

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 FA0274280 - AMBER INDIA FOODS		Site Address 556 S MILPITAS BL, MILPITAS, CA 95035		Inspection Date 08/04/2026		Placard Color & Score GREEN 89		
Program PR0414849 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name AMBER INDIA FOODS INC.		Inspection Time 13:20 - 15:00			
Inspected By NHA HUYNH		Inspection Type ROUTINE INSPECTION		Consent By GODFREY				FSC Sandeep Kumar 09/25/2029

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	X	
K34	Warewash facilities: installed/maintained; test strips		
K35	Equipment, utensils: Approved, in good repair, adequate capacity		
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

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

Inspector Observations:

Multiple Potentially Hazardous Foods in the 2 door prep cooler (left) in the front kitchen were measured at between 43 - 46 degrees Fahrenheit.

[Corrective Action] Maintain PHFs at or below 41 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:

Boxes of food observed stored directly on the floor in the walk-in freezer.

[Corrective Action] Store all foods at least 6 inches above the floor on approved shelving.

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations:

Food grime accumulation on the rubber seals on the prep coolers in the front kitchen.

[Corrective Action] Thoroughly clean and maintain clean.

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:

1. Observed water leak from the pipe in the hole in the ceiling in the men's restroom.

[Corrective Action] Repair to stop the leak.

2. Observed water leak from the drain pipe at the prep sink.

[Corrective Action] Repair to stop the leak.

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

Inspector Observations:

1. Observed hole in the ceiling due to water leak from pipe in the men's restroom.

[Corrective Action] Repair the ceiling.

2. Observed damaged floor and worn down grout at the warewash area, prep area, and cookline at the back kitchen.

[Corrective Action] Maintain floors in good condition.

3. Damaged or missing cove base observe in the walk-in cooler.

[Corrective Action] Repair or replace the cove base.

4. Ice formation observed on the floor in the walk-in freezer due to drainage issue from the evaporator.

[Corrective Action] Clear off all ice from the floor and repair evaporator.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
noodles, beans	2 door upright cooler	37.00 Fahrenheit	front kitchen
hot water	3 compartment sink	139.00 Fahrenheit	back kitchen
chlorine sanitizer	dishwasher machine	50.00 PPM	back kitchen
chicken, samosas, milk	walk-in cooler	39.00 Fahrenheit	back kitchen
cheese	single door undercounter cooler	41.00 Fahrenheit	front kitchen
ambient air	fridge/freezer unit	38.00 Fahrenheit	front kitchen
hot water	3 compartment sink	132.00 Fahrenheit	front kitchen
chicken - cooling	2 door prep cooler - left	75.00 Fahrenheit	front kitchen
samosas, coconut milk	2 door prep cooler - left	44.00 Fahrenheit	front kitchen
lentil, potatoes	2 door prep cooler - right	41.00 Fahrenheit	front kitchen
hot water	handwash sink	100.00 Fahrenheit	front kitchen
chlorine sanitizer	dishwasher machine	50.00 PPM	front kitchen

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 **8/18/2026**. 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: Godfrey
Manager
Signed On: August 04, 2026