

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 FA0259550 - IDLY EXPRESS MILPITAS		Site Address 131 RANCH DR, MILPITAS, CA 95035		Inspection Date 08/14/2025		Placard Color & Score GREEN 77		
Program PR0380299 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name IDLY LLC		Inspection Time 14:00 - 17:00			
Inspected By SUHKREET KAUR		Inspection Type ROUTINE INSPECTION		Consent By ANNEELA				FSC HAJI PASHA SHAIK 9/5/2028

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			N
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	X	
K32	Food properly labeled and honestly presented	X	
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	X	

OFFICIAL INSPECTION REPORT

Facility FA0259550 - IDLY EXPRESS MILPITAS		Site Address 131 RANCH DR, MILPITAS, CA 95035	Inspection Date 08/14/2025
Program PR0380299 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name IDLY LLC	Inspection Time 14:00 - 17:00
K48	Plan review		X
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: *Measured cut tomatoes, butter at 82F next to flat grill. Per PIC, it was brought from walk in cooler 30 minutes ago.*

[CA] *PHFs shall be held at 41°F or below or at 135°F or above.*

[COS] *PIC will maintain these PHFs at time control and use or discard any leftover within 4 hours from when it was removed from walk in cooler.*

Measured sambar at 106F in a big pot in front of grill. Per PIC, it was delivered from main kitchen in Fremont around 1 PM.

[CA] *PHFs shall be held at 41°F or below or at 135°F or above.*

[COS] *PIC will maintain sambar at TPHC.*

Measured special meal packaged in hot holding unit at 130F. Per, it was delivered from main kitchen less than 1 hour ago.

[CA] *PHFs shall be held at 41°F or below or at 135°F or above.*

[COS] *PIC will maintain PHFs at TPHC.*

TPHC form will be provided to PIC.

Minor Violations

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

Inspector Observations: *Observed flies at front hot holding unit area.*

[CA] *Food facility shall be kept free of non-disease carrying insects, weevils, ants, gnats, and fruit flies.*

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: *Observed food buckets and other equipment and utensils stored directly on floor in walk in cooler and kitchen area.*

[CA] *Food shall be stored at least 6 inches above the floor to prevent contamination.*

K31 - 2 Points - Consumer self service does not prevent contamination; 114063, 114065

Inspector Observations: *Observed sugar container open at front chai station.*

[CA] *Food on display shall be protected from contamination by the use of packaging, counter, service line, or sneeze guards that intercept a direct line between the consumer's mouth and the food being displayed, containers with tight-fitting securely attached lids, display cases, mechanical dispensers, or other effective means.*

K32 - 2 Points - Food improperly labeled & not honestly presented: 114087, 114089, 114089.1(a, b), 114090, 114093.1

Inspector Observations: *Observed PHFs in front display refrigerator with improper labels and missing facility information. Per PIC, PHFs are brought from main kitchen in Fremont.*

[CA] *Food prepackaged in a food facility shall bear a label with the following: 1) common name of the food, 2) list of ingredients in descending order of predominance by weight, 3) quantity of contents, 4) name and place of business of the manufacturer, packer, or distributor.*

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

OFFICIAL INSPECTION REPORT

Facility FA0259550 - IDLY EXPRESS MILPITAS	Site Address 131 RANCH DR, MILPITAS, CA 95035	Inspection Date 08/14/2025
Program PR0380299 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name IDLY LLC	Inspection Time 14:00 - 17:00

Inspector Observations: Accumulation of food debris and grease on floors and wall in cookline and food prep area.
[CA] Walls and/or floors in food preparation area shall be kept clean.

Unapproved flooring and ceiling at front area where two door reach in refrigerator and upright hot holding unit is stored.

[CA] The floor surfaces shall be smooth, of durable construction, and of nonabsorbent material that is easily cleanable.

Ceilings of all rooms where nonprepackaged food is handled shall be smooth, of durable construction, and of nonabsorbent material that is easily cleanable.

Per facility, permit conditions area in front of steam table shall not be use to store or prep open foods.

K47 - 2 Points - Signs not posted; last inspection report not available; 113725.1, 113953.5, 113978, 114381(e)

Inspector Observations: Permit not available.

[CA] The health permit issued by this department shall be posted in a conspicuous place in the food facility.

K48 - 2 Points - Plan review unapproved; 114380

Inspector Observations: Observed unapproved convection oven at front area of the facility to reheat naan.

[CA] A person proposing to build or remodel a food facility shall submit plans and specifications for review and shall receive plan approval prior to starting any new construction or remodeling. Contact DEH at 408-918-3400 or at www.ehinfo.org to obtain plan check requirements.

Provide plans to DEH at dehplanchec@deh.sccgov.org for approval.

Discontinue use of oven until it is approved.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations

Item	Location	Measurement	Comments
Water	Hand wash sink	100.00 Fahrenheit	
Mango lassi	Front prep unit	41.00 Fahrenheit	
Samosas	Hot holding unit at front	142.00 Fahrenheit	
Milk	Walk in cooler	41.00 Fahrenheit	
Sambar	Hot holding	140.00 Fahrenheit	
Lentils	Hot holding	160.00 Fahrenheit	
Idlis	Hot holding	150.00 Fahrenheit	
Cut tomatoes	Walk in cooler	41.00 Fahrenheit	
Hot water	Three compartment sink	120.00 Fahrenheit	
Hot special dish	Hot holding unit at front	130.00 Fahrenheit	
Cut tomatoes, butter	Next to flat grill	82.00 Fahrenheit	

Overall Comments:

Complete TPHC form and submit it to district specialist at sukhreet.kaur@deh.sccgov.org

Remove equipment from front lobby that has unapproved floor and ceiling. Maintain all the equipment in the approved area only. For any remodeling, contact Department of Environmental Health Plan Check at (408) 918-3400 or dehplancehck@deh.sccgov.org to obtain prior approvals.

Main kitchen where most of the food is prepared and delivered twice to this facility is Mylapore 39024 Paseo Padre Pkwy, Fremont.

TPHC records or time logs are not available.

Provide SOPs on how PHFs are properly delivered from main kitchen to this facility to district specialist at sukhreet.kaur@deh.sccgov.org by 8/20/25.

PER FACILITY PERMIT CONDITION

The storage area in front of the steam table shall not be used for food preparation or the storage of open food items due to unapproved floors, walls and ceilings.

OFFICIAL INSPECTION REPORT

Facility FA0259550 - IDLY EXPRESS MILPITAS	Site Address 131 RANCH DR, MILPITAS, CA 95035	Inspection Date 08/14/2025
Program PR0380299 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name IDLY LLC	Inspection Time 14:00 - 17:00

Move all the equipment to approved areas in the facility. Discontinue storing hot holding and refrigerators with open PHFs in the front unapproved area.

Guidance on hand washing, warewashing, TPHC and properly maintaing PHFs hot or cold provided.

hajipasha5222@gmail.com

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 **8/28/2025**. 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: HAJI PASHA
MANAGER
Signed On: August 14, 2025