

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 FA0252452 - HASHTAG INDIA		Site Address 61 SERRA WY 120, MILPITAS, CA 95035		Inspection Date 10/23/2025	
Program PR0367465 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name NALA BHEEMA VENTURES L		Inspection Time 11:00 - 12:30
Inspected By NHA HUYNH	Inspection Type ROUTINE INSPECTION	Consent By SATEESH	FSC Srikanth Annangi 11/02/2028		

Placard Color & Score

GREEN

87

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						
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						
K06	Adequate handwash facilities supplied, accessible	X						
K07	Proper hot and cold holding temperatures	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						
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	X	
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	X	
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	X	
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use	X	
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		
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

No major violations were observed during this inspection.

Minor Violations

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

Inspector Observations:

1. Lack of hot water at the handwash sink near the cookline due to inoperable knob.

[Corrective Action] Provide hot water at a minimum temperature of 100 degrees Fahrenheit at handwash sinks.

Repair the hot water knob.

2. Maximum hot water temperature at the 3 compartment sink was measured at 113 degrees Fahrenheit.

[Corrective Action] Provide hot water at a minimum temperature of 120 degrees Fahrenheit at the 3 compartment sink.

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations:

Cooking oil, bag of beans and other various foods in the dry storage room was observed stored directly on the floor.

[Corrective Action] Store foods at least 6 inches above the floor on approved shelving.

K32 - 2 Points - Food improperly labeled & not honestly presented: 114087, 114089, 114089.1(a, b), 114090, 114093.1

Inspector Observations:

Bottled mango lassi and buttermilk were lacking information.

[Corrective Action] Food prepackaged in a food facility shall bear a label with the following:

- 1) common name of the food,**
- 2) list of ingredients in descending order of predominance by weight,**
- 3) quantity of contents,**
- 4) name and place of business of the manufacturer, packer, or distributor.**

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:

Lack of usable quaternary ammonium test strips.

[Corrective Action] Provide quaternary ammonium test strips.

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations:

Scoops without handles used in bulk containers of spice, sugar, and flour.

[Corrective Action] Use scoops with handles.

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations:

The dual stock pot burner was observed not within the exhaust hood.

[Corrective Action] Exhaust hood shall have at least 6 inches overhang over cooking equipments.

Performance-Based Inspection Questions

N/A

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Measured Observations

Item	Location	Measurement	Comments
quaternary ammonium sanitizer	3 compartment sink	200.00 PPM	
buttermilk, mango lassi	display cooler	35.00 Fahrenheit	
chicken	2 door undercounter cooler	37.00 Fahrenheit	
cheese	1 door 2 drawer prep cooler	41.00 Fahrenheit	
chicken, paneer	walk-in cooler	36.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	
hard boiled eggs	3 door undercounter cooler	36.00 Fahrenheit	
hot water	3 compartment sink	113.00 Fahrenheit	
chicken	3 door prep cooler - right	39.00 Fahrenheit	
falooda (milk based drink)	2 door prep cooler	40.00 Fahrenheit	service area
potato samosa	hot holding unit	148.00 Fahrenheit	
mutton	3 door prep cooler - left	41.00 Fahrenheit	
biryani	work table	187.00 Fahrenheit	TPHC

Overall Comments:

Biryani was observed timemarked for a 5 hour discard time however the temperature of the biryani was measured at 187 degrees Fahrenheit.

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 **11/6/2025**. 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: Sai Swaroop Patel
partnetr

Signed On: October 23, 2025