand sink in the restroom.

[CA] Handwashing facilities shall be equipped to provide minimum 100°F water under pressure for a minimum of 15 seconds.

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

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Inspector Observations:

1. Observed 4 rodent droppings on an empty shelving unit under the chip display, 2 rodent droppings on the floor underneath the aforementioned shelf, 2+ droppings behind the ice machine, and 5+ droppings in the rear back storage room. All droppings observed and felt dry. Per the manager, they managed to catch 3 baby mice last Thursday.

Observed no evidence of contamination or adulteration of food.

Manager states that facility obtains a regular pest control service. Service report from November of 2025 provided. Manager states that she will attempt to find the most recent service reports.

[CA]: The premises of each food facility must be maintained free of vermin. A facility cannot operate if there is a vermin infestation that leads to contamination of food contact surfaces, packaging, utensils, food equipment, or adulteration of food.

Clean and sanitize areas of old droppings.

2. Observed heavy presence of flies in the back storage room. Observed 5+ live flies crawling on a packaged sandwich maintained in a cardboard box on the floor. Per staff, the sandwich (and other food items) are expired, and intended to be disposed of (i.e. not for sale).

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

K32 - 2 Points - Food improperly labeled & not honestly presented: 114087, 114089, 114089.1(a, b), 114090, 114093.1

Inspector Observations:

Buns/breads maintained in the clear display case on the countertop at the register lack any labeling on individual packages.

Ice prepackaged in the facility lacks required labeling.

[CA] Food prepackaged in a food facility shall bear a label with the following: 1) common name of the food, 2) list of ingredients in descending order of predominance by weight, 3) quantity of contents, 4) name and place of business of the manufacturer, packer, or distributor.

*Note: Invoices for buns/breads provided.

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:

Observed one of the two front doors is in disrepair, creating a gap.

[CA] Repair door to prevent the intrusion of vermin into the facility.

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	
fajitas	display cooler	40.00 Fahrenheit	
water	hand sink - restroom	67.00 Fahrenheit	
warm water	hand sink - back storage	100.00 Fahrenheit	
sandwich	display cooler	40.00 Fahrenheit	
milk	walk-in cooler	40.00 Fahrenheit	
salami and cheese	walk-in cooler	40.00 Fahrenheit	

Overall Comments:

A follow-up inspection will be conducted to verify that the facility is free of rodent activity.

*Notes:

PIC states that the facility utilizes Urnex Tabz Z61 to sanitize coffee dispenser nozzles in the three compartment sink, conducted

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once per day. Bottle of chemical did not list ingredients. Will seek to determine if type of sanitizer/cleaner is approved per Section 180.940 of Title 40 of the Code of Federal Regulations, as specified by California Retail Food Code.

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 **9/7/2026**. 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.

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: Jarumhi Monse Montano
Manager
Signed On: August 24, 2026