

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 FA0230409 - DARDA SEAFOOD RESTAURANT	Site Address 296 BARBER CT, MILPITAS, CA 95035	Inspection Date 10/17/2024
Program PR0330422 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name H M ISLAMIC, INC	Inspection Time 15:50 - 17:15
Inspected By DENNIS LY	Inspection Type FOLLOW-UP INSPECTION	Consent By TONY

Placard Color & Score

RED
N/A

Comments and Observations

Major Violations

Cited On: 10/15/2024

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

This violation found not in compliance on 10/17/2024. See details below.

Cited On: 10/15/2024

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

Compliance of this violation has been verified on: 10/17/2024

Cited On: 10/15/2024

K13 - 8 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Compliance of this violation has been verified on: 10/17/2024

Cited On: 10/15/2024

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, 114125(b), 114141

Compliance of this violation has been verified on: 10/17/2024

Cited On: 10/15/2024

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

This violation found not in compliance on 10/17/2024. See details below.

Cited On: 10/17/2024

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

Inspector Observations: Evidence of a cockroach infestation is observed at time of inspection.

- Dead cockroaches was observed in the following areas: in dry storage room; under prep table and refrigeration units in the kitchen; under three compartment sink and dishwasher; at front beverage prep area.

- Two live cockroaches observed at the cook line, one with an egg sac.

- One live cockroach observed behind the standing mixer.

- One live cockroach observed in crevice of wall between mixer and mop sink.

- One live cockroach observed on gasket of walk-in cooler

- Four live cockroach, one nymph, observed around the dishwasher and three compartment sink.

- One live cockroach, nymph, observed inside dry storage room.

Reviewed most recent pest control service report dated 10/15/24. Service report notes that cockroach activity and mice activity was found and areas treated.

[CA] The premises of each food facility shall be kept free of vermin. A food facility shall not operate when there is a vermin infestation that has resulted in the contamination of food contact surfaces, food packaging, utensils, food equipment, or adulteration of food(s). The food facility shall cease operation of the food facility immediately. The food facility shall remain closed until: there is no longer evidence of a vermin infestation; all contaminated surfaces have been cleaned and sanitized; and contributing factors such as cleaning, repairs, and the elimination of harborages have been resolved.

Follow-up By
10/18/2024

Minor Violations

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N/A

Measured Observations

Item	Location	Measurement	Comments
Chlorine sanitizer	Dishwasher	100.00 PPM	
Cooked chicken	Reach-in cooler	41.00 Fahrenheit	
Raw chicken	Reach-in cooler	41.00 Fahrenheit	
Tofu	Reach-in cooler	40.00 Fahrenheit	
Raw fish	Reach-in cooler	41.00 Fahrenheit	
Fried meat	Reach-in cooler	41.00 Fahrenheit	
Raw beef	Walk-in cooler	41.00 Fahrenheit	
Fried meat	Walk-in cooler	41.00 Fahrenheit	
Raw chicken	Walk-in cooler	40.00 Fahrenheit	

Overall Comments:

Follow-up for routine inspection conducted on 10/15/24 by Glencijoy David

Evidence of a cockroach infestation is observed at time of inspection.

- *Dead cockroaches was observed in the following areas: in dry storage room; under prep table and refrigeration units in the kitchen; under three compartment sink and dishwasher; at front beverage prep area.*
- *Two live cockroaches observed at the cook line, one with an egg sac.*
- *One live cockroach observed behind the standing mixer.*
- *One live cockroach observed in crevice of wall between mixer and mop sink.*
- *One live cockroach observed on gasket of walk-in cooler*
- *Four live cockroach, one nymph, observed around the dishwasher and three compartment sink.*
- *One live cockroach, nymph, observed inside dry storage room.*

Reviewed most recent pest control service report dated 10/15/24. Service report notes that cockroach activity and mice activity was found and areas treated.

FACILITY REMAINS CLOSED.

Facility shall:

- Obtain service of a licensed pest control service. Provide service report from pest control upon follow-up inspection**
- Eliminate all live and dead cockroaches from facility. Clean and sanitize affected areas.**
- Seal or repair areas of harborage (gaps, holes, or crevices)**

A subsequent follow-up inspection is required, and will be billed \$298/hour, minimum one hour, during normal business hours (Mon - Fri 7:30am - 4:30pm), and \$645/hour, minimum two hours, during non business hours and subject to availability of an inspector.

Operator requested follow-up inspection for 10/18/2024 at 4 PM. Inspection will be billed and operator shall complete payment prior to inspection.

***** The posted placard is property of Santa Clara County Department of Environmental Health and shall not be removed, covered, relocated, tampered, or copied. Failure to comply may result in enforcement action per County Ordinance Code section B 11-55.**

***** A Facility found to be in continued operation without a permit may incur a penalty of three (3) times the operating permit fee and fee(s) for re-inspections(s) charged at the current hourly rate approved by Santa Clara County Board of Supervisors. Penalties and fees incurred due to enforcement activities must be paid in full prior to the issuance of an operating permit.**

The following major violations was observed corrected and still in compliance:

- **Potentially hazardous foods measured at proper holding temperatures. See measured observations.**
- **Chlorine sanitizer for the dishwasher is measured at 100 ppm.**
- **Soap and single-use paper towels is available at handwash sinks.**
- **There is no adulteration of food observed.**

The following major violations was not observed.

- **Proper handwashing by employees was not observed/verified at time of inspection due to employees not working. Discussed**

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proper handwashing with PIC.

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 **10/31/2024**. 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.

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: Tony Pocasangre
Manager

Signed On: October 17, 2024