

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 FA0202409 - KATHMANDU CUISINE	Site Address 138 S MAIN ST, MILPITAS, CA 95035	Inspection Date 09/29/2026
Program PR0300702 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name KATHMANDU CUISINE LLC	Inspection Time 15:00 - 15:40
Inspected By NHA HUYNH	Inspection Type FOLLOW-UP INSPECTION	Consent By SANTOSH

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

N/A

Minor Violations

Cited On: 09/23/2026

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

Compliance of this violation has been verified on: 09/29/2026

Cited On: 09/29/2026

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

Inspector Observations:

Onion sauce and other items in the 2 door prep cooler were measured at 45 degrees Fahrenheit.

[Corrective Action] Maintain Potentially Hazardous Foods at or below 41 degrees Fahrenheit.

Cited On: 09/23/2026

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

Compliance of this violation has been verified on: 09/29/2026

Cited On: 09/23/2026

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

Compliance of this violation has been verified on: 09/29/2026

Cited On: 09/23/2026

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

Compliance of this violation has been verified on: 09/29/2026

Measured Observations

Item	Location	Measurement	Comments
onion sauce and other items	2 door prep cooler	45.00 Fahrenheit	
chicken	single door prep cooler	37.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	

Overall Comments:

A follow-up inspection was conducted to verify violations from routine inspection conducted on 09/23/2026 are in compliance.

K06: Automatic soap dispensers at handwash sinks were replaced with manual dispensers.

K23: No rodent droppings observed in the facility.

K35: Rubber seals on the 2 door prep cooler were observed replaced. The single door undercounter cooler was replaced.

K45: Grease on the floor at the cookline observed thoroughly cleaned.

Continue maintaining facility clean and free of rodent droppings. Continue to work on violations noted on last inspection report.

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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 **10/13/2026**. 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: Santosh
Operator
Signed On: September 29, 2026