

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 FA0270176 - ROYAL THAALI		Site Address 80 RANCH DR, MILPITAS, CA 95035		Inspection Date 05/01/2025		Placard Color & Score RED 63		
Program PR0402147 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name DOLLYS KITCHEN LLC		Inspection Time 11:00 - 12:40			
Inspected By ALELI CRUTCHFIELD		Inspection Type ROUTINE INSPECTION		Consent By DOLLY				FSC bhijeet Khatri 1/13/2030

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

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		
K27	Food separated and protected		
K28	Fruits and vegetables washed		
K29	Toxic substances properly identified, stored, used		
K30	Food storage: food storage containers identified	X	
K31	Consumer self service does prevent contamination		
K32	Food properly labeled and honestly presented		
K33	Nonfood contact surfaces clean	X	
K34	Warewash facilities: installed/maintained; test strips		
K35	Equipment, utensils: Approved, in good repair, adequate capacity	X	
K36	Equipment, utensils, linens: Proper storage and use	X	
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	X	
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	X	
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		
K49	Permits available		
K58	Placard properly displayed/posted		

Comments and Observations

Major Violations

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: *Lack of soap in dispenser at hand sink in kitchen. Lack of paper towel/paper tower dispenser at hand sink behind front counter.*

[CA] *Keep paper towel and soap dispenser stocked at all times [COS]*

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: *Observed rodent droppings on food equipment (disposable aluminum pans) and on top of plastic bulk food container in dry storage. Rodent droppings noted on floor along cook line wall. Observed chewed up pieces of pink wall insulation from pipe below 3 comp sink. Note- Observed sticky white glue boards noted on floors below dry storage shelves and underneath some equipment. There are 2 outdoor bait stations more than 10 ft from this facility.*

Facility is closed due to rodent activity. Contact this department 408-918-3400 to obtain written approval to re-open.

[CA] *Eliminate the presence of rodents and remove rodent droppings, clean and sanitize all affected areas.*

Clean/sanitize the following areas:

- All dry storage shelves, equipment on shelving. Remove shelving to clean the floor below thoroughly
- Floors below 3 comp sink and below cook line equipment, dry storage shelving
- Contact pest control to service facility.

***Note- If additional follow up inspections (2nd follow up) are required to gain compliance, this facility will be billed re-inspection fees.**

Minor Violations

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

Inspector Observations: *Food handler cards have expired.*

[CA] *Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler.*

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: *Observed employee use hand sanitizer on gloved hands after removing food debris from the hand sink. [CA] Gloves shall be removed after they have been contaminated then hands shall be washed with soap and water. [COS] Instructed employee to discard gloves and wash hands.*

K22 - 3 Points - Sewage and wastewater improperly disposed; 114197

Inspector Observations: *Observed evidence that waste water is discarded outside on ground, there is a large damp wet spot/ staining on dirt ground. [CA] Dispose of waste water at the mop sink.*

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations: *Observed food containers stored directly on the floor in dry storage and in walk in. [CA] Store food containers 6 inches off of floor.*

Observed several open packages of dry ingredients on shelving. [CA] Keep packages sealed/closed when not in use.

Unlabeled bulk dry ingredient bins. [CA] label with ingredient name.

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

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Inspector Observations: *Observed grease build up on side of deep fryer and flat grill and below flat grill. [CA] Remove grease build up and clean equipment regularly.*

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

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations: *Observed plastic to go containers used as scoops for bulk dry ingredients.[CA] Replace with a multi-use utensil with a scoop.*

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations: *Observed leaking faucet at kitchen hand sink and food prep sink. The goose neck faucet is missing a handle at the ware washing sink. [CA]*

Observed liquid waste lines (food prep sink, front hand sink, water/ice dispenser) draining directly inside the floor sink. [CA] Provide a minimum of 1 inch air gap from the waste pipe to the rim of the floor sink.

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: *Observed back door left open. [CA] Keep door closed at all times to prevent entrance of vermin.*

Performance-Based Inspection Questions

Needs Improvement - Hands clean/properly washed/gloves used properly.

Measured Observations

Item	Location	Measurement	Comments
water	hand sink	100.00 Fahrenheit	
water	3 comp sink	120.00 Fahrenheit	
ambient	walk in	41.00 Fahrenheit	
ambient	2 door upright	25.00 Fahrenheit	
gravy	walk in	41.00 Fahrenheit	
butter	2 door upright	31.00 Fahrenheit	
mango lassi	glass dessert unit	41.00 Fahrenheit	
diced tomatoes, milk	walk in	38.00 Fahrenheit	

Overall Comments:

CLOSURE / PERMIT SUSPENSION NOTICE

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 **5/15/2025**. 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.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states 'If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.'

You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

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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: DOLLY KHATRI
OWNER

Signed On: May 01, 2025