

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 FA0309187 - NAANS & CURRIES		Site Address 102 GREAT MALL DR 102, MILPITAS, CA 95035		Inspection Date 02/24/2026		Placard Color & Score YELLOW 48		
Program PR0453279 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name GREAT INDIAN CUISINE LLC		Inspection Time 14:50 - 17:00			
Inspected By MAVERICK CHIN		Inspection Type ROUTINE INSPECTION		Consent By SANTHI AND PRABHAKER				FSC Ramesh Mallarapu 08/15/2029

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		X			N
K06	Adequate handwash facilities supplied, accessible			X				
K07	Proper hot and cold holding temperatures		X		X			S
K08	Time as a public health control; procedures & records						X	
K09	Proper cooling methods		X		X			N
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		X			N
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				S

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	X	
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		
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		
K45	Floor, walls, ceilings: built, maintained, clean		
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

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K48	Plan review	X	
K49	Permits available		
K58	Placard properly displayed/posted		

Comments and Observations

Major Violations

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations:

Employee observed using personal phone, then proceeded to continue food preparation without washing their hands.

Employee observed loading soiled utensils into the mechanical dishwasher, then proceeded to handle clean utensils that had been ran through the mechanical dishwasher.

**Note: Under-counter dishwasher has been installed without approval from this Department. See K48m.*

Follow-up By
02/27/2026

[CA] Employees shall wash their hands in all of the following scenarios:

- (1) Immediately before engaging in food preparation, including working with nonprepackaged food, clean equipment and utensils, and unwrapped single-use food containers and utensils.
- (2) After touching bare human body parts other than clean hands and clean, exposed portions of arms.
- (3) After using the toilet room.
- (4) After caring for or handling any animal allowed in a food facility pursuant to this part.
- (5) After coughing, sneezing, using a handkerchief or disposable tissue, using tobacco, eating, or drinking.
- (6) After handling soiled equipment or utensils.
- (7) During food preparation, as often as necessary to remove soil and contamination and to prevent cross-contamination when changing tasks.
- (8) When switching between working with raw food and working with ready-to-eat food.
- (9) Before initially donning gloves for working with food.
- (10) Before dispensing or serving food or handling clean tableware and serving utensils in the food service area.
- (11) After engaging in other activities that contaminate the hands.

[COS] Employees properly washed hands. Contaminated dishes properly washed, rinsed, and sanitized in the three compartment sink.

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations:

REPEAT VIOLATION

Numerous potentially hazardous foods, including rice, goat curry, manchurian sauce, chicken curry, yogurt, milk, and pakora measured between 44F and 49F while maintained in the upright two-door reach in directly in front of the entrance to the kitchen. Ambient of the unit measured 47F. Per staff, much of the food had been maintained in the unit overnight.

[CA] Potentially hazardous foods shall be held at 41F or below, or at 135F or above to prevent the growth of bacteria.

Pasteurized milk and pasteurized milk products may be stored at 45F or below in original, sealed containers.

[COS] Employees voluntarily discarded all potentially hazardous foods that had been maintained in the unit overnight. Several containers of pasteurized yogurt and milk measured 45F in sealed, original containers; Yogurt and milk were relocated to the other, working two-door upright cooler to the right of the entrance of the kitchen.

K09 - 8 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations:

REPEAT VIOLATION

Chicken Thai measured 45F in a metal container kept tightly covered with plastic wrap while maintained in the lower portion of the prep cooler across from the cook-line. Large amounts of condensation observed on the interior of the plastic wrap. Per the manager, the chicken thai had been cooked yesterday, then maintained in the unit to

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cool overnight.

[CA] After heating or hot holding, Potentially Hazardous Foods (PHFs) shall be cooled rapidly from 135°F to 70°F within 2 hours and from 70°F to 41°F within 4 hours. Approved cooling methods include: 1) Placing the food in shallow pans 2) Separating the food into thinner or smaller portions. 3) Using rapid cooling equipment (Ex. blast chiller) 4) Using containers that facilitate heat transfer (ex. stainless steel) 5) Adding ice as an ingredient. 6) Using ice paddles 7) Using an ice bath and stirring frequently 8) Accordance with a HACCP plan. Cooling foods shall have enough space around the containers for cold air to circulate, be loosely covered, or uncovered and stirred as frequently needed to evenly cool.

**Note: Recommend not covering with plastic wrap during the cooling process*

[COS] Chicken Thai was voluntarily discarded.

K14 - 8 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:

REPEAT VIOLATION

Follow-up By
02/27/2026

High temperature sanitizing rinse measured 141F (and 0 ppm chlorine) in the mechanical dishwasher while in active use to wash various utensils. After being re-ran several times, rinse measured 151F, 158F, 158F, and 158F.

**Note: Ensure that high temperature mechanical dishwasher is ran several times prior to use, as the machine may require multiple cycles to heat up to the required utensil surface contact temperature.*

[CA] Mechanical sanitization shall be accomplished in the final sanitizing rinse by achieving a utensil surface temperature of 160°F (or manufacturer's instruction).

[COS] Utensils were manually washed, rinse and sanitized in the three compartment sink (100 ppm chlorine).

Minor violations:

1. Heavy accumulation of debris, grime, and old sauces on the blade of table-mounted can opener.

[CA] Food contact surfaces shall be maintained clean.

