

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 FA0302168 - COCONUT HILL		Site Address 1261 E CALAVERAS BL, MILPITAS, CA 95035		Inspection Date 08/06/2026		Placard Color & Score GREEN 80		
Program PR0444050 - NO FOOD PREP <5,000 SQ FT - FP06			Owner Name RELIANCE INDIAN GROCER		Inspection Time 10:25 - 11:50			
Inspected By NHA HUYNH		Inspection Type ROUTINE INSPECTION		Consent By TARAQ/RIGO				FSC Not Available

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						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		X			
K07	Proper hot and cold holding temperatures	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		X
K42	Garbage & refuse properly disposed; facilities maintained		
K43	Toilet facilities: properly constructed, supplied, cleaned		X
K44	Premises clean, in good repair; Personal/chemical storage; Adequate vermin-proofing		
K45	Floor, walls, ceilings: built, maintained, clean		X
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

OFFICIAL INSPECTION REPORT

Facility FA0302168 - COCONUT HILL		Site Address 1261 E CALAVERAS BL, MILPITAS, CA 95035	Inspection Date 08/06/2026
Program PR0444050 - NO FOOD PREP <5,000 SQ FT - FP06		Owner Name RELIANCE INDIAN GROCERY	Inspection Time 10:25 - 11:50
K48	Plan review		
K49	Permits available		
K58	Placard properly displayed/posted		

Comments and Observations

Major Violations

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations:

Lack of any paper towels at the handwash sink in the restroom.

[Corrective Action] Ensure paper towels are always available to properly dry hands after washing.

[Corrected on Site] Employee refilled the paper towel dispenser.

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations:

Manager Food Safety Certificate was not available for review. Employee Food Handler's Card was not available for review.

[Corrective Action] Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have a valid Food Safety Certificate available for review at all times.

[Corrective Action] Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.

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

Inspector Observations:

Lack of hot water at the prep sink. Per employee, the hot water must be turned on at the supply knob at the bottom of the prep sink.

[Corrective Action] Ensure hot water is available at all sinks. Repair the hot water knob at the faucet.

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations:

Diverter valve on the faucet at the 3 compartment sink is broken.

[Corrective Action] Repair or replace the diverter valve.

K43 - 2 Points - Toilet facilities: improperly constructed, supplied, cleaned; 114250, 114250.1, 114276

Inspector Observations:

Lack of self-closing device on the restroom door.

[Corrective Action] Ensure restroom door is able to self-close.

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

Inspector Observations:

Oil residue accumulation on the wall by the vegetable prep table. Home type deep fryer was observed by the wall.

Per employee, they don't deep fry anything.

[Corrective Action] Maintain walls clean. Remove deep fryer from facility.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

OFFICIAL INSPECTION REPORT

Facility FA0302168 - COCONUT HILL	Site Address 1261 E CALAVERAS BL, MILPITAS, CA 95035	Inspection Date 08/06/2026
Program PR0444050 - NO FOOD PREP <5,000 SQ FT - FP06	Owner Name RELIANCE INDIAN GROCERY	Inspection Time 10:25 - 11:50

Measured Observations

Item	Location	Measurement	Comments
tofu, winter melon	vegetable case	37.00 Fahrenheit	
milk, dosa batter, yogurt	merchandiser	35.00 Fahrenheit	
meat	walk-in cooler - left	35.00 Fahrenheit	
raw shell eggs	single door upright cooler	43.00 Fahrenheit	
samosas	hot holding unit	135.00 Fahrenheit	
hot water	handwash sink	129.00 Fahrenheit	
chicken	large meat display case	35.00 Fahrenheit	
milk	walk-in cooler - right	41.00 Fahrenheit	

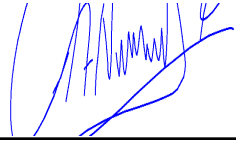
Overall Comments:

Facility butchers meat at the back area.

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 **8/20/2026**. 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: Rigo

Signed On: August 06, 2026