

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 FA0202604 - GROCERY OUTLET OF MILPITAS	Site Address 215 W CALAVERAS BL, MILPITAS, CA 95035	Inspection Date 10/21/2025
Program PR0302110 - NO FOOD PREP > 20,000 SQ FT - FP08	Owner Name JWID OUTLETS	Inspection Time 11:50 - 12:40
Inspected By NHA HUYNH	Inspection Type FOLLOW-UP INSPECTION	Consent By JUSTIN

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 10/14/2025

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

This violation found not in compliance on 10/21/2025. See details below.

Minor Violations

Cited On: 10/21/2025

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations:

Chicken salad at the very front in the produce case was measured at 49 degrees Fahrenheit. Chicken salad behind the front container were all measured below 41 degrees Fahrenheit. The shelf appears to be extended further than where the cold air blows out from.

[Corrective Action] Maintain Potentially Hazardous Foods at or below 41 degrees Fahrenheit.

Measured Observations

Item	Location	Measurement	Comments
chicken salad	produce cooler	49.00 Fahrenheit	front container
salmon	middle grab and go	43.00 Fahrenheit	40F - 47F
tofu	produce cooler	43.00 Fahrenheit	
cut melons	island cooler - fruits	43.00 Fahrenheit	
chicken salad	produce cooler	40.00 Fahrenheit	behind front container

Overall Comments:

A follow-up inspection was conducted to verify food temperatures in the 3 refrigeration units are in compliance.

K07: Temperatures in the middle grab and go cooler were measured between 40 - 47 degrees Fahrenheit. Cut melons in the island fruit cooler were measured at 43 degrees Fahrenheit and were not triple stacked. Most foods in the produce case were measured at or below 41 degrees Fahrenheit however the chicken salad was measured above 41 degrees Fahrenheit and may be due to the position of the chicken salad in relation to where the cold air blows out from.

Continue to work on maintaining proper cold holding temperature of 41 degrees Fahrenheit or below in the refrigeration units.

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 **11/4/2025**. 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.

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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: Justin Warren
operator

Signed On: October 21, 2025