

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 FA0310304 - ALTITUDE TRAMPOLINE PARK		Site Address 147 GREAT MALL DR 147, MILPITAS, CA 95035	Inspection Date 06/18/2026
Program PR0454678 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10		Owner Name AVAA INC	Inspection Time 13:40 - 13:55
Inspected By MAVERICK CHIN	Inspection Type LIMITED INSPECTION	Consent By JAMES C.	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations:

REPEAT VIOLATION

Facility has added an additional conveyor oven (Bakers Rock), a countertop SACO oven, and a CROSSON hot dog roller. All of the aforementioned units lack any form of overhead ventilation.

Only the TurboChef conveyor 1618 oven was submitted for mechanical ventilation exemption.

Per permit condition, approved mechanical exhaust system will be required to be installed or the units removed.

Ambient temperature in the kitchen area measured 87F. Fan observed set up in the kitchen. Employee present observed excessively sweating.

[CA] Provide approved exhaust hood ventilation over all cooking equipment as required to effectively remove cooking odors, smoke, steam, grease, heat, and/or vapors.

K48 - 2 Points - Plan review unapproved; 114380

Inspector Observations: *REPEAT VIOLATION*

Facility has added a SACO oven, CROSSON hot dog roller, and a Bakers Rock countertop conveyor oven that is stacked on top of the approved TurboChef conveyor oven.

Items have not been approved by Plan Check.

As stated on facility's permit condition:

"The Turbo Chef Conveyor Oven is conditionally approved without an exhaust hood system for reheating cooked food items only. If there is a future change in menu or operation, or if the recirculating system or cooking system causes any sanitation, ventilation or safety problem, the exhaust hood exemption will be void and an approved mechanical exhaust system must be installed, or the units removed"

[CA] 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 DEH at 408-918-3400 or at www.ehinfo.org to obtain plan check requirements.

Submit plans OR remove equipment.

Failure to comply may result in the unapproved equipment being impounded.

Performance-Based Inspection Questions

N/A

Follow-up By
07/18/2026

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Measured Observations

Item	Location	Measurement	Comments
hot water	three compartment sink	120.00 Fahrenheit	
ambient	kitchen - near ovens	87.00 Fahrenheit	

Overall Comments:

Limited inspection conducted to document unapproved pieces of equipment that facility has added without obtaining approval from this Department.

Facility was previously cited on 1/14/2026. Failure to comply may result in the unapproved equipment being impounded.

Conducted in conjunction with complaint investigation CO0159967.

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 **7/2/2026**. 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: James C.
Manager

Signed On: June 18, 2026