

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 FA0202821 - VILLA FRESH ITALIAN KITCHEN		Site Address 611 GREAT MALL DR FC11, MILPITAS, CA 95035		Inspection Date 06/22/2022	
Program PR0306545 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name ZEMENE, ORION		Inspection Time 14:00 - 15:30
Inspected By GLENCIJOY DAVID	Inspection Type ROUTINE INSPECTION	Consent By ORION	FSC		

Placard Color & Score
GREEN
82

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			
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						

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		
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		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

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

Inspector Observations: Measured tomatoes at 55F, ham at 48F, and sausage at 49F in prep cooler. Food has been in cooler since 11AM. After keeping lid to prep cooler closed, measured tomatoes at 53F. [CA] PHFs shall be held at 41°F or below or at 135°F or above. [COS] Foods are served or discarded by 3PM.

Minor Violations

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: No paper towels at back handwash sink. [CA] Single-use sanitary towels shall be provided in dispensers at all times.

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: Accumulation of black mold-like substance in interior of ice machine. [CA] Clean and sanitize interior of ice machine regularly.

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

Inspector Observations: Accumulation of debris on both hoods and hood filters. [CA] Clean mechanical exhaust hood and filters of accumulations.

Accumulation of debris on shelving in walk in cooler. [CA] Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

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

Inspector Observations: Accumulation of debris on floors underneath equipment and in floor sinks. [CA] Floors and floor sinks in food preparation area shall be kept clean.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
lasagna (metal container)	walk in cooler	41.00 Fahrenheit	
cheese	walk in cooler	38.00 Fahrenheit	
lasagna noodle	walk in cooler	40.00 Fahrenheit	
cheese	prep cooler	41.00 Fahrenheit	
cheese	ice bath	38.00 Fahrenheit	
hot water	prep sink	120.00 Fahrenheit	
lasagna (plastic container)	walk in cooler	40.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	
pasta noodles	walk in cooler	58.00 Fahrenheit	cooling
broccoli	upright freezer - right	15.00 Fahrenheit	IR
chicken	upright freezer - left	20.00 Fahrenheit	IR
sausage	walk in cooler	40.00 Fahrenheit	
hot water	three compartment sink	120.00 Fahrenheit	
chicken	walk in cooler	40.00 Fahrenheit	
bakez ziti	walk in cooler	56.00 Fahrenheit	cooling
ham	prep cooler	48.00 Fahrenheit	
tomatoes	prep cooler	55.00 Fahrenheit	
cheese	prep cooler	41.00 Fahrenheit	
sausage	prep cooler	49.00 Fahrenheit	
quat	three compartment sink	200.00 PPM	

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Overall Comments:

Orion showed proof of registration for a Food Safety Certificate.

Facility already has a service order for plumbing issues:

- 1) leaking ice machine*
- 2) leaking drain pipe for three compartment sink*
- 3) leaking faucet for three compartment sink*

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 **7/6/2022**. 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: Orion
PIC
Signed On: June 22, 2022