

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 FA0267876 - THE OLIVE GARDEN ITALIAN RESTAURANT #18		Site Address 1350 GREAT MALL DR J, MILPITAS, CA 95035		Inspection Date 03/13/2025		Placard Color & Score <div style="background-color: black; color: white; padding: 10px; text-align: center;"> GREEN 95 </div>		
Program PR0395315 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17			Owner Name N & D RESTAURANTS, INC		Inspection Time 11:15 - 13:15			
Inspected By GLENCIJOY DAVID		Inspection Type ROUTINE INSPECTION		Consent By GARY				FSC Gary Lynn Hofer 05/04/2025

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						
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						

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		
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

No major violations were observed during this inspection.

Minor Violations

K18 - 3 Points - Non-compliance with variance/ROP/HACCP Plan; 114057, 114057.1, 114417.6, 114419

Inspector Observations:

****REPEAT VIOLATION****

HACCP records for soups and sauces were not completed for today. [CA] The food facility shall follow the approved HACCP plan procedures and complete logs for each product.

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

Inspector Observations:

****REPEAT VIOLATION****

Accumulation of water and debris on floors throughout prep area. [CA] Floors in food preparation area shall be kept clean.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
marsala sauce	walk in cooler	41.00 Fahrenheit	
angel hair pasta	drawer cooler - right	41.00 Fahrenheit	
fettucine pasta	walk in cooler	41.00 Fahrenheit	
hot water	three compartment sink	120.00 Fahrenheit	
fettucine	drawer cooler	41.00 Fahrenheit	
pasta fagioli	ice bath	120.00 Fahrenheit	cooling
ziti pasta	walk in cooler	41.00 Fahrenheit	
tomatoes	ice bath - cook line	41.00 Fahrenheit	
fried mozzarella	reach in freezer	28.00 Fahrenheit	IR
marinara sauce	hot hold box	135.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	
tortellini	drawer cooler - right	41.00 Fahrenheit	
milk	reach in cooler - bar	41.00 Fahrenheit	
chicken - for carbonara	stove	165.00 Fahrenheit	
pasta fagioli	service line inserts	145.00 Fahrenheit	
fried mozzarella	walk in freezer	1.00 Fahrenheit	IR
hot water	three compartment sink - bar	120.00 Fahrenheit	
chicken - for carbonara	walk in cooler	41.00 Fahrenheit	
Toscana	Alto Shaam	135.00 Fahrenheit	
salmon	drawer cooler - left	41.00 Fahrenheit	
tomatoes	walk in cooler	54.00 Fahrenheit	prep
cheese puck	reach in cooler	41.00 Fahrenheit	
meat sauce	hot hold inserts	135.00 Fahrenheit	
chicken - for carbonara	drawer cooler - right	41.00 Fahrenheit	
alfredo - for carbonara	ice bath - cook line	41.00 Fahrenheit	
hot water	prep sink	120.00 Fahrenheit	
lasagna frita	reach in cooler	41.00 Fahrenheit	
tomato and cheese	ice bath	41.00 Fahrenheit	
quat	wiping cloth bucket	200.00 PPM	
high temperature sanitizer	warewash machine	165.00 Fahrenheit	
shredded cheese	cold hold box	41.00 Fahrenheit	
chicken	drawer cooler - left	41.00 Fahrenheit	
chicken and gnocchi soup	service line inserts	140.00 Fahrenheit	
spinach artichoke dip	ice bath	41.00 Fahrenheit	
shrimp	drawer cooler - right	41.00 Fahrenheit	
pasta	ice bath unit	61.00 Fahrenheit	cooling

Overall Comments:

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 3/27/2025. 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.

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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: Gary Lynn Hofer
Manager

Signed On: March 13, 2025