

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 FA0230409 - DARDA SEAFOOD RESTAURANT		Site Address 296 BARBER CT, MILPITAS, CA 95035		Inspection Date 07/13/2021	
Program PR0330422 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name H M ISLAMIC, INC		Inspection Time 11:15 - 13:10
Inspected By NHA HUYNH	Inspection Type ROUTINE INSPECTION		Consent By MAY CHEN	FSC Shikwei Chen 10/28/2021	

Placard Color & Score
RED
58

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						S
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						N
K06 Adequate handwash facilities supplied, accessible			X				
K07 Proper hot and cold holding temperatures		X		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		X			
K14 Food contact surfaces clean, sanitized		X		X			N
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	X	
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		

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K48	Plan review	
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:

Follow-up By
07/15/2021

Bean sprouts in a plastic food container at the table next to the prep unit #2 was measured at 63 degrees F. The bean sprouts were brought out in the morning less than 4 hours ago. [CA] Maintain cold PHF at 41 degrees F or below. Recommended to operator to keep bean sprouts in ice water. [COS] Operator put the container of bean sprouts in the refrigerator.

K13 - 8 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Inspector Observations:

Follow-up By
07/15/2021

Observed employee at the prep unit #2 handling raw meat and vegetables with the same gloved hand. The food items were then passed to the cook at the wok station. [CA] Provide a utensil for each raw meat item at the prep unit #2 to minimize the risk of food contamination. [SA] All foods were observed to be cooked thoroughly at the wok station and operator was informed to provide a utensil for each raw meat item to prevent cross contamination.

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:

Follow-up By
07/15/2021

Major. The chlorine sanitizer in the dishwasher was measured at 0 ppm and there was active warewashing. [CA] Ensure chlorine sanitizer in the dishwasher measures 50 ppm. [SA] Operator to wash utensils in the dishwasher and sanitize utensils in the 3-compartment sink. Chlorine sanitizer was prepared with the operator and measured at 100 ppm.

Mold like substance was observed on the walls and in the chute inside of the ice machine. [CA] Routinely clean and sanitize the affected areas.

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

Inspector Observations:

Follow-up By
07/15/2021

Major. Observed one adult cockroach near the warewash area, one dead cockroach under the kitchen handwash sink, and two juvenile cockroaches at the food prep sink area. Observed no pest control service for over one year. [CA] The premises of each food facility shall be kept free of vermin. A food facility shall not operate when there is a vermin infestation that has resulted in the contamination of food contact surfaces, food packaging, utensils, food equipment, or adulteration of food(s). The food facility shall cease operation of the food facility immediately. The food facility shall remain closed until: there is no longer evidence of a vermin infestation; all contaminated surfaces have been cleaned and sanitized; and contributing factors such as cleaning, repairs, and the elimination of harborages have been resolved. Provide pest control service.

Observed rodent droppings in the dry storage room next to the back exit door. There were no other evidence of rodent in the facility. [CA] Clean and sanitize area of old droppings. Continue to monitor this area for any rodent activity. If new droppings are observed, call pest control service immediately.

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

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Inspector Observations:

Food Handler's Card was not available for review. [CA] Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.

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

Inspector Observations:

Paper towel dispenser at the handwash sink in the service area observed empty. Roll of paper towel was observed on top of the paper towel dispenser. [CA] Maintain roll of paper towel inside of the paper towel dispenser and stocked at all times.

Soap dispenser at the kitchen handwash sink was observed broken. There was hand soap in a cup next to the handwash sink. [CA] Repair or replace the soap dispenser and maintain stocked at all times.

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations:

Facility lacks test strips to measure sanitizing concentration of chlorine. [CA] Provide test strips to measure the concentration of chlorine.

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

Inspector Observations:

Observed broken floor tiles near the water heater. [CA] Repair or replace the broken floor tiles.

Floor in the walk-in cooler was observed with heavy accumulation of old food debris. [CA] Routinely clean the floors.

Performance-Based Inspection Questions

- Needs Improvement - Hands clean/properly washed/gloves used properly.
- Needs Improvement - Food contact surfaces clean, sanitized.

Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
Raw chicken	Slide door fridge	38.00 Fahrenheit	
Raw shrimp	Prep unit #2	41.00 Fahrenheit	
Soup	Hot holding unit	172.00 Fahrenheit	
Hot water	3 compartment sink	144.00 Fahrenheit	
Cooked shrimp	Slide door fridge	52.00 Fahrenheit	Cooling since 11:30 AM
Cooked beef	Prep unit #1	40.00 Fahrenheit	
Raw chicken wings	Prep unit #1	41.00 Fahrenheit	
Ambient air	Prep unit #2	39.00 Fahrenheit	
Cooked chicken	Cookline	171.00 Fahrenheit	Final
Raw lamb	Walk-in cooler	31.00 Fahrenheit	
Cooked lamb	Slide door fridge	37.00 Fahrenheit	
Fried fish	Walk-in cooler	37.00 Fahrenheit	
Chlorine sanitizer	3 compartment sink	100.00 PPM	
Chlorine sanitizer	Dishwasher	0.00 PPM	
Hot water	Handwash sink in service area	108.00 Fahrenheit	
Bean sprouts	Table next to prep unit #2	63.00 Fahrenheit	Infrared
Raw beef	Prep unit #2	46.00 Fahrenheit	

Overall Comments:

Signature not obtained due to COVID-19 and social distancing parameters. A copy of this report will be emailed to the operator.

Joint inspection with Raymond Chung.

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This facility shall not operate until permission is obtained from this department to reopen. Call Nha Huynh at (669) 213-3310 or Raymond Chung at (408) 461-0782 for a follow-up inspection. The first follow-up inspection will be provided free of charge. Any subsequent follow-up inspections required to determine compliance will be charged at the County's approved hourly rate.

CLOSURE / PERMIT SUSPENSION NOTICE

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 **7/27/2021**. 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.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states 'If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.'

You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

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: Sam Chen
Manager

Signed On: July 13, 2021

Comment: Signature not obtained due to COVID-19.