

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 FA0202841 - SWAGAT INDIAN CUISINE		Site Address 68 S ABEL ST, MILPITAS, CA 95035		Inspection Date 11/12/2024		Placard Color & Score GREEN 88		
Program PR0303959 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name JRT INC		Inspection Time 11:30 - 13:05			
Inspected By NHA HUYNH		Inspection Type ROUTINE INSPECTION		Consent By SHIVA				FSC Venkat Koganti 11/16/2025

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							S
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		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		
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		X
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		
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

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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:

1. Raw shell eggs stored next to the water heater was measured at 72 degrees Fahrenheit. Per PIC, the raw shell eggs were purchased yesterday and was left out.

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

[Suitable Alternative] Employees voluntarily discarded the raw shell eggs into the dumpster.

2. Chicken and gravy sauce in hot holding unit at the service line was measured below 135 degrees Fahrenheit.

Per PIC, the items were just cooked and portioned into to-go containers.

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

[Suitable Alternative] PIC turned up the thermostat.

Minor Violations

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:

1. Water leak observed from the faucet at the janitorial sink.

[Corrective Action] Repair to stop the leak.

2. The prep sink does not appear to be indirectly plumbed to the floor sink.

[Corrective Action] Ensure the prep sink is indirectly plumbed to the floor sink.

K48 - 2 Points - Plan review unapproved; 114380

Inspector Observations:

Observed the old walk-in cooler removed and a new walk-in cooler installed in a new location.

[Corrective Action] Submit an application with Plan Check Program for the newly installed walk-in cooler. Contact DEH at 408-918-3400 or at www.ehinfo.org to obtain plan check requirements.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations

Item	Location	Measurement	Comments
raw shell eggs	next to water heater	72.00 Fahrenheit	
hot water	3 compartment sink	131.00 Fahrenheit	
chicken, paneer	3 door prep cooler	38.00 Fahrenheit	
chicken	hot holding unit	120.00 Fahrenheit	
chicken	cooling rack	67.00 Fahrenheit	cooling
meats	walk-in cooler	33.00 Fahrenheit	
cakes	2 door display cooler - large	40.00 Fahrenheit	
cakes	2 door display cooler - small	40.00 Fahrenheit	
chicken	3 door undercounter cooler	40.00 Fahrenheit	
chicken, yogurt	2 door upright cooler	38.00 Fahrenheit	otherside room
mango lassi	2 sliding door upright cooler	41.00 Fahrenheit	
chlorine sanitizer	dishwasher	50.00 PPM	
gravy sauce	hot holdin unit	109.00 Fahrenheit	

Overall Comments:

Facility does not do picked items anymore.

Grease interceptor observed installed.

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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 **11/26/2024**. 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: Jay Komati
Operator
Signed On: November 12, 2024