

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 FA0290479 - ONIGILLY		Site Address 296 GREAT MALL DR, MILPITAS, CA 95035		Inspection Date 02/24/2026		Placard Color & Score GREEN 87		
Program PR0435583 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name ONIGILLY KITCHEN LLC		Inspection Time 10:10 - 12:20			
Inspected By JOSHUA LUCES		Inspection Type ROUTINE INSPECTION		Consent By SUNG				FSC Sung Park 1/26/2029

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification	X						S
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						S
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			
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						S
K22	Sewage and wastewater properly disposed	X						
K23	No rodents, insects, birds, or animals	X						S

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		
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	X	
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

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

Inspector Observations:

1. Measured one bag of chicken removed from rethermalization and being staged for hot holding between 130F - 145F.

[CA] Any PHF that has been cooked, cooled, and reheated for hot holding shall be reheated to a minimum internal temperature of 165°F for 15 seconds.

[COS]: The violation was corrected by returning the above food items to the rethermalizer to reheat above 165F. Using logs to take final heating temperatures prior to hot holding was discussed at this time.

2. Multiple foods in the steam table measured between 120F - 130F and the water temperature of the steam table measured at 169F; the person in charge stated final reheating temperatures were not taken after heating. (See measured observations)

[CA] Any PHF that has been cooked, cooled, and reheated for hot holding shall be reheated to a minimum internal temperature of 165°F for 15 seconds.

[SA] A written discard time marked for 4 hours since removed from refrigeration was placed for the items in the steam table

Minor Violations

K19 - 3 Points - Non-compliance with consumer advisory for raw or undercooked foods; 114012, 114093

Inspector Observations:

A reminder statement is posted on the menu but the disclosure of which food items that are served raw/undercooked are not indicated on the menu.

[CA] Provide consumer warning for the sale of raw or undercooked animal-derived foods.

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations:

The hot water line for the janitorial sink was observed leaking at this time; the hot water is turned off between use and the person in charge was able to demonstrate how they access hot water for the sink. It was stated that the leak started within the past week.

[CA] Repair plumbing fixture and maintain in clean and good repair.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
Water	Front Hand washing sink	108.00 Fahrenheit	
Chicken	Steam Table	125.00 Fahrenheit	Reheated
Tuna	Two door upright cooler	37.00 Fahrenheit	
Water	Preparation Sink	144.00 Fahrenheit	
Rice	Rice Cooker (Front Preparation)	145.00 Fahrenheit	
Tofu	Steam Table	120.00 Fahrenheit	Reheated
Beef	Steam Table	116.00 Fahrenheit	Reheated
Edamame	Front Left Cold Top Preparation Cooler	41.00 Fahrenheit	
Cooked Egg	Two door upright cooler	38.00 Fahrenheit	
Sanitizer Concentration	Multiuse wiping cloth bucket at front service	200.00 PPM	Quaternary ammonia
Mushroom Mix	Front Right Cold Top Preparation Cooler	38.00 Fahrenheit	
Spicy Tuna	Front Right Cold Top Preparation Cooler	38.00 Fahrenheit	
Sanitizer Concentration	Multiuse wiping cloth bucket at rear preparation	200.00 PPM	Quaternary ammonia
Mushroom Mix	Front Left Cold Top Preparation Cooler	41.00 Fahrenheit	
Sanitizer Concentration	Three compartment sink	200.00 PPM	Quaternary ammonia
Eel	Steam Table	125.00 Fahrenheit	Reheated
Water	Three compartment sink	133.00 Fahrenheit	
Water	Rear handwashing sink	100.00 Fahrenheit	

Overall Comments:

A joint inspection was conducted today with G. Gonzalez, REHS, and J. Luces, REHS. This report was generated by J. Luces.

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 **3/10/2026**. 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.

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: Sung Park
Manager
Signed On: February 24, 2026