

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 FA0258443 - VILLA FRESH ITALIAN KITCHEN		Site Address 2200 EASTRIDGE LP 9201, SAN JOSE, CA 95122		Inspection Date 07/16/2026		Placard Color & Score GREEN 90		
Program PR0378393 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name ORION AND FAMILY LLC		Inspection Time 16:45 - 17:45			
Inspected By THAO HA		Inspection Type ROUTINE INSPECTION		Consent By JOSUE GUEVARA				FSC Orion Zemene 10/28/2027

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						
K06	Adequate handwash facilities supplied, accessible	X						
K07	Proper hot and cold holding temperatures		X		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		
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		X
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: 1) Prep cooler measured to have:

- Sausage at 51F
- Cheese at 46F
- Pizza sauce at 46F
- Chicken at 46F
- Marinated mushrooms at 50F
- Olives at 49F
- Cut tomatoes at 52F
- Chimichurri at 45F
- Ambient temperature of 48F

Per employee food had been stocked in the cooler at opening around 11:00AM

2) Hot items on service line measured to be:

- Penne pasta at 109F
- Veggie lasagna at 95F
- Meat Lasagna at 98F
- Meat balls at 112F
- Marinara sauce at 110F
- Herb noodles at 110F
- Chicken wings at 92F
- Mac N cheese at 108F

Per log food temps were taken at 3:00PM and were in temperature. Per employee they were done cooking and placed items on the line at 2:30PM.

[CA] Keep PHFs cold at 41F and below or keep PHFs hot at 135F and above.

[COS]

1) All PHFs in prep cooler (items listed above) were VC&D (see VC&D report). New PHFs placed out for prep shall be on ice bath.

2) All items were placed on TPHC on same sheet as TPHC log for pizza. All items at hot service line shall be discarded at 6:30PM. Per manager he will be using same system of TPHC as pizza.

Minor Violations

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations: Floor and area under front handwash sink observed to be debris. [CA] Clean area.

Performance-Based Inspection Questions

N/A

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Measured Observations

Item	Location	Measurement	Comments
Cut tomatoes	Pizza prep cooler	452.00 Fahrenheit	
Sausage	Pizza prep cooler	49.00 Fahrenheit	
Marinated mushrooms	Pizza prep cooler	50.00 Fahrenheit	
Hot water	3-comp sink	120.00 Fahrenheit	
Olives	Pizza prep cooler	49.00 Fahrenheit	
Olives	Pizza prep cooler	49.00 Fahrenheit	
Cheese	Walk in cooler	41.00 Fahrenheit	
Penne pasta	Walk in cooler	61.00 Fahrenheit	Per operator cooked at the same time as pasta in front (2 hours prior)
Cut tomatoes	Walk in cooler	41.00 Fahrenheit	
Herb noodle	Walk in cooler	69.00 Fahrenheit	Per operator cooked at the same time as pasta in front (2 hours prior)
Shredded cheese	Pizza prep cooler	46.00 Fahrenheit	
Quat ammonia	3-comp sink	200.00 Fahrenheit	
Chicken	Pizza prep cooler	51.00 Fahrenheit	
Chimichuri	Pizza prep cooler	45.00 Fahrenheit	
Warm water	handwash sink	100.00 Fahrenheit	

Overall Comments:

Email: VillaFikmilpitas@yahoo.com

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 **7/30/2026**. 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

Josue G.

Received By: Josue G
PIC
Signed On: July 16, 2026