

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 08/12/2026		Placard Color & Score GREEN 81		
Program PR0305154 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name ARMANDO RUIZ		Inspection Time 14:15 - 15:20			
Inspected By MAVERICK CHIN		Inspection Type ROUTINE INSPECTION		Consent By ARMANDO R.				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						
K04	Proper eating, tasting, drinking, tobacco use	X						
K05	Hands clean, properly washed; gloves used properly			X	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	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				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						S
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	X	
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		

OFFICIAL INSPECTION REPORT

Facility FA0202570 - DE LOS ALTOS GRILL	Site Address 1830 MILMONT DR, MILPITAS, CA 95035	Inspection Date 08/12/2026
Program PR0305154 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name ARMANDO RUIZ	Inspection Time 14:15 - 15:20
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:

REPEAT VIOLATION

On a prep table at the back kitchen area, a tub of raw beef measured 55F. Per an employee, he was actively preparing it and just about to start cooking it. However, aforementioned employee observed warewashing in the three compartment sink while stating that he was actively preparing beef. Employee stated beef was removed from refrigeration 10-15 minutes prior.

Raw chicken measured 50F in a plastic bucket full of standing water while maintained on boxes in the back kitchen area. Per staff, they had begun thawing the chicken 25 minutes prior. [Minor thawing to Major holding violation]

In the prep cooler across from the cook-line, sliced tomatoes measured 54F while maintained in a container placed on top of another insert. Per employees, tomatoes had been relocated there less than 10 minutes prior.

[CA] Potentially hazardous foods shall be held at 41F or below, or at 135F or above to prevent the growth of bacteria.

[COS] Raw beef was placed into a stock pot and subsequently cooked. Raw chicken in standing water was relocated to the walk-in cooler. Sliced tomatoes were relocated to the lower portion of the unit.

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:

Observed owner open case of raw chicken, touched chicken to verify that it was still frozen, then proceeded to dry hands on a cloth. Owner was stopped and asked to wash hands prior to any contamination occurring.

[CA] Employees shall wash their hands in all of the following scenarios:

- (1) Immediately before engaging in food preparation, including working with nonprepackaged food, clean equipment and utensils, and unwrapped single-use food containers and utensils.*
- (2) After touching bare human body parts other than clean hands and clean, exposed portions of arms.*
- (3) After using the toilet room.*
- (4) After caring for or handling any animal allowed in a food facility pursuant to this part.*
- (5) After coughing, sneezing, using a handkerchief or disposable tissue, using tobacco, eating, or drinking.*
- (6) After handling soiled equipment or utensils.*
- (7) During food preparation, as often as necessary to remove soil and contamination and to prevent cross-contamination when changing tasks.*
- (8) When switching between working with raw food and working with ready-to-eat food.*
- (9) Before initially donning gloves for working with food.*
- (10) Before dispensing or serving food or handling clean tableware and serving utensils in the food service area.*
- (11) After engaging in other activities that contaminate the hands.*

[COS] Owner properly washed hands with soap.

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

OFFICIAL INSPECTION REPORT

Facility FA0202570 - DE LOS ALTOS GRILL	Site Address 1830 MILMONT DR, MILPITAS, CA 95035	Inspection Date 08/12/2026
Program PR0305154 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name ARMANDO RUIZ	Inspection Time 14:15 - 15:20

Inspector Observations:

REPEAT VIOLATION

Beans measured between 51F and 53F while maintained in a large, lid-covered stock pot on a dunnage rack in the walk-in cooler. Per staff, beans had been cooked between 4.5 and 5 hours prior.

In the walk-in cooler, a container of pastor measured 55F while maintained in a lid covered container. Per staff, pastor had been cooked less than an hour prior.

[CA] After heating or hot holding, Potentially Hazardous Foods (PHFs) shall be cooled rapidly from 135°F to 70°F within 2 hours and from 70°F to 41°F within 4 hours. Approved cooling methods include: 1) Placing the food in shallow pans 2) Separating the food into thinner or smaller portions. 3) Using rapid cooling equipment (Ex. blast chiller) 4) Using containers that facilitate heat transfer (ex. stainless steel) 5) Adding ice as an ingredient. 6) Using ice paddles 7) Using an ice bath and stirring frequently 8) Accordance with a HACCP plan. Cooling foods shall have enough space around the containers for cold air to circulate, be loosely covered, or uncovered and stirred as frequently needed to evenly cool.

[COS] Owner removed lid and relocated beans to the walk-in freezer for rapid cooling. Pastor was uncovered to facilitate cooling.

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. Observed an accumulation of black and brown slime-like substance on the interior panel of the ice machine.

[CA] Ensure that the ice machine is cleaned regularly to prevent buildup.

2. Chlorine sanitizer measured greater than 200 ppm while actively warewashing in the three compartment warewashing sink.

[CA] Manual sanitization shall be accomplished in the final sanitizing rinse by contacting a chlorine solution of 100 PPM concentration for at least 30 seconds or by contacting a quaternary ammonium solution of 200 PPM concentration for at least 60 seconds.

[COS] Instructed employees to add water to dilute solution. Chlorine remeasured at 100 ppm.

K26 - 2 Points - Unapproved thawing methods used; frozen food; 114018, 114020, 114020.1

Inspector Observations:

On a stack of boxes at the back preparation area, observed raw chicken thawing in a bucket of standing water.

[CA] Frozen potentially hazardous food shall only be thawed in one of the following ways: 1) under refrigeration that maintains the food temperature at 41°F or below, 2) completely submerged under potable running water for a period not to exceed two hours at a water temperature of 70°F or below, and with sufficient water velocity to agitate and flush off loose particles into the sink drain, 3) in a microwave oven if immediately followed by immediate preparation, 4) as part of a cooking process.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

OFFICIAL INSPECTION REPORT

Facility FA0202570 - DE LOS ALTOS GRILL	Site Address 1830 MILMONT DR, MILPITAS, CA 95035	Inspection Date 08/12/2026
Program PR0305154 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name ARMANDO RUIZ	Inspection Time 14:15 - 15:20

Measured Observations

Item	Location	Measurement	Comments
shredded mozzarella	two-door prep cooler - cook-line	40.00 Fahrenheit	
beans	steam table	165.00 Fahrenheit	
flan	upright clear door cooler - front service	41.00 Fahrenheit	
ambient	walk-in cooler	41.00 Fahrenheit	
birria	grill - hot hold	159.00 Fahrenheit	
pastor	steam table	165.00 Fahrenheit	
grilled peppers	prep cooler - front service	36.00 Fahrenheit	
frozen chicken	walk-in freezer	11.00 Fahrenheit	
birria	steam table	163.00 Fahrenheit	
rice	steam table	164.00 Fahrenheit	
warm water	hand sinks - kitchen, restroom	100.00 Fahrenheit	
salsa roja	prep cooler - front service	37.00 Fahrenheit	
chlorine sanitizer	three compartment sink	200.00 PPM	greater than, corrected to 100 ppm
hot water	three compartment sink	120.00 Fahrenheit	
pico de gallo	two-door prep cooler - cook-line	40.00 Fahrenheit	
salsa verde	prep cooler - front service	36.00 Fahrenheit	
raw beef	walk-in cooler	41.00 Fahrenheit	
salsa verde	walk-in cooler	40.00 Fahrenheit	
shrimp	one-door prep cooler - cook-line	41.00 Fahrenheit	

Overall Comments:

Conducted in conjunction with commissary evaluation SR0886005.

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 **8/26/2026**. 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
Owner

Signed On: August 12, 2026