

**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**

<b>Facility</b> FA0302430 - CHICK-FIL-A MILPITAS TOWN CENTER		<b>Site Address</b> 755 E CALAVERAS BL, MILPITAS, CA 95035		<b>Inspection Date</b> 08/27/2025	
<b>Program</b> PR0444417 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 2 - FP16			<b>Owner Name</b> SERVANT LEADERSHIP GRC		<b>Inspection Time</b> 11:00 - 12:14
<b>Inspected By</b> NHA HUYNH		<b>Inspection Type</b> ROUTINE INSPECTION		<b>Consent By</b> CHRIS COOK	
				<b>FSC</b> Christopher Cook 01/29/2030	

<b>Placard Color &amp; Score</b>
<b>GREEN</b>
<b>100</b>

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						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						
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							
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		
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
grilled chicken	walk-in cooler	38.00 Fahrenheit	
soft serve mix	soft serve machine	37.00 Fahrenheit	
chicken saladq	2 door undercounter cooler	35.00 Fahrenheit	service area
hard boiled eggs	3 door prep cooler	38.00 Fahrenheit	
sliced tomatoes	open top sandwich cooler	39.00 Fahrenheit	
chicken	infared hot holding	194.00 Fahrenheit	
milk shake	milk shake machine	38.00 Fahrenheit	
cheese	single door undercounter cooler	38.00 Fahrenheit	
ambient air	single door upright freezer	20.00 Fahrenheit	
warm water	automatic handwash sink	108.00 Fahrenheit	
utensil surface	high temperature dishwasher	168.00 Fahrenheit	
milk	single door undercounter cooler	38.00 Fahrenheit	service area
mac & cheese	merco warmer	171.00 Fahrenheit	
burrito	2 drawer hot holding	151.00 Fahrenheit	
chicken	breeding stations	40.00 Fahrenheit	
chicken noodle soup	countertop hot holding	174.00 Fahrenheit	
chicken salad	2 door undercounter cooler	38.00 Fahrenheit	across prep sink
chicken	sliding tray hot holding	153.00 Fahrenheit	
mac & cheese	2 door undercounter cooler	39.00 Fahrenheit	across egg skillet
hot water	4 compartment sink	130.00 Fahrenheit	
chicken	walk-in freezer	-1.00 Fahrenheit	
liquid eggs	single drawer cooler	35.00 Fahrenheit	

### Overall Comments:

#### **OWNERSHIP CHANGE INFORMATION**

**NEW FACILITY NAME:** Chick-Fil-A Milpitas Town Center

**NEW OWNER:** Chick-Fil-A Inc.

*The applicant has completed the facility evaluation application process for an Environmental Health Permit.*

*The permit category for this facility is FP16. An invoice for the permit fee in the amount of \$1,580.00 will be mailed to the billing address on the application. Payment must be submitted within 10 days of receipt of the invoice. The owner is responsible for contacting our department if an invoice is not received and remit payment within 30 days.*

*The Environmental Health Permit will be effective: 09/01/2025 - 08/31/2026 This report serves as a temporary permit. However, the permit will be deemed invalid if the permit fee is not paid in full within 30 days from the date of this report. Okay to Operate.*

*An official permit will be mailed to the address on file and shall be posted in public view upon receipt.*

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**\*Structural Review inspection conducted on 08/27/2025**

**\*Permit condition:**

**The equipment listed below are conditionally approved without an exhaust hood:**

- A. 2x - Antunes Model ES-600R Egg Station.**
- B. 2x - Alto Shaam Model 5026452 Oven.**
- C. 1x - Pitco Model CFA-SRTE Re-thermalizer.**
- D. 1x - Champion Model DH500T-VHR CFA High Temperature Upright Dishwasher.**

**\*Obtain food safety manager certificate within 60 days. All other food employees must have valid food handler cards within 30 days from hire date.**

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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 **9/10/2025**. 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



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**Received By:** Chris Cook  
Interim Manager

**Signed On:** August 27, 2025