

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 FA0293172 - ANNAPOORNA AUTHENTIC INDIAN CUISINE		Site Address 770 E TASMAN DR, MILPITAS, CA 95035		Inspection Date 08/20/2025		Placard Color & Score YELLOW 56		
Program PR0437487 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name ANNAPOORNA CATERING SI		Inspection Time 13:05 - 17:15			
Inspected By MAVERICK CHIN		Inspection Type ROUTINE INSPECTION		Consent By MILIND DESAI				FSC Milind Desai 12/27/2025

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						
K06	Adequate handwash facilities supplied, accessible			X				S
K07	Proper hot and cold holding temperatures		X		X			S
K08	Time as a public health control; procedures & records	X						S
K09	Proper cooling methods			X	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	X			
K14	Food contact surfaces clean, sanitized		X		X			N
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	X	
K27	Food separated and protected		
K28	Fruits and vegetables washed		
K29	Toxic substances properly identified, stored, used	X	
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	X	
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	X	
K40	Wiping cloths: properly used, stored	X	
K41	Plumbing approved, installed, in good repair; proper backflow devices		
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

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

Inspector Observations:

1. Various potentially hazardous foods (steamed potatoes, cooked carrots/cauliflower, etc.) measured 47F-50F in the walk-in cooler. Ambient of the walk-in measured 54F. Per the PIC, when an employee checked the temperature of the walk-in at 11:30 AM (3 hours prior), the walk-in measured 41F. PIC states that they have been having issues with the condenser unit in the walk-in.

***NOTE: Cooked rice in the walk-in measured 39F.**

[CA] Potentially hazardous foods (PHF) shall be held at or below 41F, OR at or above 135F to prevent the growth of potentially harmful bacteria.

****NOTE: Equipment MUST be capable of maintaining food at or below 41F, regardless of how often the unit is opened OR how warm the ambient air temperature outside is.**

[SA] All PHF's relocated to the 3 door upright freezer AND the walk-in freezer (ambient 14F) in the next-door food facility (asian bowl) that is also owned by the PIC, for rapid cooling. Facility may also use the walk-in at asian bowl (ambient 40F) until repairs on their walk-in cooler are complete.

2. Various potentially hazardous foods (sauces containing garlic in oil, cooked vegetables, etc.) measured 50F-52F in the under-counter unit underneath the two-insert steam table in the front kitchen area. PIC stated that 9 quarts of sauce containing garlic in oil had been cooked 2 days prior. Per the PIC, all other PHFs had been cooked at 12 PM (2.5 hours prior).

[CA] Potentially hazardous foods (PHF) shall be held at or below 41F, OR at or above 135F to prevent the growth of potentially harmful bacteria.

***NOTE: Equipment MUST be capable of maintaining food at or below 41F, regardless of how often the unit is opened OR how warm the ambient air temperature outside is.**

[SA] 9 quarts of sauce containing garlic in oil VC&D. See VC&D report. All other PHF's relocated to the 3 door upright freezer AND the walk-in freezer (ambient 14F) in the next-door food facility (asian-bowl) that is also owned by the PIC, for rapid cooling. Facility may also use the walk-in at asian bowl (ambient 40F) until repairs on their walk-in cooler are complete.

3. Cooked vegetable mix (cooked carrots, cauliflower, beans, bellpepper, etc.) measured 110F-115F in two separate metal inserts in the steam table across from the cook-line. Per the PIC, they had been cooked less than 2 hours prior.

[CA] Potentially hazardous foods (PHF) shall be held at or below 41F, OR at or above 135F to prevent the growth of potentially harmful bacteria. Ensure that water in the steam table is at a sufficient height where it is able to contact the bottom of metal prep inserts.

[COS] Cooked vegetable mix reheated to 165F and placed back into hot holding.

Minor violation:

Cooked potatoes, yogurt, and green chutney measured 44F-49F in the upper inserts of the prep cooler across from the cook-line. Ambient of the prep unit (lower) measured 40F. Per the PIC, food had been cooked and/or placed into the unit 2 hours prior.

Follow-up By
08/25/2025

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[CA] Potentially hazardous foods (PHF) shall be held at or below 41F, OR at or above 135F to prevent the growth of potentially harmful bacteria. Ensure that foods are adequately cooled prior to placing into cold holding, as these units are not designed to cool food down from a high temperature, but rather maintain foods at a lower temperature.

[COS] PHF's relocated to 3-door upright freezer.

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, 14125(b), 114141

Inspector Observations:

High-temperature dishwasher rinse measured in the range of 146F-167F (5 total cycles ran). Mechanical dishwasher observed to be actively in-use to wash various dishes.

**Follow-up By
08/25/2025**

[CA] Mechanical sanitization shall be accomplished in the final sanitizing rinse by achieving a utensil surface temperature of 160°F (or manufacturer's instruction).

Minor Violations

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

Inspector Observations:

Hand wash sink in the back kitchen area observed to be partially obstructed by a stack of crates filled with dirty equipment.

[CA] Hand wash sinks shall remain unobstructed at all times that the facility is in operation.

