

# 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

|                                                                                  |  |                                                           |                                             |                                      |                                         |                                                                                                                                                                |  |                                     |
|----------------------------------------------------------------------------------|--|-----------------------------------------------------------|---------------------------------------------|--------------------------------------|-----------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------|--|-------------------------------------|
| <b>Facility</b><br>FA0202616 - SJ MILPITAS BUFFET                                |  | <b>Site Address</b><br>24 S ABBOTT AV, MILPITAS, CA 95035 |                                             | <b>Inspection Date</b><br>10/09/2025 |                                         | <b>Placard Color &amp; Score</b><br><div style="background-color: green; color: white; padding: 10px; text-align: center;"> <b>GREEN</b><br/> <b>76</b> </div> |  |                                     |
| <b>Program</b><br>PR0303891 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14 |  |                                                           | <b>Owner Name</b><br>SJ MILPITAS BUFFET INC |                                      | <b>Inspection Time</b><br>15:45 - 17:00 |                                                                                                                                                                |  |                                     |
| <b>Inspected By</b><br>NHA HUYNH                                                 |  | <b>Inspection Type</b><br>ROUTINE INSPECTION              |                                             | <b>Consent By</b><br>KAY             |                                         |                                                                                                                                                                |  | <b>FSC</b> Shun Zheng<br>08/10/2026 |

  

| 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      |     |     |     |
| 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                                    | X   |     |
| K31                   | Consumer self service does prevent contamination                                    |     |     |
| K32                   | Food properly labeled and honestly presented                                        |     |     |
| K33                   | Nonfood contact surfaces clean                                                      | X   |     |
| K34                   | Warewash facilities: installed/maintained; test strips                              |     |     |
| K35                   | Equipment, utensils: Approved, in good repair, adequate capacity                    |     |     |
| K36                   | Equipment, utensils, linens: Proper storage and use                                 | X   |     |
| 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               | X   |     |
| 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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| Program<br>PR0303891 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14 |                                   | Owner Name<br>SJ MILPITAS BUFFET INC               | Inspection Time<br>15:45 - 17:00 |
| 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:

**Fried chicken in a container on top of the 3-door undercounter cooler was measured at 68 degrees Fahrenheit. Per employees, the chicken was fried and was left out since 10:00 AM. They were planning to re-fry it for dinner service.**

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

### Minor Violations

K08 - 3 Points - Improperly using time as a public health control procedures & records; 114000

#### Inspector Observations:

**New foods at the self-service area were not time logged. Manager was taking a lunch and was going to time log them.**

**[Corrective Action] Ensure all new foods are time logged immediately.**

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:

**Heavy mold like substance inside the ice machine at the kitchen area. Per employee, that ice is only used for cooling and does not touch foods.**

**[Corrective Action] Frequently clean and sanitize inside of ice machine.**

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

#### Inspector Observations:

**Bulk sugar, salt, flour and other white substance not labeled.**

**[Corrective Action] Label the bulk container of the contents.**

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

#### Inspector Observations:

**Heavy dust on the fan guard in the 3 door upright cooler.**

**[Corrective Action] Thoroughly clean and maintain clean.**

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

#### Inspector Observations:

**Pressurized cylinders observed not secured to a rigid structure.**

**[Corrective Action] Ensure pressurized cylinders are secured to a rigid structure.**

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

#### Inspector Observations:

**Water leak observed under the handwash sink in the kitchen.**

**[Corrective Action] Repair to stop the leak.**

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

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## Inspector Observations:

1. Back door and side door observed left open.

[Corrective Action] Keep doors closed. If leaving doors open, ensure air curtain is on or install screen door.

2. A lot of flattened boxes observed at the backyard area.

[Corrective Action] Discard boxes in a timely manner.

## Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

## Measured Observations

| Item                 | Location                             | Measurement       | Comments          |
|----------------------|--------------------------------------|-------------------|-------------------|
| oyster, shrimp, fish | walk-in cooler - large               | 39.00 Fahrenheit  |                   |
| hot water            | handwash sink                        | 100.00 Fahrenheit |                   |
| chicken, soft serve  | 2 door upright cooler                | 41.00 Fahrenheit  |                   |
| mussel               | 3 door undercounter cooler           | 41.00 Fahrenheit  |                   |
| hot water            | 3 compartment sink                   | 179.00 Fahrenheit |                   |
| fish                 | 3 door undercounter cooler           | 43.00 Fahrenheit  |                   |
| salmon, spicy tuna   | sushi display cooler                 | 39.00 Fahrenheit  |                   |
| fried chicken        | on top of 3 door undercounter cooler | 68.00 Fahrenheit  | fried at 10:00 AM |
| dumpling, chicken    | walk-in cooler - small               | 46.00 Fahrenheit  |                   |
| shrimp, beef         | 2 door prep cooler                   | 35.00 Fahrenheit  |                   |
| soft serve           | soft serve machine                   | 39.00 Fahrenheit  |                   |
| salmon, tuna         | 2 door upright cooler                | 38.00 Fahrenheit  | sushi items       |

## 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 **10/23/2025**. 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: Dean  
Manager  
Signed On: October 09, 2025