

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 FA0202570 - DE LOS ALTOS GRILL		Site Address 1830 MILMONT DR, MILPITAS, CA 95035		Inspection Date 02/24/2026		Placard Color & Score GREEN 85		
Program PR0305154 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name ARMANDO RUIZ		Inspection Time 15:30 - 16:30			
Inspected By NHA HUYNH		Inspection Type ROUTINE INSPECTION		Consent By ARMANDO				FSC Armando Ruiz 01/25/2029

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		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		X
K34	Warewash facilities: installed/maintained; test strips		
K35	Equipment, utensils: Approved, in good repair, adequate capacity		X
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

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

Inspector Observations:

Multiple Potentially Hazardous Foods were measured between 100 - 117 degrees Fahrenheit in the steam table. Per PIC, the foods were re-heated and put on the steam table less than an hour ago and the steam table is not working properly.

[Corrective Action] Maintain hot Potentially Hazardous Foods above 135 degrees Fahrenheit.

[Suitable Alternative] The foods were re-heated above 165 degrees Fahrenheit and placed onto a makeshift steam table on the 6 burner stove.

Minor Violations

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations:

Beans observed cooling in the walk-in cooler in a large pot.

[Corrective Action] Cool foods in 4 inches shallow pans.

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations:

1. Heavy dust on the fan guard on the evaporator in the walk-in cooler.

[Corrective Action] Thoroughly clean and maintain clean.

2. Heavy dust on the exhaust vent in the restroom.

[Corrective Action] Maintain clean.

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

Inspector Observations:

1. Steam table not maintaining properly hot holding temperature.

[Corrective Action] Ensure equipment is properly functioning.

2. Rubber seal on the left door of the 2 door prep cooler in the kitchen observed damaged.

[Corrective Action] Repair or replace the rubber seal.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
raw beef, sauce	walk-in cooler	41.00 Fahrenheit	
hot water	handwash sink	120.00 Fahrenheit	
sauce	2 door prep cooler	41.00 Fahrenheit	service area
hot water	3 compartment sink	120.00 Fahrenheit	
beans, refried beans, meat	steam table	110.00 Fahrenheit	100F - 117F
pico de gallo, cheese	2 door prep cooler	40.00 Fahrenheit	
chicken	walk-in cooler	105.00 Fahrenheit	cooling
flan	2 door upright display cooler	40.00 Fahrenheit	
beans	walk-in cooler	78.00 Fahrenheit	cooling
sliced tomatoes	single door prep cooler	40.00 Fahrenheit	
chlorine sanitizer	3 compartment sink	100.00 PPM	

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Overall Comments:

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: Armando Ruiz
operator

Signed On: February 24, 2026