

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 FA0255639 - AHA INDIAN CUISINE	Site Address 167 S MAIN ST, MILPITAS, CA 95035	Inspection Date 04/04/2024
Program PR0373350 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name AHA FOODS INC	Inspection Time 11:45 - 13:10
Inspected By NHA HUYNH	Inspection Type FOLLOW-UP INSPECTION	Consent By RAMESH MALLARAPU

Placard Color & Score GREEN N/A

Comments and Observations

Major Violations

Cited On: 04/03/2024

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

Compliance of this violation has been verified on: 04/04/2024

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

Compliance of this violation has been verified on: 04/04/2024

Minor Violations

Cited On: 04/04/2024

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

Inspector Observations:

Observed old rodent droppings on the floor under the water heater and under the 2 door upright cooler.

[Corrective Action] Clean and sanitize areas of old rodent droppings.

Cited On: 04/03/2024

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

This violation found not in compliance on 04/04/2024. See details below.

Cited On: 04/03/2024

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

This violation found not in compliance on 04/04/2024. See details below.

Cited On: 04/04/2024

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

Inspector Observations:

The elevated floor in the dining area has been removed and the interior of wall was observed exposing bare wood, sheet rock, and holes. Per operator, a repairman will come today to install flooring and wall.

[Corrective Action] Ensure wall is repaired and in good condition.

Follow-up By
04/09/2024

Measured Observations

N/A

Overall Comments:

A follow-up inspection was conducted to verify major violation from limited inspection conducted on 04/03/2024 is in compliance.

K23: Old rodent droppings observed on the floor by the water heater and the 2 door upright cooler. No other droppings observed in areas from last inspection. No live and dead rodents observed. Observed multiple mouse traps located throughout facility.

Reviewed last pest control report stating that service will be provided twice a week for the next 4 months to resolve pest issue.

Glue traps have been placed in the attic per pest control report.

K45: Exposed interior of wall including bare wood and sheet rock observed in the area where the elevated floor once was. Per operator, the repairman will come today to repair floor and walls. Operator shall send pictures of repairs.

Discussed vermin proofing the facility. Ensure all holes, cracks and gaps at entry points are minimized or closed off. Instructed

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operator to check locations where rodent droppings previously observed for any new activity. Instructed operator to removed any remaining unconsumed foods and garbage from the facility after closing.

Facility OK to re-open.

FACILITY RE-OPENED / PERMIT REINSTATED

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 **4/18/2024**. 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.

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: Ramesh Mallarapu
Operator
Signed On: April 04, 2024