

**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> FA0263637 - MILAN INDIAN CUISINE		<b>Site Address</b> 418 S MAIN ST, MILPITAS, CA 95035		<b>Inspection Date</b> 04/30/2026	
<b>Program</b> PR0388379 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			<b>Owner Name</b> MILAN INDIAN CUISINE INC		<b>Inspection Time</b> 11:15 - 12:15
<b>Inspected By</b> NHA HUYNH	<b>Inspection Type</b> LIMITED INSPECTION		<b>Consent By</b> ROUNAK		

<b>Placard Color &amp; Score</b> <b>GREEN</b> <b>N/A</b>
--

**Comments and Observations**

**Major Violations**

No major violations were observed during this inspection.

**Minor Violations**

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

***Inspector Observations:***

***Multiple white crystalline containers not labeled and not covered.***

***[Corrective Action] Ensure containers are labeled and covered.***

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:***

***Rubber seal on the middle door of the 3 door upright cooler observed damaged.***

***[Corrective Action] Maintain seal in good condition.***

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:***

***Water drains slow at the handwash sink in the restroom.***

***[Corrective Action] Ensure sink drains properly.***

K43 - 2 Points - Toilet facilities: improperly constructed, supplied, cleaned; 114250, 114250.1, 114276

***Inspector Observations:***

***Lack of self-closing device on the restroom door.***

***[Corrective Action] Install self-closing device.***

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:***

***Observed unused equipments in the kitchen.***

***[Corrective Action] Remove equipments not necessary for kitchen operation from the premise.***

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

***Inspector Observations:***

***1. Large crack in the quarry tiles from the back door to the 3 compartment sink.***

***[Corrective Action] Maintain floors in good condition.***

***2. Pooling of water on the floor by the ice machine. Per PIC, there is a leak at the ice machine's drain pipe.***

***[Corrective Action] Ensure water does not pool on the floor. Repair the leak.***

**Performance-Based Inspection Questions**

N/A

# OFFICIAL INSPECTION REPORT

Facility FA0263637 - MILAN INDIAN CUISINE	Site Address 418 S MAIN ST, MILPITAS, CA 95035	Inspection Date 04/30/2026
Program PR0388379 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name MILAN INDIAN CUISINE INC	Inspection Time 11:15 - 12:15

## Measured Observations

Item	Location	Measurement	Comments
cheese	3 door upright cooler	41.00 Fahrenheit	
ambient air	2 door upright cooler	35.00 Fahrenheit	
hot water	handwash sinks	100.00 Fahrenheit	
lamb, chicken	walk-in cooler	39.00 Fahrenheit	
curry	2 door prep cooler	39.00 Fahrenheit	
hot water	3 compartment sink	120.00 Fahrenheit	

## Overall Comments:

### OWNERSHIP CHANGE INFORMATION

**NEW FACILITY NAME:** Wah Jee Wah

**NEW OWNER:** Rounak Dumra

*The applicant has completed the facility evaluation application process for an Environmental Health Permit.*

*The permit category for this facility is FP11. An invoice for the permit fee in the amount of \$2281.00 will be mailed to the billing address on the application. Payment must be submitted within 10 days of receipt of the invoice. The owner is responsible for contacting our department if an invoice is not received and remit payment within 30 days.*

*The Environmental Health Permit will be effective: 05/01/2026 - 04/30/2027. This report serves as a temporary permit. However, the permit will be deemed invalid if the permit fee is not paid in full within 30 days from the date of this report. Okay to Operate.*

*An official permit will be mailed to the address on file and shall be posted in public view upon receipt.*

*\*Structural Review inspection conducted on 04/30/2026.*

*\*Permit condition: No foods are to be stored in the attached wooden storage unit.*

*\*Obtain food safety manager certificate within 60 days. All other food employees must have valid food handler cards within 30 days from hire date.*

---

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 **5/14/2026**. 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:** Rounak Dumra  
operator  
**Signed On:** April 30, 2026