

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 FA0202548 - ORANGE SQUARE		Site Address 1790 MILMONT DR, MILPITAS, CA 95035		Inspection Date 03/20/2026		Placard Color & Score GREEN 70		
Program PR0305309 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name OGBT MILPITAS LLC		Inspection Time 11:00 - 12:20			
Inspected By NHA HUYNH		Inspection Type ROUTINE INSPECTION		Consent By RODOLFO				FSC Ping Dong 09/07/2028

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						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				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		X			N
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							
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	X	
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		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		X
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

K11 - 8 Points - Improper reheating procedures for hot holding; 114014, 114016

Inspector Observations:

Meat balls in the hot holding unit was measured at 112 degrees Fahrenheit. Per PIC, The meat balls were placed into the hot holding unit an hour ago.

[Corrective Action] When hot holding, ensure foods are properly re-heated above 165 degrees Fahrenheit before placing into the hot holding unit.

[Corrected on Site] PIC re-heated meatballs to 165 degrees Fahrenheit.

Minor Violations

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

Inspector Observations:

Observed expired Food Handler's Card.

[Corrective Action] Maintain Food Handler's Card current.

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

Inspector Observations:

Observed multiple handwash sinks in the kitchen partially blocked.

[Corrective Action] Handwash sinks shall be easily accessible at all times.

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

Inspector Observations:

Pork in the walk-in cooler was measured at 47 degrees Fahrenheit.

[Corrective Action] Maintain Potentially Hazardous Food below 41 degrees Fahrenheit.

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 substance observed inside the ice machine near the ice chute.

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

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

Inspector Observations:

1. Observed flour dusted on the water heater and surrounding parts.

[Corrective Action] Maintain clean.

2. Heavy dust on the fan guard in the walk-in cooler.

[Corrective Action] Thoroughly clean.

3. Dust accumulation on the exhaust vent in one of the restrooms.

[Corrective Action] Thoroughly clean.

4. Grime accumulation in the tracks of the 2 sliding door upright cooler.

[Corrective Action] Thoroughly clean.

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

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Inspector Observations:

1. The walk-in cooler door does not completely close.

[Corrective Action] Ensure the door properly closes.

2. Metal wires on the fryer basket observed loose, frayed and damaged.

[Corrective Action] Replace the fryer baskets.

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

Inspector Observations:

The thermometer on the walk-in cooler observed broken.

[Corrective Action] Repair or replace the thermometer.

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

Inspector Observations:

The mesh screen at the back door does not reach all the way to the floor.

[Corrective Action] Mesh screen shall fully cover the back door. Recommended installed a screen door.

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

Inspector Observations:

1. Old food grime observed on the floor under cooking equipments, refrigeration units, and work tables.

[Corrective Action] Thoroughly clean floors.

2. Damaged epoxy flooring observed throughout kitchen.

[Corrective Action] Maintain floor in good condition.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Needs Improvement - Proper reheating procedures for hot holding.

Measured Observations

Item	Location	Measurement	Comments
ambient	2 door undercounter cooler	41.00 Fahrenheit	assemble area
pork	walk-in cooler	47.00 Fahrenheit	
meat	hot holding #3	165.00 Fahrenheit	
meat	hot holding #1	165.00 Fahrenheit	
meat	3 door upright cooler	41.00 Fahrenheit	
hot water	3 compartment sink	135.00 Fahrenheit	
soup	hot holding #2	167.00 Fahrenheit	
tofu	2 sliding door upright cooler	37.00 Fahrenheit	
breaded pork	2 door undercounter cooler - right	41.00 Fahrenheit	
meat balls	hot holding #2	112.00 Fahrenheit	
salmon, tofu	2 door undercounter cooler - left	41.00 Fahrenheit	
soup	hot holding #4	181.00 Fahrenheit	
raw shell eggs	2 door upright cooler	41.00 Fahrenheit	
milk	2 door undercounter cooler	41.00 Fahrenheit	service area
cream, taro	2 door prep cooler	40.00 Fahrenheit	service area
chlorine sanitizer	dishwasher	50.00 PPM	

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 **4/3/2026**. 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

RCHH

Received By: Rodolfo
person in charge

Signed On: March 20, 2026