

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 FA0270176 - ROYAL THAALI		Site Address 80 RANCH DR, MILPITAS, CA 95035	Inspection Date 03/17/2026
Program PR0402147 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name DOLLYS KITCHEN LLC	Inspection Time 11:00 - 12:30
Inspected By MAVERICK CHIN	Inspection Type LIMITED INSPECTION	Consent By JOBIN AND DOLLY	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

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

Inspector Observations:

Handwash sink at the front service area lacked paper towels.

***Note: Facility is not currently in operation**

[CA] Single-use sanitary towels shall be provided in dispensers; heated-air hand drying device may be substituted for single-use towels.

K14 - 3 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, 114125(b), 114141

Inspector Observations:

Heavy accumulation of grime and old food on the blade and inside of table-mounted can opener.

[CA] Food contact surfaces shall be maintained clean.

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations:

Water measured at 116F maximum from the sprayer nozzle of the three compartment sink.

***Note: Goose-neck faucet is non-functional. See K41m**

[CA] Hot water shall be supplied at a minimum temperature of at least 120°F measured from the faucet throughout facility except at handwash sinks.

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

Inspector Observations:

Approximately 4 flies observed in the kitchen area.

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

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

Inspector Observations:

Bag of onions stored on the floor at the back of the kitchen. Open container of cauliflower stored on the floor in the walk-in freezer.

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

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

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Inspector Observations:

1. Heavy accumulation of grease on the lower electrical components of the fryer. Accumulation of grease on the top of the drawer coolers (underneath the grill) at the cook-line.
Heavy deterioration and rusting observed on the bottom shelves of prep tables at the back of the kitchen area.

[CA] Equipment shall be maintained clean and in good repair.

2. Grease-stained foil observed lining the interior of the oven, and observed lining a rolling cart.

[CA] Discontinue the use of foil to line surfaces to prevent the attraction or harborage of vermin.

3. Gas line for cooking equipment at the cook-line observed partially melted in one location, and heavily abraded in others.

[CA] Equipment shall be maintained in good repair.

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

Inspector Observations:

Refrigeration units lacks thermometers placed inside.

[CA] A thermometer +/- 2°F shall be provided and correctly located in each hot and cold holding unit containing potentially hazardous foods.

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations:

Soiled wiping cloth maintained at the cook-line.

[CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).

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. Diverter valve at the three compartment sink is-non operational. Sink is unable to output water from the goose-neck faucet.

***Note: Sink is capable of outputting water from the sprayer nozzle.**

[CA] Repair the diverter valve so that the three compartment sink is capable of outputting water from the faucet.
Send photos to maverick.chin@deh.sccgov.org

2. Wastewater drainage line from the walk-in cooler observed to have a bottle taped around the termination point of the pipe, where it drains into a floor sink.

[CA] Remove unapproved plumbing modification and ensure that waste condensate line drains indirectly.

3. Wastewater drainage line for the water dispenser at the front service counter extends directly into a floor sink.

[CA] All equipment that discharges liquid waste shall be drained by means of indirect waste pipes, and all wastes drained by them shall discharge through an airgap of minimum one inch or twice the diameter of the pipe into a floor sink or other approved type of receptor.

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

Follow-up By
03/20/2026

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Inspector Observations:

1. Heavy accumulation of grease on the floor under the cook-line.

[CA] Walls and/or floors in food preparation area shall be kept clean.

2. Foam wallpaper above the steam table in the front service area observed to be peeling.

Foam wallpaper does not appear to be an approved material for walls in areas of food service/preparation.

*Note: Foam wallpaper extends from behind the front service counter into the dining area.

[CA] Walls shall be of approved materials and maintained in good repair.

Performance-Based Inspection Questions

Needs Improvement - Communicable disease; reporting/restriction/exclusion.

Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations

Item	Location	Measurement	Comments
ambient	clear-door cooler - right of cook-line	41.00 Fahrenheit	
rice	walk-in cooler	39.00 Fahrenheit	
curry	walk-in cooler	39.00 Fahrenheit	
frozen cauliflower	walk-in freezer	8.00 Fahrenheit	
cooked potato	walk-in cooler	39.00 Fahrenheit	
warm water	hand sink - back kitchen	100.00 Fahrenheit	
hot water	prep sink	120.00 Fahrenheit	
warm water	hand sink - front service	100.00 Fahrenheit	
water	three compartment sink	116.00 Fahrenheit	
warm water	hand sink - bathroom	100.00 Fahrenheit	
ambient	walk-in cooler	39.00 Fahrenheit	
frozen peas	two-door upright freezer	17.00 Fahrenheit	

Overall Comments:

OWNERSHIP CHANGE INFORMATION

NEW FACILITY NAME: Munnar Kitchen

NEW OWNER: Milufoods LLC

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: 04/01/2026 - 03/31/2027. 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 03/17/2026

*Permit condition: N/A

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

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days from hire date.

***Notes:**

- Facility states that they replaced the water heater last year (same make/same model). Water heater is located in the ceiling and was not observable during the inspection. Email water heater specs to maverick.chin@deh.sccgov.org. Further evaluation will follow.

- Facility was not in operation at the time of inspection

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 3/31/2026. 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: Jobin Veliyathukudy
Owner
Signed On: March 17, 2026