

# 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

<b>Facility</b> FA0291718 - ASIAN BOWL		<b>Site Address</b> 790 E TASMAN DR, MILPITAS, CA 95035		<b>Inspection Date</b> 11/12/2025	
<b>Program</b> PR0437146 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			<b>Owner Name</b> ANNAPOORNA CATERING SI		<b>Inspection Time</b> 12:45 - 15:00
<b>Inspected By</b> CHRISTINA RODRIGUEZ	<b>Inspection Type</b> ROUTINE INSPECTION	<b>Consent By</b> MILIND	<b>FSC</b> Meenakshi Desai 12/27/2025		

<b>Placard Color &amp; Score</b> <span style="font-size: 2em; font-weight: bold; color: yellow;">YELLOW</span> <span style="font-size: 3em; font-weight: bold;">65</span>
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RISK FACTORS AND INTERVENTIONS	IN	OUT		COS/SA	N/O	N/A	PBI
		Major	Minor				
K01 Demonstration of knowledge; food safety certification	X						S
K02 Communicable disease; reporting/restriction/exclusion	X						
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	X	
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	X	
K36 Equipment, utensils, linens: Proper storage and use	X	
K37 Vending machines		
K38 Adequate ventilation/lighting; designated areas, use		
K39 Thermometers provided, accurate		
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	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

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:** *The employee is washing dishes without sanitizing them and without the 3 comp sink set up. The sink compartments all have dirty dishes in them. The dish washing machine is not working properly. The sanitizer is at 0ppm and the soap container underneath the unit is empty.*

**[CA]** *Manual sanitization shall be accomplished in the final sanitizing rinse by contacting a chlorine solution of 100 PPM concentration for at least 30 seconds or by contacting a quaternary ammonium solution of 200 PPM concentration for at least 60 seconds.*

**[CA]** *Maintain chemical solution for manual warewashing at 100 ppm (1Tbs of bleach (5.25%)/gal of water) for chlorine and 200 ppm (1 tbs of quaternary ammonium (10%)/2 gal of water) for quaternary ammonium.*

**[CA]** *Maintain chlorine in mechanical warewash machine at 50 PPM.*

**[CA]** *Ensure mechanical warewashing equipment is installed and operated using manufacturers specifications using the wash, rinse, sanitize procedures.*

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

**Inspector Observations:** *Observed a live cockroach on the boxes of plastic bags. Observed a dead small fly on the counter where the to-go containers are located. Observed fruit-fly like flies in a bowl on the counter also. [CA] Take effective measures to protect food from contamination. Cover all food. Remove all food containers from the floor. Cover all holes in the walls. The owner did provide the pest control service report from yesterday. This report does not show whether or not there was activity. Provide a service and report that shows the pest control technicians comments and recommendations. A reinspection will be completed.*

### Minor Violations

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

**Inspector Observations:** *One of the hand soap dispensers was removed from the wall and the other soap dispenser is empty. [CA] Replace the wall mounted hand soap dispenser and refill the empty soap dispenser. [SA] There are pump soap dispensers at the sink. The pump soap dispensers are both soiled and the white portions of the bottle are turning grey/black. Wash the soap dispensers.*

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:** *Food containers in the walk in and also in the refrigerators are uncovered. Containers of ice cream are also uncovered in the freezer with the lids on the floor. [CA] Cover and protect food. Cover the food containers in the walk ins (unless it is uncovered for cooling) and in the prep refrigerators.*

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

**Inspector Observations:** *Observed bulk food containers unlabeled. [CA] Label each food container with the contents. Observed bulk food bags open and not in containers. [CA] Place them in containers with lids and labeled.*

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

**Inspector Observations:** *There are counter tops throughout the facility that are soiled and have encrusted food particles, dust, and debris. [CA] Clean and sanitize the surfaces in the kitchen and front food prep areas.*

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:** *Most all equipment in the kitchen is soiled with encrusted food particles, dust, and/or debris. [CA] Thoroughly clean and sanitize the equipment throughout the food facility.*

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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: Soiled knives are being stored on a knife holder that has grease and encrusted food particles. [CA] Do not store soiled knives on the knife holder. Wash and sanitize the knife holder.**

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

**Inspector Observations: Observed soiled wiping towels sitting on table tops in the kitchen and front food prep area. [CA] The used wiping towels must be stored in the sanitizer between each use.**

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: The front and back door are both left open. [CA] Keep these doors closed or install an air curtain or screen doors .**

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

**Inspector Observations: The floors under most all equipment has encrusted food particles and grease. The walls around each equipment has encrusted food particles. [CA] Thoroughly clean the walls and floors.**

## Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

## Measured Observations

Item	Location	Measurement	Comments
chlorine	dish machine	0.00 PPM	
water	dish sink	120.00 Fahrenheit	
almond milk	refrigerator	38.00 Fahrenheit	
tofu	refrigerator	39.00 Fahrenheit	
water	hand sink	100.00 Fahrenheit	
noodles	walk in	38.00 Fahrenheit	
sauce	prep unit	39.00 Fahrenheit	
jelly topping	prep unit	37.00 Fahrenheit	

## 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 **11/26/2025**. 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: \_\_\_\_\_

Signed On: November 12, 2025