2. Cleaned, wet containers stacked up on various shelving units.

[CA] Equipment and utensils must be air dried or properly stored to facilitate drying after sanitizing.

Minor Violations

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

Inspector Observations:

All employees lack food handler cards.

[CA] 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.

K04 - 3 Points - Improper eating, tasting, drinking or tobacco use in food preparation area; 113977

Inspector Observations:

Employees observed eating in the kitchen area.

[CA] No employee shall eat in the food prep, food contact storage, or food storage areas, use designated area. Employees shall drink from containers with tight fitting lids and straws (or small openings) to prevent contamination.

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

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Inspector Observations:

Handwash sink at the front service counter partially obstructed with a box of plastic bags placed directly in front of the wash basin. Pitchers full of water observed to be stored directly underneath the wall-mounted paper towel dispenser at the handwash sink at the front service counter.

[CA] Handwashing facility shall be clean, unobstructed, and accessible at all times.

Ensure that pitchers of water are stored away from the handwash sink to prevent potential splash contamination, and that they are not obstructing access to paper towels.

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

Inspector Observations:

Dead German cockroach observed in a sticky trap in the restroom.

No other evidence of cockroaches observed

Per staff, the facility receives a regular pest control service.

[CA] Clean and sanitize area of dead cockroaches or old droppings.

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

Inspector Observations:

Frozen samosas observed thawing on the counter across from the cook-line.

[CA] 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.

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:

Facility could not provide a method for testing the high temperature sanitizing rinse in the under-counter mechanical dishwasher.

[CA] Testing equipment and materials shall be provided to adequately measure the applicable sanitization method used during manual or mechanical warewashing.

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:

Ambient of the upright two-door cooler facing the entrance of the kitchen measured 47F via probe.

[CA] Refrigeration must be capable of maintaining potentially hazardous foods at 41F or below.

K48 - 2 Points - Plan review unapproved; 114380

Inspector Observations:

Per the last routine inspection conducted on 07/11/2025, operator had discussed with the previous inspector that they were thinking of possibly adding an under-counter dishwasher. Operator was informed during that last inspection to submit plans to this Department prior to installing the mechanical dishwasher.

Facility has added the under-counter dishwasher without obtaining approval from this Department.

[CA] Facility shall submit plans for the under-counter dishwasher to ensure that it complies with applicable plumbing and sanitation requirements. Email specs and photos to dehplanchek@deh.sccgov.org. Failure to comply may result in the mechanical dishwasher being impounded.

**Follow-up By
02/27/2026**

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Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.
 Needs Improvement - Proper cooling methods.
 Needs Improvement - Hands clean/properly washed/gloves used properly.

Measured Observations

Item	Location	Measurement	Comments
curry	prep cooler - facing kitchen entrance	39.00 Fahrenheit	
manchurian sauce	two-door upright cooler - facing kitchen entrance	47.00 Fahrenheit	
yogurt	under-counter cooler - kitchen entrance	40.00 Fahrenheit	
warm water	hand sink - front service	100.00 Fahrenheit	
rice	rice warmer	143.00 Fahrenheit	
butter chicken	steam table	159.00 Fahrenheit	
cooked potato	prep cooler - cook-line	39.00 Fahrenheit	
warm water	hand sink - kitchen	100.00 Fahrenheit	
ambient	two-door upright cooler - right of kitchen entrance	38.00 Fahrenheit	
cooked chicken	prep cooler - cook-line	38.00 Fahrenheit	
chutney	two-door under-counter cooler - cook-line	40.00 Fahrenheit	
raita	prep cooler - facing kitchen entrance	39.00 Fahrenheit	
goat curry	two-door upright cooler - facing kitchen entrance	46.00 Fahrenheit	
hot water	three compartment sink	120.00 Fahrenheit	
mint chutney	under-counter cooler - kitchen entrance	41.00 Fahrenheit	
ambient	two-door upright cooler - facing kitchen entrance	47.00 Fahrenheit	
pakora	prep cooler - cook-line	41.00 Fahrenheit	
milk	two-door upright cooler - right of kitchen entrance	41.00 Fahrenheit	
high temperature sanitizing rinse	mechanical dishwasher	141.00 Fahrenheit	141F, 151F, 158F, 158F, 158F
mango lassi	drink cooler - front service	40.00 Fahrenheit	

Overall Comments:

Two or more major violations were cited during the routine inspection.

A follow-up inspection will be conducted in the next 1 to 3 business days to verify compliance with all of the cited major violations.

Subsequent follow-up inspections after the first shall be billed at \$298/hour, one hour minimum, during normal business hours (7:30 AM to 4:30 PM), or \$645 for a minimum of 2 hours, during non-business hours and in accordance with the inspector's availability.

The posted placard is property of the Santa Clara County Department of Environmental Health and shall not be removed, covered-up, relocated, tampered with, camouflaged, or copied. Failure to comply may result in a fine and enforcement action as per county ordinance section B11-55.

*Notes:

Facility shall submit plans for the under-counter dishwasher to ensure that it complies with applicable plumbing and sanitation requirements. Email specs and photos to dehplanchek@deh.sccgov.org.

Failure to comply may result in the mechanical dishwasher being impounded.

Ensure that dishes are fully immersed in sanitizer during manual warewashing.

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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 **3/10/2026**. 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

Santhi Thadikonda

Received By: Santhi Thadikonda
Employee
Signed On: February 24, 2026