

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 FA0307193 - BD LIFE SCIENCES CAFE		Site Address 135 N MCCARTHY BL, MILPITAS, CA 95035		Inspection Date 03/23/2026	
Program PR0450638 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name FLIK HOSPITALITY		Inspection Time 10:45 - 12:10
Inspected By DENNIS LY	Inspection Type ROUTINE INSPECTION	Consent By APRIL JO ALBERTO	FSC April Jo Alberto 2/1/30		

Placard Color & Score
GREEN
92

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						
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						S
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						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		
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: Potentially hazardous foods measured at improper holding temperatures. Inside the upright reach-in cooler, cooked sausages measured at 58F. On the service line, cooked chicken hot holding on the warmer was measured at 128F. [CA] Potentially hazardous foods when cold holding shall be held at or below 41F; when hot holding shall be held at or above 135F.

[COS] Employee discarded the sausages. The chicken was return to the oven and reheated to 165F.

Minor Violations

No minor violations were observed during this inspection.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
Egg	Walk-in cooler	39.00 Fahrenheit	
Sausage	Walk-in cooler	40.00 Fahrenheit	
broccoli soup	Hot holding	150.00 Fahrenheit	
Chickpea	Salad bar	41.00 Fahrenheit	
Hot water	Three compartment sink	120.00 Fahrenheit	
Chicken	Salad bar	41.00 Fahrenheit	
Cut tomato	Service line	41.00 Fahrenheit	
Milk	Drawer cooler at coffee station	37.00 Fahrenheit	
Raw beef	Walk-in cooler	36.00 Fahrenheit	
Ham	Service line	41.00 Fahrenheit	
Quat sanitizer	Three compartment sink	300.00 PPM	
Sweet potato	Service line - hot holding	154.00 Fahrenheit	
Hot water	Handwash sink	100.00 Fahrenheit	
Chicken	Service line - hot holding	128.00 Fahrenheit	
Cheese	Upright reach-in cooler	41.00 Fahrenheit	
Egg	Upright reach-in cooler	40.00 Fahrenheit	
Sanitizing rinse	High temperature dishwasher	163.00 Fahrenheit	
Tofu	Salad bar	41.00 Fahrenheit	
Raw chicken	Walk-in cooler	36.00 Fahrenheit	
Sausage	Upright reach-in cooler	58.00 Fahrenheit	

Overall Comments:

Name of the company where the kitchen operates has changed from BD Life Sciences to Water. Owner of health permit for the kitchen is unchanged and remains FLIK HOSPITALITY.

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 **4/6/2026**. 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.

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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: April
Manager

Signed On: March 23, 2026