

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 01/23/2025 | | Placard Color & Score <div style="background-color: green; color: white; padding: 10px; text-align: center;"> GREEN 90 </div> | | |
| Program PR0330422 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14 | | | Owner Name H M ISLAMIC, INC | | Inspection Time 11:00 - 13:00 | | | |
| Inspected By GLENCIJOY DAVID | | Inspection Type ROUTINE INSPECTION | | Consent By ASH | | | | FSC Shihkwei Chen 10/18/2026 |

| 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 | | | | | | S |
| 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 | | | | | | S |
| 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 | | |
| K33 | Nonfood contact surfaces clean | | |
| K34 | Warewash facilities: installed/maintained; test strips | | |
| K35 | Equipment, utensils: Approved, in good repair, adequate capacity | X | |
| K36 | Equipment, utensils, linens: Proper storage and use | X | |
| K37 | Vending machines | | |
| K38 | Adequate ventilation/lighting; designated areas, use | | |
| K39 | Thermometers provided, accurate | | |
| K40 | Wiping cloths: properly used, stored | X | |
| 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 | X | |
| 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

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: Raw eggs stored above cooked foods in walk in cooler. [CA] All food shall be separated and protected from cross-contamination. Store all raw meat or other raw products of animal origin below ready-to-eat food items.

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

Inspector Observations: Single-use containers (soy sauce) are re-used to store food. [CA] Food containers intended for single use shall not be reused.

Plastic "to-go" bags are used in direct contact with food to store meats and vegetables. [CA] Equipment and utensils shall be designed and constructed to be durable and retain characteristic qualities under normal use conditions.

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: Cloth towel used in direct contact with food. [CA] Linen shall not be used in contact with food.

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

Inspector Observations: Wiping cloths stored on counters in prep area. [CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations: Missing mop rack. [CA] Mop rack or other devices shall be made available to hang and store cleaning tools.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

| Item | Location | Measurement | Comments |
|----------------------|------------------------------------|-------------------|----------|
| fish | walk in cooler/freezer | 41.00 Fahrenheit | |
| hot water | three compartment sink - prep sink | 120.00 Fahrenheit | |
| fish | prep cooler - 2 | 41.00 Fahrenheit | |
| beef | prep cooler - 2 | 39.00 Fahrenheit | |
| cooked egg plant | clear door cooler | 41.00 Fahrenheit | |
| bean sprouts, bagged | clear door cooler | 41.00 Fahrenheit | |
| scallop | prep cooler - 2 | 41.00 Fahrenheit | |
| spring roll | reach in freezer | 8.00 Fahrenheit | IR |
| chicken | prep cooler - 1 | 44.00 Fahrenheit | |
| chicken | walk in cooler/freezer | 41.00 Fahrenheit | |
| shrimp | prep cooler - 2 | 41.00 Fahrenheit | |
| beef | walk in cooler/freezer | 40.00 Fahrenheit | |
| beef | stove | 179.00 Fahrenheit | |
| tofu skin | prep cooler - 2 | 41.00 Fahrenheit | |
| meat | walk in cooler/freezer | 15.00 Fahrenheit | IR |
| fish | walk in cooler/freezer | 51.00 Fahrenheit | prep |
| duck | prep cooler - 1 | 41.00 Fahrenheit | |
| tofu | prep cooler - 1 | 41.00 Fahrenheit | |
| beef, sliced | walk in cooler/freezer | 41.00 Fahrenheit | |
| noodles | counter | 41.00 Fahrenheit | |
| chlorine | wiping cloth bucket | 100.00 PPM | |
| chlorine | warewash machine | 50.00 PPM | |
| ground beef | two door cooler | 41.00 Fahrenheit | |
| hot water | three compartment sink | 120.00 Fahrenheit | |
| eggs, pooled | prep cooler - 1 | 43.00 Fahrenheit | prep |
| beef | wok | 168.00 Fahrenheit | |
| lamb | prep cooler - 1 | 43.00 Fahrenheit | prep |
| corn soup | hot hold unit | 145.00 Fahrenheit | |
| bean sprouts | clear door cooler | 41.00 Fahrenheit | |
| hot water | handwash sink | 100.00 Fahrenheit | |
| beef | prep cooler - 1 | 43.00 Fahrenheit | prep |

Overall Comments:

OWNERSHIP CHANGE INFORMATION

NEW OWNER: TSI VENTURES LLC

FACILITY NAME: DARDA SEAFOOD RESTAURANT

The applicant has completed the change of ownership application process for an Environmental Health Permit.

The permit category for this facility is FP14. An invoice for the permit fee in the amount of \$1723.00 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.

Ownership took over in March/April 2017. Facility paid invoice under old ownership name within the last month.

Facility may be assessed a 25% of permit fee penalty (\$430.75) due to failure to submit for a ownership change request within 10 days of starting operation.

The Environmental Health Permit will be effective: 02/01/2025-01/31/2026. 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.

Post permit in public view.

Structural Review inspection conducted on 01/23/2025

Prior to the installation of any new equipment, submittal is required to Plan Check.

Plan check consultation hours are Monday thru Friday 730AM-10AM and afternoon by appointment only at address above.

Additional information on Plan Check Program is available at <https://www.sccgov.org/sites/cpd/programs/pcp/Pages/home.aspx>.

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Any installation of new equipment, without prior notification to district specialist/Plan Check is subject to impound. Unapproved equipment will not be allowed for use.

Facility shall notify district specialist should there be a change of number of employees or change in menu. District specialist shall be notified prior to the addition, replacement, or removal of any equipment.

Facility is recommended to have professional pest control services.

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 2/6/2025. 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: Tayyab Alim
Owner
Signed On: January 23, 2025