

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 FA0202604 - GROCERY OUTLET OF MILPITAS		Site Address 215 W CALAVERAS BL, MILPITAS, CA 95035		Inspection Date 10/14/2025	
Program PR0302110 - NO FOOD PREP > 20,000 SQ FT - FP08			Owner Name JWID OUTLETS		Inspection Time 15:10 - 16:40
Inspected By NHA HUYNH	Inspection Type ROUTINE INSPECTION	Consent By ELOISA	FSC Exempt		

Placard Color & Score

GREEN

88

RISK FACTORS AND INTERVENTIONS						OUT		COS/SA	N/O	N/A	PBI
						IN	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									S
K04	Proper eating, tasting, drinking, tobacco use	X									
K05	Hands clean, properly washed; gloves used properly	X									
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		
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										
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									X	
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:

1. MAJOR. REPEAT. Multiple items in the produce case was measured at 45 - 56 degrees Fahrenheit.

[Corrective Action] Maintain Potentially Hazardous Foods at or below 41 degrees Fahrenheit. Dairy items may be held at 45 degrees Fahrenheit or below.

[Suitable Alternative] Bean sprouts and first row of cream cheese were removed and placed at discard section at the back area.

2. MAJOR. The cut melon that was triple stacked at the fruits island cooler was measured at 53 degrees Fahrenheit.

[Corrective Action] Maintain Potentially Hazardous Foods at or below 41 degrees Fahrenheit. Discontinue triple stacking cut melons in this cooler.

[Suitable Alternative] All containers in this cooler not triple stacked anymore.

3. REPEAT VIOLATION. Smoked salmon in the middle grab and go cooler was measured at 49 degrees Fahrenheit.

[Corrective Action] Maintain Potentially Hazardous Foods at or below 41 degrees Fahrenheit.

Follow-up By
10/21/2025

Minor Violations

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations:

Observed large gap under the double door at the back area.

[Corrective Action] Ensure gaps are not larger than 1/4 inch.

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

Inspector Observations:

Observed flooring material separating from the floor and wall near the mop sink.

[Corrective Action] Maintain floors in good condition.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
raw shell eggs, deli meat, cheese, yogurt	deli case	40.00 Fahrenheit	
hot water	mop sink	120.00 Fahrenheit	
chicken caesar salad	produce case	49.00 Fahrenheit	
chicken salad, sausage	walk-in cooler	36.00 Fahrenheit	
smoked salmon	middle grab and go cooler	49.00 Fahrenheit	top rack
pork, chicken	meat case	35.00 Fahrenheit	
beef, chicken	left grab and go cooler	40.00 Fahrenheit	
cream cheese	produce case	56.00 Fahrenheit	
guacamole	produce case	45.00 Fahrenheit	
cheese	island cooler - cheeses	41.00 Fahrenheit	
bean sprouts	produce case	55.00 Fahrenheit	
cut melon	island cooler - fruits	53.00 Fahrenheit	triple stacked
milk	merchandise/walk-in cooler	35.00 Fahrenheit	
salmon	middle grab and go cooler	41.00 Fahrenheit	bottom rack
cut melons	island cooler - fruits	42.00 Fahrenheit	single and double stacked
tofu	produce case	46.00 Fahrenheit	

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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 **10/28/2025**. 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: Eloisa Lopez
manager

Signed On: October 14, 2025