

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 FA0202922 - GM-DAVE & BUSTER'S		Site Address 940 GREAT MALL DR, MILPITAS, CA 95035		Inspection Date 02/11/2025		Placard Color & Score GREEN 92		
Program PR0306743 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17			Owner Name DAVE & BUSTER'S OF CALIF		Inspection Time 15:00 - 17:00			
Inspected By GLENCIJOY DAVID		Inspection Type ROUTINE INSPECTION		Consent By NEIL				FSC Eddie Zepeda 04/06/2028

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						
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				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				

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		
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

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: Measured chlorine at 0 ppm in bar warewash machine. No active warewashing at time of measurement. [CA] Maintain chlorine in mechanical warewash machine at 50 PPM. [SA] Three compartment sink will be used for wash, rinse, and sanitizing until machine is repaired.

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

Inspector Observations: Three drain flies present in Fairway bar area. [CA] Food facility shall be kept free of insects, flies, weevils, ants, gnats, drain flies, and fruit flies.

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

Inspector Observations: Accumulation of grease and debris on hood and hood filters. [CA] Clean mechanical exhaust hood and filters of accumulations.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
noodles	drawer coolers - right	41.00 Fahrenheit	
parmesan chicken	grill	183.00 Fahrenheit	
tomatoes	walk in cooler - meat	41.00 Fahrenheit	
cheese	prep cooler - left	41.00 Fahrenheit	
hot water	three compartment sink	120.00 Fahrenheit	
steak	drawer coolers - left	41.00 Fahrenheit	
American cheese	walk in cooler - next to storage area	41.00 Fahrenheit	
cheesecake	four door cooler/freezer	41.00 Fahrenheit	
egg	prep cooler - cook line	41.00 Fahrenheit	
beef patty	drawer coolers - left	41.00 Fahrenheit	
sausage	hot hold unit	135.00 Fahrenheit	
queso	hot hold unit	135.00 Fahrenheit	
hot water	three compartment sinks - bars	120.00 Fahrenheit	
mashed potatoes	hot hold unit	144.00 Fahrenheit	
ranch	prep cooler - right	41.00 Fahrenheit	
meat	three door freezer - storage area	11.00 Fahrenheit	IR
American cheese	drawer coolers - left	41.00 Fahrenheit	
boneless chicken wings	upright freezer	28.00 Fahrenheit	IR
beef patty	walk in cooler - meat	41.00 Fahrenheit	
ribeye	four door cooler	41.00 Fahrenheit	
queso blanco	hot hold unit	135.00 Fahrenheit	
tomatoes	prep cooler - right	41.00 Fahrenheit	
tomatoes, sliced	prep cooler - middle	41.00 Fahrenheit	
chicken strips	prep cooler - chicken	41.00 Fahrenheit	
chicken caesar	four door cooler	41.00 Fahrenheit	
quat	wiping cloth bucket	200.00 PPM	
chicken strip	deep fryer	180.00 Fahrenheit	
hot water	handwash sinks	100.00 Fahrenheit	
chocolate cheesecake	prep cooler - dessert	41.00 Fahrenheit	
high temperature sanitizer	warewash machine	160.00 Fahrenheit	
ribs	walk in cooler - meat	41.00 Fahrenheit	
cheese sticks	walk in freezer	-10.00 Fahrenheit	IR
cheese stick	prep cooler - right	41.00 Fahrenheit	
pasta	drawer coolers - right	41.00 Fahrenheit	
chlorine	warewash machine - bar	0.00 PPM	
brussel sprouts	prep cooler - left	41.00 Fahrenheit	
shrimp	drawer coolers - right	41.00 Fahrenheit	
sour cream	two door cooler - next to walk in cooler	41.00 Fahrenheit	
parmesan chicken	four door cooler/freezer	28.00 Fahrenheit	
mini pretzel dogs	prep cooler - left	41.00 Fahrenheit	
quat	three compartment sink	200.00 PPM	
chicken wing	walk in cooler - drink	41.00 Fahrenheit	
chicken, raw	walk in freezer	-9.00 Fahrenheit	IR
barbacoa	upright cooler	41.00 Fahrenheit	
chicken	two door cooler - storage area	41.00 Fahrenheit	
ice cream	three door freezer - facing walk in cooler	9.00 Fahrenheit	IR
bechamel sauce	prep cooler - cook line	41.00 Fahrenheit	
chicken strips	prep cooler - chicken	41.00 Fahrenheit	
cookie dough	three door freezer - left of laundry area	7.00 Fahrenheit	IR
macaroni and cheese	prep cooler - cook line	41.00 Fahrenheit	
fries	reach in freezer	11.00 Fahrenheit	IR
tomatoes, sliced	prep cooler - middle	41.00 Fahrenheit	
quat	three compartment sinks - bars	200.00 PPM	

Overall Comments:

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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 2/25/2025. 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

NR

Received By: Neil Remolar
GM
Signed On: February 11, 2025