

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 FA0263637 - MILAN INDIAN CUISINE		Site Address 420 S MAIN ST, MILPITAS, CA 95035	Inspection Date 01/14/2025
Program PR0388379 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name MILAN INDIAN CUISINE INC	Inspection Time 10:10 - 11:00
Inspected By NHA HUYNH	Inspection Type LIMITED INSPECTION	Consent By SANJAY	

Placard Color & Score GREEN N/A

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

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 single door upright cooler next to the ice machine non-operable. Per operator, the refrigeration unit will be discarded.

[Corrective Action] Remove broken and unused equipment from the premise.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
heavy cream	walk-in cooler	35.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	
ambient air	3 door upright cooler	41.00 Fahrenheit	
hot water	3 compartment sink	120.00 Fahrenheit	

Overall Comments:

A limited inspection was conducted in conjunction with a complaint investigation.

Facility is currently not operating. Observed some food items stored in the walk-in freezer for the other Milan Sweet Center facility.

Operator plans to rent out the kitchen in the near future.

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 **1/28/2025**. 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.

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: Sanjay Patel
 Operator
 Signed On: January 14, 2025