

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 04/03/2025
Program PR0305309 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name OGBT MILPITAS LLC	Inspection Time 13:30 - 14:30
Inspected By DENNIS LY	Inspection Type FOLLOW-UP INSPECTION	Consent By RODOLFO

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 04/03/2025

K03 - 8 Points - Discharge observed from eyes, nose, and/or mouth; 113974

Inspector Observations: The kitchen manager handling food at the cook line was observed to be ill with a cough. Employee was wearing a face mask and did not observed contamination of food at time of inspection. [CA] Employee that is ill shall be restricted from food handling; handling of clean equipment/utensil; or excluded from the food facility.

[COS] Employee will be restricted from handling food or food contact equipment but remain at the facility as the person in charge.

Cited On: 04/01/2025

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Compliance of this violation has been verified on: 04/03/2025

Cited On: 04/01/2025

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

Compliance of this violation has been verified on: 04/03/2025

Minor Violations

Cited On: 04/01/2025

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973

(b-f)

Compliance of this violation has been verified on: 04/03/2025

Cited On: 04/01/2025

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

Compliance of this violation has been verified on: 04/03/2025

Measured Observations

Item	Location	Measurement	Comments
Cooked vegetables	Warmer	136.00 Fahrenheit	
Pork belly	Warmer	183.00 Fahrenheit	
Hot water	Handwash sink	100.00 Fahrenheit	
Minced pork	Warmer	176.00 Fahrenheit	
Broth	Warmer	180.00 Fahrenheit	

Overall Comments:

Follow-up for routine inspection conducted on 4/1/25.

Verified that the major violations are still in compliance:

- Potentially hazardous foods are measured at proper hot holding temperatures.
- Potentially hazardous foods that are subject to time are properly time-marked.

The following minor violations were also verified to be in compliance:

- Employees demonstrated proper handwashing
- All hand wash sinks were unobstructed and easily accessible.

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Discussed restrictions for ill employee with PIC.

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 **4/17/2025**. 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

RCH 11

Received By: Rodolfo
PIC
Signed On: April 03, 2025