

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 FA0202369 - CHRISTY'S DONUTS		Site Address 1291 E CALAVERAS BL, MILPITAS, CA 95035		Inspection Date 05/29/2026		Placard Color & Score GREEN 79		
Program PR0302346 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name PEOV S CHHAY		Inspection Time 09:50 - 11:00			
Inspected By NHA HUYNH		Inspection Type ROUTINE INSPECTION		Consent By PEOV				FSC Not Available

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						S
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		X			N
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				
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		X
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		

OFFICIAL INSPECTION REPORT

Facility FA0202369 - CHRISTY'S DONUTS	Site Address 1291 E CALAVERAS BL, MILPITAS, CA 95035	Inspection Date 05/29/2026
Program PR0302346 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name PEOV S CHHAY	Inspection Time 09:50 - 11:00
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:

1. MAJOR. Multiple items in the 2 door prep cooler were measured at 53 degrees Fahrenheit. Per PIC, only small amounts of food are placed in the cooler to make sandwiches and nothing is stored in there overnight.

[Corrective Action] Maintain Potentially Hazardous Foods at or below 41 degrees Fahrenheit.

[Suitable Alternative] Minimal amounts of PHFs will be placed in the 2 door prep cooler to make sandwiches and nothing to be stored in there overnight.

2. MAJOR. Milk and cream cheese in the single door upright display cooler were measured at 52 degrees Fahrenheit.

[Corrective Action] Maintain PHFs at or below 41 degrees Fahrenheit.

[Suitable Alternative] Items were moved to a functioning refrigeration unit.

Minor Violations

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

Inspector Observations:

1. Lack of manager Food Safety Certificate.

[Corrective Action] Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have a valid Food Safety Certificate available for review at all times.

2. Some employees lack Food Handler's Card.

[Corrective Action] 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.

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

Inspector Observations:

1. Handwash sink at the service area observed partially blocked by miscellaneous items.

[Corrective Action] Ensure handwash sink area is clean, clear, and easily accessible at all times.

2. Paper towels were not observed stored in the paper towel dispenser at the handwash sink at the service area and restroom.

[Corrective Action] Ensure paper towels are stored in the paper towel dispenser.

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:

Mold like grime observed in the ice machine.

[Corrective Action] Thoroughly clean and sanitize inside the ice machine.

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

Inspector Observations:

The 2 door prep cooler and the single door upright display cooler observed not properly maintaining Potentially Hazardous Foods at or below 41 degrees Fahrenheit.

[Corrective Action] Ensure refrigeration equipments are able to maintain PHFs at or below 41 degrees Fahrenheit.

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

OFFICIAL INSPECTION REPORT

Facility FA0202369 - CHRISTY'S DONUTS	Site Address 1291 E CALAVERAS BL, MILPITAS, CA 95035	Inspection Date 05/29/2026
Program PR0302346 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name PEOV S CHHAY	Inspection Time 09:50 - 11:00

Inspector Observations:

Perforated ceiling panels observed in the kitchen area.

[Corrective Action] Ceiling panels at food prep areas shall be smooth, durable, and easily cleanable.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations

Item	Location	Measurement	Comments
ham	2 sliding door upright cooler	41.00 Fahrenheit	
sausage	3 door upright cooler	27.00 Fahrenheit	
raw shell eggs	refrigerator/freezer	45.00 Fahrenheit	
hot water	handwash sink	120.00 Fahrenheit	
milk, hard boiled eggs	3 door upright display cooler	41.00 Fahrenheit	
hot water	3 compartment sink	120.00 Fahrenheit	
milk, cream cheese	single door upright display cooler	52.00 Fahrenheit	Rockstar
ham, sliced tomatoes	2 door prep cooler	53.00 Fahrenheit	

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 **6/12/2026**. 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: Peov
operator
Signed On: May 29, 2026