

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 FA0202589 - CASA AZTECA RESTAURANT	Site Address 20 N ABEL ST, MILPITAS, CA 95035	Inspection Date 01/20/2026
Program PR0302369 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name CASA AZTECA RESTAURANT	Inspection Time 12:05 - 12:40
Inspected By NHA HUYNH	Inspection Type FOLLOW-UP INSPECTION	Consent By HARIHAR

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 01/15/2026

K22 - 8 Points - Sewage and wastewater improperly disposed; 114197

This violation found not in compliance on 01/20/2026. See details below.

Minor Violations

N/A

Measured Observations

N/A

Overall Comments:

A follow-up inspection was conducted to verify major violation from routine inspection conducted on 01/15/2026 is in compliance.

K22: Floor sink under the ice machine is still clogged and overflow from the ice machine's condensate drains into the nearby floor drain. Since the floor sink is still clogged, the handwash sink and prep sink is not being used.

Facility is temporarily conducting handwashing at the single compartment pre-rinse sink and washing vegetables in the 2 compartment warewash sink using the double containment method in the mornings when the sink is completely clean and when there is no active warewashing.

Per operator, the completion of the repair to the floor sink may be within a month since the whole floor needs to be dug out.

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 **2/3/2026**. 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: Harihar
operator
Signed On: January 20, 2026