

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 11/19/2025
Program PR0330422 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name TSI VENTURES LLC	Inspection Time 11:00 - 12:20
Inspected By MAVERICK CHIN	Inspection Type FOLLOW-UP INSPECTION	Consent By TONY	

Placard Color & Score GREEN N/A
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Comments and Observations

Major Violations

Cited On: 11/11/2025

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Compliance of this violation has been verified on: 11/19/2025

Cited On: 11/11/2025

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Compliance of this violation has been verified on: 11/19/2025

Cited On: 11/11/2025

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Compliance of this violation has been verified on: 11/19/2025

Cited On: 11/11/2025

K09 - 8 Points - Improper cooling methods; 114002, 114002.1

Compliance of this violation has been verified on: 11/19/2025

Cited On: 11/11/2025

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

Compliance of this violation has been verified on: 11/19/2025

Cited On: 11/11/2025

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

Compliance of this violation has been verified on: 11/19/2025

Minor Violations

N/A

Measured Observations

Item	Location	Measurement	Comments
chlorine sanitizer	mechanical dishwasher	50.00 PPM	
noodles	prep cooler - left	41.00 Fahrenheit	
fish	prep cooler - right	39.00 Fahrenheit	
shrimp	walk-in cooler	38.00 Fahrenheit	
jellyfish	prep cooler - left	40.00 Fahrenheit	

Overall Comments:

On-site for a follow-up inspection after facility earned a conditional pass during a routine inspection conducted on 11/11/2025

Compliance of the following was verified:

K05: Hands not clean/improperly washed/gloves not used properly:

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- Proper glove use and handwashing observed

K06: Inadequate handwash facilities: supplied or accessible

- Handwash sinks observed to be properly stocked and unobstructed

K07: Improper hot and cold holding temperatures:

- No potentially hazardous foods maintained out of temperature control at the time of inspection. Left-side prep cooler has been repaired to hold potentially hazardous foods at 41F or below.

K09: Improper cooling methods:

- No cooling observed. Cooling thresholds and method requirements discussed with management and staff.

K13: Food not in good condition/adulterated:

- No adulteration of food observed. No fly activity observed in kitchen at time of inspection.

K14: Food contact surfaces unclean and unsanitized:

- Mechanical dishwasher has been repaired to output chlorine at 50 ppm.

Facility has hired a food safety technician. Per the tech, staff are currently in the process of obtaining food handler training/certification.

***Note: This Division strongly recommends having a dedicated individual who is able to provide managerial oversight at all times that the facility is in operation.**

Facility re-issued a "Pass".

Continue to work on the violations cited during the last routine 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 **12/3/2025**. 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: Tony
Food Safety Specialist
Signed On: November 19, 2025