

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 FA0202563 - CHANDNI CHOWK | | Site Address 1818 MILMONT DR, MILPITAS, CA 95035 | | Inspection Date 01/06/2026 | |
| Program PR0305463 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11 | | | Owner Name THREE GANESH LLC | | Inspection Time 14:10 - 15:10 |
| Inspected By FRANK LEONG | Inspection Type LIMITED INSPECTION | | Consent By MANIKANDAN JOTHI | | |

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| Placard Color & Score GREEN N/A |
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Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

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: At the 3 compartment sink, measured quaternary ammonium sanitizer from dispenser at 100 PPM.

[CA] Ensure quaternary ammonium sanitizer is provided at 200 PPM to allow for proper cleaning and sanitizing of utensils and equipment.

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

Inspector Observations: Around the handwash station, observed cockroach droppings on the wall, and around an electrical box/socket. In the same area, observed a single dead cockroach in the crevice of the stainless steel panel.

[CA] Ensure facility is kept free of cockroach activity. Clean and sanitize all areas with activity. Seal all cracks and crevices. Contact pest control to provide service to the facility.

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: In the kitchen area, at the back of the 2 door prep unit, observed a piece of cardboard installed to the back of the unit.

[CA] Ensure only approved, smooth, durable, and easily cleanable materials and equipment are used within the facility. Remove cardboard to prevent possible harborage of vermin.

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: In the kitchen area, around the handwash station, observed cracks and crevices around installed stainless steel panels, electrical panels (electrical sockets/electrical switches), and shelving. On the left end of the cookline, in the corner wall, observed a gap between stainless steel panels. At the same area, observed holes in the wall, and gaps on the edge of the hood.

[CA] Ensure all gaps, holes, cracks, and crevices are properly sealed to prevent possible harborage of vermin.

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

Inspector Observations: In the kitchen area, at the left bottom corner of the cookline, observed missing cove base tiles.

[CA] Ensure approved cove base tiles are installed to prevent possible harborage of vermin.

Performance-Based Inspection Questions

Needs Improvement - No rodents, insects, birds, or animals.

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Measured Observations

| Item | Location | Measurement | Comments |
|-------------------------------|--|-------------------|----------|
| ambient air temperature | display refrigerator (front counter) | 39.00 Fahrenheit | |
| quaternary ammonium sanitizer | 3 compartment sink | 100.00 PPM | |
| ambient air temperature | 2 door undercounter refrigerator | 40.00 Fahrenheit | |
| ambient air temperature | 2 door reach in refrigerator (kitchen) | 41.00 Fahrenheit | |
| ambient air temperature | 2 door prep unit (kitchen) | 39.00 Fahrenheit | |
| hot water | 3 compartment sink | 120.00 Fahrenheit | |
| ambient air temperature | 3 door undercounter refrigerator (kitchen) | 40.00 Fahrenheit | |
| ambient air temperature | 2 door reach in freezer (kitchen) | 5.00 Fahrenheit | |
| hot water | 2 compartment prep sink | 120.00 Fahrenheit | |
| ambient air temperature | 2 door prep unit (with shelving installed) (kitchen) | 41.00 Fahrenheit | |
| ambient air temperature | 2 door reach in refrigerator 1 (storage room) | 39.00 Fahrenheit | |
| hot water | handwash sink | 100.00 Fahrenheit | |
| ambient air temperature | 2 door reach in refrigerator 2 (storage room) | 34.00 Fahrenheit | |
| ambient air temperature | 2 door reach in freezer (storage room) | 3.00 Fahrenheit | |

Overall Comments:

OWNERSHIP CHANGE INFORMATION

NEW FACILITY NAME: SRI LAKSHMI CAFE

NEW OWNER: THILLAI LLC

The applicant has completed the facility evaluation application process for an Environmental Health Permit.

The permit category for this facility is FP11. An invoice for the permit fee in the amount of \$1,580.00 will be mailed to the billing address on the application. Payment must be submitted within 10 days of receipt of the invoice. 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: 02/01/2026 - 01/31/2027 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 01/06/2026*

**Permit condition: n/a*

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

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 **1/20/2026**. 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.

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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



Received By: MANIKANDAN JOTHI
OWNER

Signed On: January 06, 2026