

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 FA0202922 - GM-DAVE & BUSTER'S		Site Address 940 GREAT MALL DR, MILPITAS, CA 95035		Inspection Date 11/13/2025		Placard Color & Score GREEN 83		
Program PR0306743 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17			Owner Name DAVE & BUSTER'S OF CALIF		Inspection Time 15:00 - 17:00			
Inspected By MAVERICK CHIN		Inspection Type ROUTINE INSPECTION		Consent By NEIL				FSC Neil Remolar 11/07/2030

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						
K05	Hands clean, properly washed; gloves used properly	X						S
K06	Adequate handwash facilities supplied, accessible	X						
K07	Proper hot and cold holding temperatures		X		X			S
K08	Time as a public health control; procedures & records						X	
K09	Proper cooling methods					X		S
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	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

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

Inspector Observations:

Partially-cooked bacon measured 105F while maintained in a metal container at the main cook-line. Per the PIC, bacon had been cooked less than 45 minutes prior.

Whipped cream measured 55F while maintained in an improper ice bath at the Midway Bar. Per staff, whipped cream had been relocated to the ice bath less than 2 hours prior.

[CA] Potentially hazardous foods shall be held at 41F or below, or at 135F or above to prevent the growth of bacteria. Ensure that ice in ice baths comes up to the maximal level of food in the container to facilitate proper holding temperatures.

[COS] Partially-cooked bacon relocated to preparation refrigerator. Whipped cream relocated to under-counter refrigeration unit.

Minor Violations

K14 - 3 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

Inspector Observations:

1. Black, mold-like growth observed on cutting board maintained on top of the left-side prep sinks in the main kitchen. Cutting board not actively in-use.

[CA] Food contact surfaces shall be maintained clean. When cutting boards become too scored/scratched to be properly cleaned, discard them and obtain new ones.

2. Clean, wet cutting boards observed to be stored stacked up in a pile.

[CA] Utensils and equipment shall be properly air dried prior to stacking.

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations:

Three compartment sinks at both bars (Sports bar and Midway Bar) are capable of outputting water at a maximum of 113F. Per staff, three compartment sinks are used for the washing of glasses. Three compartment sinks observed to be properly set up to facilitate dishwashing.

[CA] Hot water shall be supplied at a minimum temperature of at least 120°F measured from the faucet throughout facility except at handwash sinks.

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations:

10+ flies observed at Midway Bar area. Flies observed flying close to uncovered glasses and drink dispenser nozzles/open-top bottles of alcohol.

[CA] Work with pest control to eradicate presence of flies within facility to prevent the contamination of food or food contact surfaces.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
flour/breading	prep cooler - meat dredging	41.00 Fahrenheit	
preztel dog	prep cooler - pizza	39.00 Fahrenheit	
beef skirt	walk-in cooler (dairy)	40.00 Fahrenheit	
cake	two-door upright cooler - back kitchen	39.00 Fahrenheit	
pasta	drawer coolers - under cook-line	40.00 Fahrenheit	
sauce	steam table - right	174.00 Fahrenheit	
strawberry cake	four-door upright cooler	40.00 Fahrenheit	
milk	walk-in cooler (dairy)	41.00 Fahrenheit	
blue cheese	prep cooler - salad	39.00 Fahrenheit	
quaternary ammonium	wiping cloth bucket	200.00 PPM	
pepperoni pizza	walk-in cooler (vegetables)	40.00 Fahrenheit	
sausage	drawer coolers - under cook-line	40.00 Fahrenheit	
hot water	prep sink	120.00 Fahrenheit	
sliced tomatoes	prep cooler - pizza	37.00 Fahrenheit	
tomato sauce	steam table - left	163.00 Fahrenheit	
garlic bread	prep cooler - pasta	38.00 Fahrenheit	
sliced tomatoes	walk-in cooler (vegetables)	41.00 Fahrenheit	
high temperature sanitizing rinse	mechanical dishwasher - kitchen	164.00 Fahrenheit	
chocolate cake	prep cooler - far right	41.00 Fahrenheit	
warm water	handwash sink - back kitchen	100.00 Fahrenheit	
ambient	hot hold basket	163.00 Fahrenheit	
salmon	two-door upright cooler - back kitchen (thawing)	39.00 Fahrenheit	
warm water	handwash sink - middle kitchen	100.00 Fahrenheit	
warm water	handwash sink - employee restroom	100.00 Fahrenheit	
beef	walk-in freezer	12.00 Fahrenheit	
mayonnaise	upright cooler - front kitchen - left	39.00 Fahrenheit	
hot water	three compartment sink	120.00 Fahrenheit	
sweet potato fries	upright freezer - front kitchen - right	8.00 Fahrenheit	
lettuce	prep cooler - salad	40.00 Fahrenheit	
chicken	prep cooler - meat dredging	40.00 Fahrenheit	
warm water	handwash sink - front kitchen	100.00 Fahrenheit	
salmon	drawer coolers - under cook-line	41.00 Fahrenheit	
pizza	walk-in cooler (alcohol/bar area)	41.00 Fahrenheit	
guacamole	prep cooler - pasta	41.00 Fahrenheit	
mayonnaise	upright glass-door cooler	40.00 Fahrenheit	
chlorine sanitizer	mechanical dishwasher - Midway Bar	50.00 PPM	
cheese	prep cooler - pizza	39.00 Fahrenheit	
chicken wings	walk-in cooler (alcohol/bar area)	40.00 Fahrenheit	
beef patty	drawer coolers - under cook-line	37.00 Fahrenheit	

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 **11/27/2025**. 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: Neil Remolar
GM
Signed On: November 13, 2025