

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 FA0202409 - KATHMANDU CUISINE		Site Address 138 S MAIN ST, MILPITAS, CA 95035		Inspection Date 09/23/2026		Placard Color & Score GREEN 76		
Program PR0300702 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name KATHMANDU CUISINE LLC		Inspection Time 14:55 - 16:35			
Inspected By NHA HUYNH		Inspection Type ROUTINE INSPECTION		Consent By SABIN				FSC Bivuti Giri 03/06/2030

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						
K03	No discharge from eyes, nose, mouth	X						
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	X	
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	X	
K36	Equipment, utensils, linens: Proper storage and use		
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use	X	
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. Chicken curry and other curry items in the 2 door prep cooler in the kitchen were measured at 50 degrees Fahrenheit.

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

[Suitable Alternative] Move items to a working refrigeration unit.

2. MINOR. Chicken in the single door undercounter cooler was measured at 46 degrees Fahrenheit.

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

Minor Violations

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations:

Automatic soap dispenser at the handwash sink in the kitchen by the 3 compartment sink does not work. Nearby dish soap available.

[Corrective Action] Ensure automatic soap dispenser is properly functioning.

Follow-up By
09/29/2026

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations:

Observed rodent droppings on the floor behind the chest freezer by 3 compartment sink, on the wooden base of the dough mixer, on the floor and boxes in the momo dough rolling room, and in the box of the bench seating at customer eating area.

[Corrective Action] Thoroughly clean and sanitized affected areas. Maintain facility free of rodents.

Follow-up By
09/29/2026

K26 - 2 Points - Unapproved thawing methods used; frozen food; 114018, 114020, 114020.1

Inspector Observations:

Observed meat thawing at room temperature.

[Corrective Action] Frozen potentially hazardous food shall only be thawed in one of the following ways:

- 1) under refrigeration that maintains the food temperature at 41°F or below,**
- 2) completely submerged under potable running water for a period not to exceed two hours at a water temperature of 70°F or below, and with sufficient water velocity to agitate and flush off loose particles into the sink drain,**
- 3) in a microwave oven if immediately followed by immediate preparation,**
- 4) as part of a cooking process.**

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:

1. The 2 door prep cooler in the kitchen is not able to maintain Potentially Hazardous Foods at or below 41 degrees Fahrenheit. The rubber seals/gaskets on the doors of the 2 door prep cooler were observed damaged.

[Corrective Action] Refrigeration unit shall be able to maintain temperature of 41 degrees Fahrenheit or below.

Repair or replace rubber seals/gaskets.

2. Door hinge of the single door undercounter cooler observed broken.

[Corrective Action] Repair or replace the door hinge.

Follow-up By
09/29/2026

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

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Inspector Observations:

The dual stock pot burner next to the tandoori oven observed not fully under exhaust hood.

[Corrective Action] The hood shall have at least 6 inches overhang above cooking equipments.

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:

Back doors left open.

[Corrective Action] Maintain doors closed to prevent entry of pest.

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

Inspector Observations:

Accumulation of grease and old food debris on the floor under cooking equipments.

[Corrective Action] Thoroughly clean and maintain clean.

Follow-up By
09/29/2026

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
hot water	3 compartment sink	123.00 Fahrenheit	
chicken curry	2 door prep cooler	50.00 Fahrenheit	
milk	2 door undercounter cooler	41.00 Fahrenheit	service area
chicken	single door undercounter cooler	46.00 Fahrenheit	
meat	walk-in cooler	52.00 Fahrenheit	cooling
ambient air	single door upright display cooler	46.00 Fahrenheit	kitchen
mango lassi	single door upright display cooler	38.00 Fahrenheit	service area
milk, chicken	walk-in cooler	41.00 Fahrenheit	
chlorine sanitizer	dishwasher	50.00 PPM	

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 **10/7/2026**. 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: Sisir Puri
Manager
Signed On: September 23, 2026