

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 FA0291713 - CRUST DELI		Site Address 760 E TASMAN DR, MILPITAS, CA 95035		Inspection Date 02/18/2026		Placard Color & Score GREEN 82		
Program PR0437141 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name CP PARTNERS INC		Inspection Time 13:55 - 15:20			
Inspected By MAVERICK CHIN		Inspection Type ROUTINE INSPECTION		Consent By EUNICE				FSC Ron Allen 08/23/2028

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				S
K07	Proper hot and cold holding temperatures			X				S
K08	Time as a public health control; procedures & records		X		X			S
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						S

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		X
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		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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K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000

Inspector Observations:

Sliced tomatoes measured 60F, sliced cheese measured 59F, and two containers of chipotle sauces measured 67F while maintained on the counter at the sandwich making station. Containers did not bear any labels. Per the manager, items are intended to be subjected to time as a public health control, and the usual standard operating procedure is to label them with two hour intervals; If items are not used within 2 hours, they are to be discarded.

[CA] When time only, rather than time and temperature is used as a public health control, PHFs shall be time marked to indicate when item is removed from temperature control, discarded if not consumed or served within 4 hours (or less), and written procedures shall be readily available for review.

[COS] PHF's maintained out of temperature control properly labeled with two hour intervals.

Minor Violations

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

Inspector Observations:

Wall-mounted soap dispenser at the hand sink adjacent to the prep sink in the back kitchen area observed to be inoperable.

Per the manager, the soap dispenser has been having issues and may require a battery replacement.

[CA] Provide handwashing cleanser in dispenser at handwash stations at all times.

[COS] Manager repaired the soap dispenser.

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations:

Numerous potentially hazardous foods including turkey, beef, pepperoni, and pastrami measured between 44F and 46F while maintained in the two-door upright cooler at the back of the dishwashing area. Ambient of the unit measured 45F via probe.

Per staff, the elevated temperature is likely owing to the continuous opening and closing of the unit.

After leaving the unit closed for 10 minutes, ambient measured 41F.

**Note: circular dial thermometer maintained inside the unit is inaccurate; thermometer read 19F*

Temperature logs observed on a clipboard to the right of the unit. Ensure that employees are reading from an internal thermometer, as opposed to the digital display on the unit.

[CA] Potentially hazardous foods shall be held at 41F or below, or at 135F or above to prevent the growth of bacteria.

Ensure that refrigeration units are capable of maintaining at 41F or below at all times that the facility is in operation.

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

Inspector Observations:

Internal, circular dial thermometer placed inside the two-door upright cooler at the back of the dishwashing area is inaccurate by greater than 10F.

[CA] A thermometer +/- 2°F shall be provided and correctly located in each hot and cold holding unit containing potentially hazardous foods.

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:

Employee keys stored directly over a clean cutting board on the storage racks directly across from the three compartment sink.

Employee jacket stored in direct contact with single-use containers. Employee hat stored over clean utensils.

[CA] No person shall store clothing or personal effects in any area used for the storage and preparation of food or food contact surfaces.

Ensure that employees utilize the storage lockers present for the storage of personal belongings.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
cheese	two-door upright cooler - storage room	41.00 Fahrenheit	
warm water	hand sink - front service	100.00 Fahrenheit	
frozen turkey	upright freezer - storage area	12.00 Fahrenheit	
turkey	display case - front service	41.00 Fahrenheit	
frozen pastrami navel	one-door reach in - dishwashing area	13.00 Fahrenheit	
sliced tomatoes	two-door reach in - front service	51.00 Fahrenheit	cooling, sliced less than 1 hour prior
ambient	prep cooler - meat slicing area	44.00 Fahrenheit	no PHF inside
meatballs in marinara	steam table	184.00 Fahrenheit	
beef	two-door upright cooler - dishwashing area	45.00 Fahrenheit	
chipotle mayo	two-door reach in - front service	41.00 Fahrenheit	
salad	prep cooler - front service - side	40.00 Fahrenheit	
cobb salad	sliding glass upright - dining area	40.00 Fahrenheit	
hot water	prep sink	120.00 Fahrenheit	
hot water	three compartment sink	120.00 Fahrenheit	
ham	display case - front service	41.00 Fahrenheit	
quaternary ammonium sanitizer	three compartment sink	200.00 PPM	

Overall Comments:

After contact with meats or other potentially hazardous foods (cheese, etc.), ensure that the slicers are properly cleaned and sanitized at minimum every 4 hours.

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 **3/4/2026**. 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: Eunice Gonzalez
Manager

Signed On: February 18, 2026