

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 FA0202272 - NAMASTE PLAZA		Site Address 10 S ABBOTT AV A, MILPITAS, CA 95035		Inspection Date 01/08/2025		Placard Color & Score GREEN 90		
Program PR0303469 - NO FOOD PREP <5,000 SQ FT - FP06			Owner Name SUPER INDIAN FOODS LLC		Inspection Time 10:50 - 12:00			
Inspected By NHA HUYNH		Inspection Type ROUTINE INSPECTION		Consent By SRIKANTH				FSC Exempt

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						
K07	Proper hot and cold holding temperatures		X		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		
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		
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		
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

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

Inspector Observations:

1. MAJOR. Vege puff and egg puff in the hot holding cabinet was measured at 96 degrees Fahrenheit. Items were delivered from Kokilas at 10:45 AM.

[Corrective Action] Hot Potentially Hazardous Foods shall be maintained at or above 135 degrees Fahrenheit.

Ensure hot foods are delivered hot.

[Suitable Alternative] Items will be discarded at 3:45 PM.

2. Samosas in the hot holding cabinet was measured at 130 degrees Fahrenheit.

[Corrective Action] Maintain hot Potentially Hazardous Foods at or above 135 degrees Fahrenheit.

3. Cut winter melon at the produce cooler was measured at 47 degrees Fahrenheit.

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

Minor Violations

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

Inspector Observations:

Large piece of vinyl flooring missing by the 3 compartment sink.

[Corrective Action] Maintain floor in good condition.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
samosas	hot holding cabinet	130.00 Fahrenheit	from Hub 61
cut winter melon	produce cooler	47.00 Fahrenheit	
milk, yogurt, paneer	walk-in cooler	39.00 Fahrenheit	
hot water	handwash sink	110.00 Fahrenheit	
hot water	3 compartment sink	119.00 Fahrenheit	
vege puff, egg puff	hot holding cabinet	96.00 Fahrenheit	from Kokilas

Overall Comments:

Winter melons and pumpkins are not cut at the facility. Per operator, the vegetables are cut at the warehouse.

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 **1/22/2025**. 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.

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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: Ramma Jasta
brother

Signed On: January 08, 2025