

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 08/11/2025		Placard Color & Score GREEN 80		
Program PR0305309 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name OGBT MILPITAS LLC		Inspection Time 15:30 - 16:40			
Inspected By DENNIS LY		Inspection Type ROUTINE INSPECTION		Consent By RODOLFO				FSC Ping Dang 9/7/28

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						N
K06	Adequate handwash facilities supplied, accessible			X	X			N
K07	Proper hot and cold holding temperatures		X		X			
K08	Time as a public health control; procedures & records	X						N
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						N
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	X	
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	X	X
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	X	
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: *Pork inside the walk-in cooler measured at 54F. Per employee, the pork was prepared and placed inside around 11 AM. [CA] Potentially hazardous foods when cold holding shall be held at or below 41F. [COS] Employee discarded the food into the trash.*

Minor violation

Sausage in the reach-in coolers measured at 47F. Raw chicken inside walk-in cooler measured at 45F. [CA] Potentially hazardous foods when cold holding shall be held at or below 41F. [COS] Per employee, the sausage was prepared within the last two hours. The chicken were relocated into other refrigeration unit.

Minor Violations

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

Inspector Observations: *The handwash sink located by the kitchen entrance is obstructed and not accessible. [CA] All handwash sinks shall be kept unobstructed and easily accessible for employees to properly wash their hands when required. [COS] Multiple handwash sinks are available within a reasonable distance and employee removed items obstructing the sink.*

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: *Multiple flies observed inside the kitchen of the facility. [CA] Food facility shall be kept free of flies and fly activity.*

K26 - 2 Points - Unapproved thawing methods used; frozen food; 114018, 114020, 114020.1

Inspector Observations: *Observed frozen tofu thawing on shelf of equipment storage. Observed raw chicken thawing in standing water on the prep table. [CA] Frozen potentially hazardous food shall only be thawed in one of the following ways: 1) under refrigeration that maintains the food temperature at 41°F or below, 2) completely submerged under potable running water for a period not to exceed two hours at a water temperature of 70°F or below, and with sufficient water velocity to agitate and flush off loose particles into the sink drain, 3) in a microwave oven if immediately followed by immediate preparation, 4) as part of a cooking process.*

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

Inspector Observations: *Ambient temperature of the walk-in cooler is measured at 58F. [CA] Refrigeration must be capable of maintaining PHFs at 41°F or below. [COS] Employee adjusted the temperature setting in the unit and ambient was measured at 41F by the end of the inspection.*

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations: *1) Wiping towel observed used, reused, and stored on cutting board. 2) Sanitizer bucket for wiping towels measured at 0 ppm of quat. [CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).*

Performance-Based Inspection Questions

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Needs Improvement - Adequate handwash facilities: supplied or accessible.
Needs Improvement - Time as a public health control; procedures & records.
Needs Improvement - Food contact surfaces clean, sanitized.
Needs Improvement - Hands clean/properly washed/gloves used properly.

Measured Observations

Item	Location	Measurement	Comments
Quat sanitizer	Three compartment sink	200.00 PPM	
Raw pork	Walk-in cooler	54.00 Fahrenheit	
Pork belly	Upright reach-in cooler	77.00 Fahrenheit	Cooling
Quat sanitizer	Sanitizer bucket	0.00 PPM	
Chlorine sanitizer	Dishwasher	50.00 PPM	
Beef	Hot holding	151.00 Fahrenheit	
Sausage	Reach-in cooler	47.00 Fahrenheit	
Chicken	Reach-in cooler	41.00 Fahrenheit	
Raw chicken	Reach-in cooler by ice machine	41.00 Fahrenheit	
Hot water	Handwash sink	100.00 Fahrenheit	
Cooked vegetables	Hot holding	138.00 Fahrenheit	
Salmon	Reach-in cooler by ice machine	41.00 Fahrenheit	
Pork belly	Hot holding	170.00 Fahrenheit	
Hot water	Three compartment sink	120.00 Fahrenheit	
Beef	Upright reach-in cooler	41.00 Fahrenheit	
Raw chicken	Walk-in cooler	45.00 Fahrenheit	
Tofu	Upright reach-in cooler by kitchen entrance	41.00 Fahrenheit	
Milk	Food prep unit at beverage station	41.00 Fahrenheit	
Pork	Reach-in cooler	40.00 Fahrenheit	

Overall Comments:

Discussed with employee how to properly use Time as a Public Health Control. Once the food is subjected to time , the food shall be discarded if not used within the 4 hour period.

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 **8/25/2025**. 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

Rodolfo #.

Received By: Rodolfo Chavez Hernandez
Manager
Signed On: August 11, 2025