

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 FA0262476 - JOLLIBEE GREAT MALL		Site Address 100A GREAT MALL DR, MILPITAS, CA 95035		Inspection Date 09/25/2025		Placard Color & Score GREEN 79		
Program PR0385343 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name HONEYBEE FOODS CORPO		Inspection Time 10:15 - 11:40			
Inspected By MAVERICK CHIN		Inspection Type ROUTINE INSPECTION		Consent By AIMEE				FSC Sophia Sicut 09/07/2027

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		X			
K07	Proper hot and cold holding temperatures	X						S
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						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		X
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		
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

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations:

Handwash sink in the front kitchen area lacked soap. Handwash sink in the women's restroom lacked soap.

[CA] Provide handwashing cleanser in dispenser at handwash stations at all times.

[COS] Soap refilled for both locations.

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations:

Multiple food safety certificates are expired, and said employees do not possess valid food handler cards.

[CA] All employees must have either a valid food safety certificate or a valid food handler card available for review at all times.

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

Inspector Observations:

Water measured 76F in the women's restroom.

[CA] Handwashing facilities shall be equipped to provide minimum 100°F water under pressure for a minimum of 15 seconds.

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

Inspector Observations:

1. 15+ flies observed throughout the kitchen area.

[CA] Food facility shall be kept free of non-disease carrying insects, weevils, ants, gnats, and fruit flies.

2. Wiring underneath the chicken dredging station observed to be gnawed on by rodents. No other evidence of rodent activity observed.

Note: Pest control report states that preventative treatment for rodents was applied during last service. Rodent bait station observed in the kitchen area.

[CA]: The premises of each food facility must be maintained free of vermin. A facility cannot operate if there is a vermin infestation that leads to contamination of food contact surfaces, packaging, utensils, food equipment, or adulteration of food.

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

Inspector Observations:

Built-in thermometer for the walk-in cooler used to store raw chicken observed to be inaccurate by greater than greater than 10F.

[CA] Re-calibrate or replace.

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:

Drain pipe for the rethermalizer in the cooking area observed to be directly plumbed to the floor sink.

[CA] All equipment that discharges liquid waste shall be drained by means of indirect waste pipes, and all wastes drained by them shall discharge through an airgap of minimum one inch into a floor sink or other approved type of receptor.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
SLICED TOMATOES, CHEESE	PREP INSERTS	41.00 Fahrenheit	
WARM WATER	HANDSINKS, MEN'S RESTROOM AND KITCHEN	100.00 Fahrenheit	
QUATERNARY AMMONIA	3-COMPARTMENT SINK, SANITIZER BUCKETS	200.00 PPM	
HOT WATER	3-COMPARTMENT SINK	120.00 Fahrenheit	
ADOBO RICE	RICE WARMER	180.00 Fahrenheit	
NOODLES	WALK-IN REFRIGERATOR	38.00 Fahrenheit	
RAW CHICKEN, NOODLES	UPRIGHT REFRIGERATOR	39.00 Fahrenheit	
CHICKEN	WALK-IN FREEZER	-4.00 Fahrenheit	
WHITE RICE	RICE WARMER	170.00 Fahrenheit	
SPAGHETTI NOODLES, CHEESE	NOODLE PREP UNIT INSERTS	37.00 Fahrenheit	
BEEF PATTY	GRIDDLE, COOKED	161.00 Fahrenheit	
WARM WATER	HANDSINK, WOMEN'S RESTROOM	76.00 Fahrenheit	
RAW CHICKEN	WALK-IN REFRIGERATOR	38.00 Fahrenheit	

Overall Comments:

Routine conducted in conjunction with complaint investigation CO0157958

Joint inspection with Mindy Nguyen.

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 **10/9/2025**. 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



Received By: imelda viray
restaurant manager

Signed On: September 25, 2025