

**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> FA0202874 - COLOSSEUM NEW YORK PIZZA LLC		<b>Site Address</b> 761 E CAPITOL AV, MILPITAS, CA 95035		<b>Inspection Date</b> 06/17/2026	
<b>Program</b> PR0300232 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			<b>Owner Name</b> COLOSSEUM NEW YORK PIZ		<b>Inspection Time</b> 13:00 - 13:45
<b>Inspected By</b> MAMAYE KEBEDE		<b>Inspection Type</b> FOLLOW-UP INSPECTION		<b>Consent By</b> RATAN ANANDESHI	

Placard Color & Score <b>GREEN</b> <b>N/A</b>
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**Comments and Observations**

**Major Violations**

Cited On: 06/15/2026

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

**Compliance of this violation has been verified on: 06/17/2026**

Cited On: 06/15/2026

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

**Compliance of this violation has been verified on: 06/17/2026**

**Minor Violations**

N/A

**Measured Observations**

N/A

**Overall Comments:**

*This is a follow-up inspection to the limited inspection conducted by Helen Dinh on 06/15/2026. The facility was closed due to cockroach infestation. During the time of this inspection, report written by the pest control company indicates that no live or dead cockroach was observed in the facility during the second intervention.*

*No live or dead cockroaches were also observed by the district inspector. All the structural issues which contribute to the cockroach infestation are also addressed. Therefore, the facility is open for service. The owner is advised to continue using a pest control company intervention, keep the store clean, and take a proactive approach for any vermin infestation.*

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 **7/1/2026**. 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:** Ratan Anandeshi  
 Manager

**Signed On:** June 17, 2026