

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 FA0253771 - CENTURY GREAT MALL 20		Site Address 1010 GREAT MALL DR, MILPITAS, CA 95035		Inspection Date 08/12/2026		Placard Color & Score GREEN 100		
Program PR0369627 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name CENTURY THEATRES INC		Inspection Time 16:30 - 17:30			
Inspected By MAVERICK CHIN		Inspection Type ROUTINE INSPECTION		Consent By HECTOR M.				FSC Hector Alvarez Maldonado 07/02/2030

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						S
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						S
K08	Time as a public health control; procedures & records					X		S
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						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		
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

No minor violations were observed during this inspection.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
wings	under-counter cooler - chicken station	36.00 Fahrenheit	
quaternary ammonium sanitizer	three compartment warewashing sink - back kitchen	300.00 PPM	
ice cream	upright display freezer - left and right aisles	15.00 Fahrenheit	
ambient	two-door under-counter cooler - drinks station	36.00 Fahrenheit	
ambient	upright cooler - back kitchen entrance - left	37.00 Fahrenheit	
ambient	upright cooler - back kitchen entrance - right	32.00 Fahrenheit	
pretzel bites	walk-in freezer	0.00 Fahrenheit	
samosas	walk-in cooler	35.00 Fahrenheit	
hot water	three compartment warewashing sink - back kitchen	120.00 Fahrenheit	
cheese pizza	hot hold display case - left aisle	138.00 Fahrenheit	time marked for discard after 45 minutes elapsed
pepperoni	walk-in cooler	35.00 Fahrenheit	
warm water	hand sink - middle island	100.00 Fahrenheit	low water pressure
pepperoni pizza	under-counter cooler - pizza station	37.00 Fahrenheit	
hot dogs	hot hold display case - left aisle	147.00 Fahrenheit	time marked with start and end time (4-hours)
hot water	three compartment warewashing sink - front service	120.00 Fahrenheit	
warm water	hand sink - back kitchen	100.00 Fahrenheit	
breaded tenders	under-counter cooler - chicken station	36.00 Fahrenheit	
dough	upright coolers - back kitchen	37.00 Fahrenheit	
ambient	prep cooler - back kitchen	36.00 Fahrenheit	

Overall Comments:

Facility does not use the two satellite wings (satellite A and B) for food preparation or food storage.

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 **8/26/2026**. 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.

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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: Hector Alvarez Maldonado
Manager

Signed On: August 12, 2026