

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 FA0275050 - RAUNAK	Site Address 888 E CAPITOL AV, MILPITAS, CA 95035	Inspection Date 05/02/2025
Program PR0415707 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name RAUNAK FOODS LLC	Inspection Time 10:20 - 11:20
Inspected By MAMAYE KEBEDE	Inspection Type LIMITED INSPECTION	Consent By ANKUSH PURI

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

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

Inspector Observations: The hot water faucet on the kitchen's handwash station is not working properly.

[CA] Repair the faucet immediately.

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations: There is no quaternary ammonia sanitizer measuring in for the manual three compartment sink.

[CA] Provide one.

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: The owner has brought multiple new equipment. He also has replaced some with a new but different one. The following change were observed during the time of this inspection.

Pizza oven is replaced with two Tandoori ovens

The Imperial brand single stock pot is replaced with two stock pots

The American Range brand single fryer is replaced with two fryers

The DCS brand four-burner range is replaced with a six-pit range

A new Catering Eagle flat grill is brought in under the exhaust hood.

A new ice machine is brought

A new counter-top low-temp mechanical dishwasher.

[CA] The owner is told to submit plan and specification of these equipment to our plan check unit immediately Until these equipment are approved by our office, food served must be restricted to those which do not use any of these equipment.

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

Inspector Observations: There are some damaged floor tiles below the back door.

[CA] Replace the damaged floor tiles.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
Hot water	Three compartment sink	125.00 Fahrenheit	

Overall Comments:

Change of Ownership:

Note: 1. This limited inspection is conducted for a change of ownership for SR0880647

NEW OWNER: Raunak Foods LLC

NEW FACILITY NAME: Raunak

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The applicant has completed the application for an Environmental Health Permit. FP11 \$1,580.00 will be invoiced and mail to the address on the application. Payment shall be paid within 10 days of receipt of the invoice. The owner is responsible for contacting our department if an invoice is not received within 30 days of the change of owner date.

Permit issued and valid: 06/01/25- 5/31/26. The permit will be deemed invalid if the permit fee is not paid in full within 30 days from the date of this report. This report serves as a temporary permit until the official permit is mailed to the facility. When the invoice for the facility is received, payment must be done within 10 days. Okay to operate as of today.

The official Environmental Health permit must post permit in public view and copy of the most recent inspection report must be kept on file for review by anyone upon request. Someone from the facility must take a food manager certificate class within two months. All employees who are engaged in food preparation service, and storage, and who do not have a food manager certificate must get a food handler card within a month of hire.

***Structural Review inspection conducted on 5/2/2025.**

2. The new owner has replaced/brought multiple equipment in the kitchen area including two new Tandoori Ovens under the exhaust hood. An upright low-temp mechanical dishwasher and an ice machine are also brought. The owner is told to submit plan and specification to our plan check service within the next 48 hours. Therefore, the menu shall be limited to food products which do not use any of the new equipment until the new equipment are approved by our office.

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 **5/16/2025**. 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: Ankush Puri
Owner
Signed On: May 02, 2025