

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 FA0202652 - BARCELONA		Site Address 300 W CALAVERAS BL, MILPITAS, CA 95035		Inspection Date 08/11/2026		Placard Color & Score GREEN 83		
Program PR0303467 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name ARUMBU VENTURES LLC		Inspection Time 11:45 - 13:30			
Inspected By NHA HUYNH		Inspection Type ROUTINE INSPECTION		Consent By TAMILARASU				FSC Kartika Krishnamoorthy 05/02/2029

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						S
K03	No discharge from eyes, nose, mouth	X						S
K04	Proper eating, tasting, drinking, tobacco use	X						
K05	Hands clean, properly washed; gloves used properly	X						
K06	Adequate handwash facilities supplied, accessible			X				
K07	Proper hot and cold holding temperatures			X				
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	X	
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		
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	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		
K45	Floor, walls, ceilings: built, maintained, clean	X	
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

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:

1. Lack of paper towels in some of the paper towel dispensers at the handwash sinks. Napkins used instead of paper towels in some of the paper towel dispensers. Loose napkins were observed nearby the paper towel dispenser.

[Corrective Action] Ensure paper towel dispensers are always stocked with paper towels.

2. Handwash sink at the cookline observed completely blocked by a shelf. Nearby handwash stations available.

[Corrective Action] Ensure handwash stations are always easily accessible.

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations:

Feta cheese in the 4 drawer prep cooler was measured at 49 degrees Fahrenheit in the 4 drawer prep cooler. The container of feta cheese was observed to be stored on top of the inserts.

[Corrective Action] Maintain Potentially Hazardous Foods at or below 41 degrees Fahrenheit. Do not store Potentially Hazardous Foods on top of the inserts.

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations:

1. Hot water at the 4 compartment sink at the bar was measured at 112 degrees Fahrenheit.

[Corrective Action] Ensure hot water at the 4 compartment sink is provided at a minimum temperature of 120 degrees Fahrenheit.

2. Warm water at the automatic faucets at the handwash sinks in the restrooms were measured at 76 degrees Fahrenheit.

[Corrective Action] Ensure warm water is provided at a temperature between 100 - 108 degrees Fahrenheit.

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations:

Raw meat stored above vegetables and ready-to-eat foods in the walk-in cooler.

[Corrective Action] Store raw meat below vegetables and ready-to-eat foods.

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:

Observed tandoori oven, 4 burner stove top, and 2 single stock pot burners added to the cookline.

[Corrective Action] Ensure all new equipments are approved by the Plan Check Program at this department before using. Submit Plan Check application for the use of the tandoori oven, 4 burner stove top, and the 2 single stock pot burners within one month.

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:

Water leak observed from the drain pipe under the 4 compartment sink at the bar.

[Corrective Action] Repair to stop the leak.

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

Inspector Observations:

1. Ceiling panel missing in the dough prep room.

[Corrective Action] Install the ceiling panel.

2. Cove base tile observed separated from the wall in the dough prep room behind the large dough mixer.

[Corrective Action] Maintain wall in good condition.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
feta cheese	4 drawer prep cooler	49.00 Fahrenheit	on top of inserts
hot water	4 compartment sink	112.00 Fahrenheit	bar
rice, chicken, noodles, potatoes	walk-in cooler	37.00 Fahrenheit	
hot water	3 compartment sink	120.00 Fahrenheit	
chlorine sanitizer	dishwasher	50.00 PPM	
shrimp, cheese, potatoes	6 drawer prep cooler	38.00 Fahrenheit	
salmon, rice, shrimp	4 drawer cooler	40.00 Fahrenheit	
chicken	3 door prep cooler	41.00 Fahrenheit	
sliced cucumbers	4 drawer prep cooler	38.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	

Overall Comments:

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 **8/25/2026**. 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: Sateesh
person in charge
Signed On: August 11, 2026