

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 FA0299381 - KLA PLUS BUILDING - CAFE		Site Address 1 W TECHNOLOGY DR, MILPITAS, CA 95035		Inspection Date 10/09/2025		Placard Color & Score GREEN 95		
Program PR0439362 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name KLA-TENCOR INC		Inspection Time 14:30 - 16:00			
Inspected By ALEXANDER ALFARO		Inspection Type ROUTINE INSPECTION		Consent By KELLY				FSC Kelly Forstner 04/14/2028

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						
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						
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		X
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

No major violations were observed during this inspection.

Minor Violations

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

Inspector Observations:

Small flies observed in the kitchen and dry storage areas.

Note: Per PIC, pest control came yesterday to address flies. Reviewed pest control report from Orkin and they recommend an electric insect control device. Ensure to obtain a device with a design to retain the insect within the device, akin to a dome, and install away from the storage and preparation of food or food contact surfaces and linens.

[CA] Ensure to maintain the facility free of animals, pests, and vermin.

K32 - 2 Points - Food improperly labeled & not honestly presented: 114087, 114089, 114089.1(a, b), 114090, 114093.1

Inspector Observations:

Cookies are baked in the kitchen are and kept as self service food item but lacks labels.

[CA] Food prepackaged in a food facility and offered for self service shall bear a label with the following:

- 1) The common name of the food, or absent a common name, an adequately descriptive identity statement.**
- 2) If made from two or more ingredients, a list of ingredients in descending order of predominance by weight, including a declaration of artificial color or flavor and chemical preservatives, if contained in the food.**
- 3) An accurate declaration of the quantity of contents.**
- 4) The name and place of business of the manufacturer, packer, or distributor.**

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
Beans	Walk in Cooler	100.00 Fahrenheit	Cooling ~ 1 hour
Cheese	Upright Roll in Cooler	40.00 Fahrenheit	
Salmon	Drawer Cooler	37.00 Fahrenheit	
Beef	Walk in Cooler	40.00 Fahrenheit	
Fruit	Upright Cooler	40.00 Fahrenheit	IR
Water	Handwash Station	100.00 Fahrenheit	
Lactic Acid - Sanitizer	Sanitizer Bucket	600.00 PPM	Used Facility's testing materials
Water	Dishwasher	162.00 Fahrenheit	
Chicken	Walk in Cooler	70.00 Fahrenheit	Cooling ~ 1 hour
Water	Three Compartment Sink	120.00 Fahrenheit	
Cheese	Prep Cooler	39.00 Fahrenheit	
Fries	Upright Roll in Cooler	40.00 Fahrenheit	Blanched

Overall Comments:

Notes:

- Items that are prepackaged in the facility shall have labels with the following four items:

- 1) The common name of the food, or absent a common name, an adequately descriptive identity statement.**
- 2) If made from two or more ingredients, a list of ingredients in descending order of predominance by weight, including a declaration of artificial color or flavor and chemical preservatives, if contained in the food.**

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3) *An accurate declaration of the quantity of contents.*

4) *The name and place of business of the manufacturer, packer, or distributor.*

Quantity of contents on the observed labels is only shown under the serving size of the nutrition facts label. Denote the net quantity in a more visible format so as to inform consumers.

- Maintain shellstock information for frozen molluscan shellfish for 90 days.

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 **10/23/2025**. 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



Received By: Kelly Forstner
General Manager
Signed On: October 09, 2025