

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 FA0254527 - OUTBACK STEAKHOUSE		Site Address 1246 GREAT MALL DR, MILPITAS, CA 95035		Inspection Date 05/02/2024	
Program PR0371289 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17			Owner Name CERCA TROVA STEAKHOUS		Inspection Time 14:00 - 16:00
Inspected By ALEXANDER ALFARO		Inspection Type ROUTINE INSPECTION		Consent By JAMES	
				FSC James Colby 3/31/2028	

Placard Color & Score
GREEN
86

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	X			N
K06 Adequate handwash facilities supplied, accessible	X						S
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						S
K14 Food contact surfaces clean, sanitized	X						
K15 Food obtained from approved source	X						S
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	X	
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	X	
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	X	
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

No major violations were observed during this inspection.

Minor Violations

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations:

In the kitchen area, at the prep cooler, an employee was observed switching tasks from wiping prep surfaces to preparing food without washing their hands in between glove change.

[CA] Properly wash hands with soap, warm water and dry using single use paper towels as required prior to putting on gloves.

[COS] Inspector instructed employee to wash their hands prior to commencing food preparation. Educated on potential contamination from switching gloves without washing hands.

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

Inspector Observations:

****REPEAT VIOLATION****

Flies present in the bar area and near the back door in the prep area.

NOTE: Facility has an electric bug trap from EcoLab near the back prep door and two other bug traps that are not working (one in the dry storage room and one on a shelf in the bar). Facility also receives monthly pest control services from EcoLab.

[CA] Maintain the facility free of vermin at all times.

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations:

In the dry storage room a bulk bag of flour was found open without being in a container with a lid.

[CA] Store open bulk foods in approved NSF containers with tight fitting lids.

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations:

1. In the dry storage room a pressurized cylinder was found unrestrained.

[CA] All pressurized cylinders shall be securely fastened to a rigid structure.

2. In the dry storage room a plastic deli container was found being used as a scoop for flour.

[CA] Use approved utensils such as scoops or spoons with handles to ensure hands do not come in direct contact with food.

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

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Inspector Observations:

In the men's restroom, at the left hand washing sink, water was standing in the basin of the sink. All other plumbing was functioning properly.

[CA] Maintain all plumbing in good repair.

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

Inspector Observations:

Floors and walls throughout the facility (in the ware washing, dry storage, cook line, and bar area) have an accumulation of filth and debris.

[CA] Maintain the floors, walls, and ceilings of the facility clean and in good repair. Provide a thorough cleaning to facility.

Performance-Based Inspection Questions

Needs Improvement - Hands clean/properly washed/gloves used properly.

Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
Bread	Delivered	33.00 Fahrenheit	Infrared
Steak	Upright Cooler	38.00 Fahrenheit	
Salmon	Cooler	38.00 Fahrenheit	
Steak	Final Cook	140.00 Fahrenheit	Consumer Advisory present on menu
Quat Sanitizer	Four Compartment Sink - Bar	400.00 PPM	
Water	Hand Washing Sink - All	100.00 Fahrenheit	
Chlorine Sanitizer	Ware Wash Machine	50.00 PPM	
Ice Cream	Walk in Cooler	10.00 Fahrenheit	
Fries	Freezer	17.00 Fahrenheit	Infrared
Lactic Acid Sanitizer	Sanitizer Bucket	725.00 PPM	
Shredded Cheese	Ice Bath	41.00 Fahrenheit	
Keg	Under Counter Cooler	40.00 Fahrenheit	
Tomatoes	Walk in Cooler	39.00 Fahrenheit	
Roast	Roaster	120.00 Fahrenheit	Cooking
Baked Potatoes	Hot Hold Drawer	160.00 Fahrenheit	
Fries	Hot Hold Lamp	145.00 Fahrenheit	
Shrimp	Cooler	39.00 Fahrenheit	
Water	Three Compartment Sink	120.00 Fahrenheit	
Brownies	Delivered	31.00 Fahrenheit	Infrared
Chili	Prep Sink - Ice Bath	85.00 Fahrenheit	Cooling
Chicken	Delivered	32.00 Fahrenheit	Infrared
Fried Shrimp	Final Cook	175.00 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 **5/16/2024**. 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: James Colby
General manager

Signed On: May 02, 2024