

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 FA0255639 - RED CHILLIES		Site Address 167 S MAIN ST, MILPITAS, CA 95035	Inspection Date 04/03/2023
Program PR0373350 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name TEAM FUSION LLC	Inspection Time 11:00 - 12:20
Inspected By GLENCIJOY DAVID	Inspection Type LIMITED INSPECTION	Consent By RAMESH MALLARAPU	

Placard Color & Score GREEN N/A

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

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

Inspector Observations: Rodent droppings present in bar area on outlets and on floors. [CA] Clean and sanitize area of rodent droppings.

Two dead cockroaches on sticky trap in storage room near back door. [CA] Clean and sanitize area of dead cockroaches. Replace sticky traps as needed.

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations: Accumulation of debris on exterior of equipment. [CA] Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

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

Inspector Observations: Holes throughout facility and caulk around gaps is not smooth. [CA] Repair holes in structure and maintain in good repair to prevent pest harborage. Repair the wall with a durable, smooth, nonabsorbent, and easily cleanable surface.

Exposed wood panels are used to seal gaps between shelving and wall. [CA] Replace wood with approved wall material that is durable, smooth, nonabsorbent, and easily cleanable. Ensure that there are no gaps between built in shelving and wall.

Accumulation of debris on floors and walls throughout prep area. [CA] Floors and walls in food preparation area shall be kept clean.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
hot water	prep sink	120.00 Fahrenheit	
tomato sauce	walk in cooler	39.00 Fahrenheit	
chicken	upright freezer	9.00 Fahrenheit	IR
milk	walk in cooler	38.00 Fahrenheit	
hot water	three compartment sink	120.00 Fahrenheit	
chicken	walk in cooler	32.00 Fahrenheit	
hot water	three compartment sink - bar	120.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	
chicken	upright freezer	7.00 Fahrenheit	IR

Overall Comments:

OWNERSHIP CHANGE INFORMATION

NEW OWNER: AHA FOODS LLC

NEW FACILITY NAME: AHA INDIAN CUISINE

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The applicant has completed the change of ownership application process for an Environmental Health Permit.

The permit category for this facility is FP14. An invoice for the permit fee in the amount of \$1435.00 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: 05/01/2023 - 04/30/2024. 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.

Post permit in public view.

Structural Review inspection conducted on 04/03/2023.

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

Information on a Food Safety Certificate and Food Handler cards are available at <https://www.sccgov.org/sites/cpd/programs/fsp/Pages/FSC.aspx>.

Facility shall notify district specialist should there be a change of number of employees or change in menu. District specialist shall be notified prior to the addition, replacement, or removal of any equipment.

Facility is recommended to have professional pest control services.

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 **4/17/2023**. 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: Ramesh Mallarapu
Owner

Signed On: April 03, 2023