

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 03/04/2026
Program PR0453279 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10		Owner Name GREAT INDIAN CUISINE LLC	Inspection Time 14:45 - 15:00
Inspected By MAVERICK CHIN	Inspection Type FOLLOW-UP INSPECTION	Consent By PRABAKHER	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 02/24/2026

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

Compliance of this violation has been verified on: 03/04/2026

Cited On: 02/24/2026

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

Compliance of this violation has been verified on: 03/04/2026

Cited On: 02/24/2026

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

Compliance of this violation has been verified on: 03/04/2026

Cited On: 02/24/2026

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, 114125(b), 114141

Compliance of this violation has been verified on: 03/04/2026

Minor Violations

Cited On: 02/24/2026

K48 - 2 Points - Plan review unapproved; 114380

Compliance of this violation has been verified on: 03/04/2026

Measured Observations

Item	Location	Measurement	Comments
warm water	hand sink	100.00 Fahrenheit	
cooked chicken	prep cooler - cook-line	53.00 Fahrenheit	cooling
hot water	three compartment sink	120.00 Fahrenheit	
ambient	two-door upright - facing kitchen entrance	45.00 Fahrenheit	no PHF inside
chlorine sanitizer	mechanical dishwasher	50.00 PPM	
ambient	two-door upright - right of kitchen entrance	21.00 Fahrenheit	

Overall Comments:

On-site for a follow-up inspection after facility earned a conditional pass during the last routine inspection conducted 2/24/2026.

Compliance of the following has been verified:

K05: Hands not clean/improperly washed

- Proper glove-use and handwashing procedures observed by staff

K07: Improper hot and cold holding temperatures:

- Ambient of the two-door upright cooler facing the entrance of the kitchen measured 45F via probe. However, facility has discontinued using it to store potentially hazardous foods. Unit is only being used to store raw vegetables. No other potentially

OFFICIAL INSPECTION REPORT

Facility FA0309187 - NAANS & CURRIES	Site Address 102 GREAT MALL DR 102, MILPITAS, CA 95035	Inspection Date 03/04/2026
Program PR0453279 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name GREAT INDIAN CUISINE LLC	Inspection Time 14:45 - 15:00

hazardous foods maintained out of temperature control.

K09: Improper cooling methods:

- Proper cooling methods observed. Cooling thresholds discussed with staff.

K14: Food contact surfaces unclean and unsanitized:

- Facility has provided spec sheet for the mechanical dishwasher indicating that it is chlorine sanitizer based. Chlorine sanitizer measured 50 ppm in the mechanical dishwasher.

K48: Plan check:

- Facility has referenced plans approved in 2024, stating that the dishwasher was approved. Dishwasher of make/model Centerline CUL was approved in 2024, and the currently installed dishwasher is of model I1-x, i.e. a different make and model than what was approved in 2024. After discussion with DEH Plan Check, the newly installed dishwasher, I1-x, may also be approved, given that it fulfills sanitation requirements and does not require special plumbing.

Compliance of all cited major violations verified.

Facility re-issued a Green "Pass".

Continue to work on the violations cited during the last inspection.

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 **3/18/2026**. 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: Prabhakar Koppalli
Manager
Signed On: March 04, 2026