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations:

REPEAT VIOLATION

Dal (cooked lentils) observed to be cooling in a deep metal pan on a cart in the kitchen.

[CA] Properly cool PHF's using shallow containers, using no more than 2 inches for solid foods and no more than 3 inches for liquids.

[SA] Dal placed into the 3-door upright freezer for rapid cooling.

K13 - 3 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Inspector Observations:

Canned food observed with a dented hermetic seal in the back storage area.

[CA] Cans of food shall be discarded/returned when their hermetic seals become damaged, in order to preclude the possibility of bacterial contamination.

[COS] Can with dented hermetic seal marked for return.

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

Inspector Observations:

Approximately 15 flies observed in the kitchen area. Approximately 10 flies observed in the bathroom.

[CA] Food facility shall be kept free of non-disease carrying insects, weevils, ants, gnats, and fruit flies, in order to prevent the contamination of food.

K26 - 2 Points - Unapproved thawing methods used; frozen food; 114018, 114020, 114020.1

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Inspector Observations:

Frozen cooked vegetable mix and frozen samosas observed to be thawing (per the PIC) in the oven at the cook-line.

[CA] Frozen potentially hazardous food shall only be thawed in one of the following ways: 1) under refrigeration that maintains the food temperature at 41°F or below, 2) completely submerged under potable running water for a period not to exceed two hours at a water temperature of 70°F or below, and with sufficient water velocity to agitate and flush off loose particles into the sink drain, 3) in a microwave oven if immediately followed by immediate preparation, 4) as part of a cooking process.

K29 - 2 Points - Toxic substances improperly identified, stored, used; 114254, 114254.1, 114254.2

Inspector Observations:

Unlabeled bottle of chemicals observed on lower counter unit next to the mixer.

[CA] Chemicals shall be labeled with their common names.

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations:

Facility lacks the means to test the temperature of their high temperature dishwasher; Facility has 180F irreversible temperature test strips.

[CA] Obtain 160F irreversible temperature test strips.

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:

1. Ambient of the walk-in cooler measured 54F. Ambient of the under-counter cooler under the two insert steam table measured 50F.

[CA] Equipment MUST be capable of maintaining PHF at or below 41F. Do NOT place PHF's into the unit until it has been repaired.

2. Large amount of dust buildup observed on the fan guards of the condenser unit in the walk-in.

[CA] Clean and maintain fan guards to prevent the contamination of open food in the walk-in.

3. *SECOND REPEAT VIOLATION* Bowls observed to be used as scoops for bulk food.

[CA] Use scoops with handles, and keep the handles out of food to prevent contamination.

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:

Two knives observed to be stored in the metal-belt-lining of the water heater. One knife observed to be stored in the crack between the wall and the 3 compartment sink.

[CA] Knives (and other equipment contacting food) shall be stored in a sanitary location.

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

Inspector Observations:

Facility lacked thermometers inside their various prep/under-counter units.

[CA] A thermometer +/- 2°F shall be provided and correctly located in each hot and cold holding unit containing potentially hazardous foods.

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K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations:

Multiple dry, soiled wiping cloths observed to left out on various counter surfaces.

[CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).

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:

1. Open employee drink observed on a lower counter unit next to the mixer.

[CA] Employees shall drink from cups with tight-fitting lids and straws to prevent possible contamination of food/food contact surfaces.

2. Bottles of medicine in a bag observed to be stored over open bulk container of food and over food-contact equipment.

[CA] Personal items shall be stored away from food prep areas.

Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.

Measured Observations

Item	Location	Measurement	Comments
rice	walk-in cooler	39.00 Fahrenheit	
potato mix	drawer cooler under cook-line	41.00 Fahrenheit	
ambient	asian-bowl (facility next door)	40.00 Fahrenheit	
	walk-in cooler		
frozen potatoes	3-door upright freezer	14.00 Fahrenheit	
ambient	asian-bowl (facility next door)	11.00 Fahrenheit	
	walk-in freezer		
paneer tiki	2-insert steam table	140.00 Fahrenheit	
cooked vegetable mix	2-door under-counter unit across	39.00 Fahrenheit	
	from the cook-line		
ambient	prep unit across from cook-line	40.00 Fahrenheit	
	(lower)		
cooked garbanzo beans	steam table across from cook-line	165.00 Fahrenheit	
hot water	3 compartment sink	120.00 Fahrenheit	
warm water	hand sink 1/2/bathroom hand sink	100.00 Fahrenheit	

Overall Comments:

Two or more major violations were cited during the routine inspection.

A follow-up inspection will be conducted in the next 1 to 3 business days to verify compliance with all of the cited major violations.

Subsequent follow-up inspections after the first shall be billed at \$298/hour, one hour minimum, during normal business hours (7:30 AM to 4:30 PM), or \$645 for a minimum of 2 hours, during non-business hours and in accordance with the inspector's availability.

Note:

Updated TPHC form filled out with PIC.

Joint inspection with Gabriel Gonzalez.

Report written by Maverick.

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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 **9/3/2025**. 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: Milind Desai
Manager
Signed On: August 20, 2025