

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 FA0230339 - MILAN	Site Address 1712 MERIDIAN AV F, SAN JOSE, CA 95125	Inspection Date 09/30/2025
Program PR0330347 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name DOLCE RESTAURANT GROU	Inspection Time 16:00 - 17:00
Inspected By HELEN DINH	Inspection Type LIMITED INSPECTION	Consent By ERKAN

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: Major: Found 1 LIVE cockroach at bar area. [CA] Eliminate all evidence of LIVE cockroach. Clean and sanitize all effected areas. Provide approved pest control services. [COS] Operator eliminated LIVE cockroach.

Minor: Found several flies near bar area. [CA] Each food facility shall be free of pest such as flies. Provide approved pest control services.

Minor Violations

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: Measured container of rigatoni holding at 46 in 2 door under drawer at cooks line for less than 4 hours. [CA] Maintain all cold PHFs held at or below 41F.

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. Measured hot water holding at 158F at high temp dish machine. [CA] Mechanical sanitization shall be accomplished in the final sanitizing rinse by achieving a utensil surface temperature of 160°F (or manufacturer's instruction). [COS] Operator directed to conduct final step of sanitizing at warewash sink near by.

2. Measured 0 ppm chlorine at low temp dish machine at bar area. [CA] Maintain chlorine in mechanical warewash machine at 50 PPM. [COS] Operator directed to conduct final step of sanitizing at warewash sink near by.

Note: Facility was not open to the public at the time of inspection.

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

Inspector Observations: Measured hot water for warewash sinks holding between 103F - 117F at different areas of kitchen from bar area to back kitchen. [CA] Provide an adequate, pressurized, potable supply of hot water at a minimum of 120F for all sinks with the exception of hand wash sink to be held between 100F - 108F.

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

Inspector Observations: Observed a new warewash sink installed at bar area. [CA] New and/or replacement food equipment shall be certified or classified for sanitation by an American National Standards Institute (ANSI) accredited certification program (e.g. NSF, UL EPH, UL Sanitation, CSA Sanitation, or ETL Sanitation). A person proposing to build or remodel a food facility shall submit plans and specifications for review and shall receive plan approval prior to starting any new construction or remodeling. Contact DE H at 408-918-3400 or at www.ehinfo.org to obtain plan check requirements. Facility shall either remove additional warewash sink and/or submit plans to Santa Clara County Health Department for warewash sink addition.

Performance-Based Inspection Questions

N/A

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Measured Observations

Item	Location	Measurement	Comments
ambient	3 door cold top/reach in	41.00 Fahrenheit	
ambient	2 door sliding chest freezer	1.10 Fahrenheit	
chlorine	dish machine	0.00 PPM	
warm water	handsink (prep, warewash, server room, (3x) RR)	100.00 Fahrenheit	
hot water	high temp dish machine	158.00 Fahrenheit	
hot water	warewash sink (bar)	103.00 Fahrenheit	
ambient	2 door cold top/reach in	39.00 Fahrenheit	
ambient	walk-in-freezer	10.10 Fahrenheit	
ambient	(2x) 2 door reach in bar area	41.00 Fahrenheit	
hot water	warewash (2x) bar	103.00 Fahrenheit	Note: 1 warewash sink was install that was not approved. Remove and/or submit plans
rigatoni pasta	2 door under drawer	46.00 Fahrenheit	
hot water	warewash/1-comp/pre-wash sink	117.00 Fahrenheit	
ambient	2 door under drawer	41.00 Fahrenheit	
ambient	2 door cold top/reach in	36.00 Fahrenheit	
ambient	walk-in	36.00 Fahrenheit	
ambient	2 door reach in w/ tap (bar)	41.00 Fahrenheit	

Overall Comments:

NEW FACILITY NAME: Milan Restaurant & Bar

NEW OWNER: Step of Milan LLC

The applicant has completed the application for an Environmental Health Permit

The permit category for this facility is FP14. An invoice for the permit fee in the amount of \$1723.00 will be mailed to the billing address on the application. Payment must be submitted within 10 days of receipt of the invoice.

Facility shall be invoice 25% penalty fee: \$430.75

The owner is responsible for contacting our department if an invoice is not received and remit payment within 30 days.

The Environmental Health Permit will be effective: 10/1/25 - 9/30/26.

This report serves as a temporary permit. However, the permit will be deemed invalid if the permit fee is not paid in full within 30 days from the date of this report.

Okay to Operate.

An official permit will be mailed to the address on file and shall be posted in public view upon receipt.

Structural Review inspection conducted on 9/30/25.

Plan check consultation is available Monday - Friday from 7:30am - 10:00am in person or by phone at 408/918-3400.

***Obtain food safety manager certificate within 60 days. All other food employees must have valid food handler cards within 30 days from hire date.**

A routine inspection will be conducted within 30 working days.

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 **10/14/2025**. 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.

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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

Angel Orozco

Received By: Angel Orozco
Bartender
Signed On: September 30, 2025