

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 FA0254527 - OUTBACK STEAKHOUSE		Site Address 1246 GREAT MALL DR, MILPITAS, CA 95035		Inspection Date 09/09/2026		Placard Color & Score GREEN 75		
Program PR0371289 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17			Owner Name CERCA TROVA STEAKHOUS		Inspection Time 15:00 - 16:40			
Inspected By MAVERICK CHIN		Inspection Type ROUTINE INSPECTION		Consent By MICHAEL AND ADRIEN				FSC Valerie Timson 04/26/2029

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				N
K05	Hands clean, properly washed; gloves used properly			X	X			N
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	
K09	Proper cooling methods	X						S
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						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				S
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	X	
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		
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:

In the countertop cold hold unit across from the cook-line, shredded cheese measured 51F, and sour cream measured 48F. Per staff, items had been placed into the unit at approximately 11 AM this morning.

In the same area, in improper ice baths, house made sauces measured between 53F and 55F, and sour cream measured 60F. Per staff, items had been removed from refrigeration approximately 2 hours prior and placed into ice baths.

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

[COS] Shredded cheese and sour cream maintained inside the unit were voluntarily condemned and discarded due to time and temperature abuse. Instructed employee to add ice to sauces and sour cream held in improper ice baths.

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations:

Multiple food handler cards are expired.

[CA] Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.

K04 - 3 Points - Improper eating, tasting, drinking or tobacco use in food preparation area; 113977

Inspector Observations:

Observed an employee eating ice cream while standing in the main kitchen area. Observed another employee drinking from an open cup while in the same area.

[CA] No employee shall eat in the food prep, food contact storage, or food storage areas, use designated area. Employees may drink from containers with tight fitting lids and straws.

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

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Inspector Observations:

Observed manager putting his finger inside his ear, scratching inside, then opened the designated refrigerator for steaks before being stopped.

[CA] Employees shall wash their hands in all of the following scenarios:

- (1) Immediately before engaging in food preparation, including working with nonprepackaged food, clean equipment and utensils, and unwrapped single-use food containers and utensils.
- (2) After touching bare human body parts other than clean hands and clean, exposed portions of arms.
- (3) After using the toilet room.
- (4) After caring for or handling any animal allowed in a food facility pursuant to this part.
- Or (5) After coughing, sneezing, using a handkerchief or disposable tissue, using tobacco, eating, or drinking.
- (6) After handling soiled equipment or utensils.
- (7) During food preparation, as often as necessary to remove soil and contamination and to prevent cross-contamination when changing tasks.
- (8) When switching between working with raw food and working with ready-to-eat food.
- (9) Before initially donning gloves for working with food.
- (10) Before dispensing or serving food or handling clean tableware and serving utensils in the food service area.
- (11) After engaging in other activities that contaminate the hands.

[COS] Instructed manager to properly wash hands.

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

Inspector Observations:

Hot water observed turned off for both faucets at the three compartment warewashing sink; Handles do not dispense any hot water when turned.

Hot water observed turned off for the hand sink outside the left-side walk-in cooler.

[CA] Hot water shall be supplied at a minimum temperature of at least 120°F measured from the faucet throughout facility except at handwash sinks.

Handwashing facilities equipped with a mixing valve that is not readily adjustable at the faucet, shall provide warm water at least 100°F, but not greater than 108°F.

[COS] Manager turned on diverter valves for both sinks. Water measured at greater than 120F at the three compartment sink, and 100F at the hand sink.

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

Inspector Observations:

Observed 5+ flies in the kitchen area, 5+ flies in the bar area, and 2+ flies in the men's restroom.

Reviewed recent service report from Ecolab, which stated that traps were 25% full during service.

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

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations:

Observed a gap of approximately 1-2 inches in the ventilation hood filters above the main cook-line.

[CA] Close gap to allow for the adequate ventilation of heat/grease.

Performance-Based Inspection Questions

Needs Improvement - Hands clean/properly washed/gloves used properly.

Needs Improvement - Proper eating, tasting, drinking, tobacco use.

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Measured Observations

Item	Location	Measurement	Comments
hot water	three compartment sink - bar	120.00 Fahrenheit	
buffalo ranch sauce	walk-in cooler	40.00 Fahrenheit	
sliced grape tomatoes	prep cooler - cook-line	38.00 Fahrenheit	
lactic acid sanitizer	wiping cloth bucket	1,875.00 PPM	
raw chicken	prep cooler - side cook-line	38.00 Fahrenheit	
lactic acid sanitizer	three compartment sink	1,875.00 PPM	
sour cream	countertop cold hold unit - right	48.00 Fahrenheit	
raw shrimp	prep cooler - side cook-line	38.00 Fahrenheit	
cooked button mushrooms	steam table - cook-line	158.00 Fahrenheit	
cooked mushrooms	walk-in cooler	40.00 Fahrenheit	
sirloin steak	upright cooler - steaks	39.00 Fahrenheit	
mashed potatoes	steam table - cook-line	163.00 Fahrenheit	
fillet mignon	upright cooler - steaks	39.00 Fahrenheit	
warm water	hand sinks - kitchen	100.00 Fahrenheit	
sliced tomatoes	ice bath - inserts	39.00 Fahrenheit	
jacketed potatoes	hot hold - drawer units	168.00 Fahrenheit	
hot water	three compartment sink - kitchen	120.00 Fahrenheit	
sour cream	countertop cold hold unit - left	40.00 Fahrenheit	
fries	upright freezer - fryers	0.00 Fahrenheit	
chlorine sanitizer	mechanical dishwasher	50.00 PPM	
frozen beef	walk-in freezer	0.00 Fahrenheit	
ambient	walk-in cooler - beer	41.00 Fahrenheit	
sauce	prep cooler - cook-line	38.00 Fahrenheit	
prime rib	under-counter hot hold	139.00 Fahrenheit	
gravy	steam table	167.00 Fahrenheit	

Overall Comments:

Conducted in conjunction with CO0160682.

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 **9/23/2026**. 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: Michael Daugherty
Manager
Signed On: September 09, 2026