

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 FA0285545 - THALAPAKATTI RESTAURANT		Site Address 252 RANCH DR, MILPITAS, CA 95035		Inspection Date 11/12/2025		Placard Color & Score GREEN 71		
Program PR0428103 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name HERITAGE BIRIYANI		Inspection Time 11:30 - 13:20			
Inspected By MINDY NGUYEN		Inspection Type ROUTINE INSPECTION		Consent By SRIWATH RAJASEKAR				FSC SRIWATH RAJASEKAR 08/17/2028

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				
K06	Adequate handwash facilities supplied, accessible		X		X			N
K07	Proper hot and cold holding temperatures	X						S
K08	Time as a public health control; procedures & records	X						S
K09	Proper cooling methods	X						S
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		
K28	Fruits and vegetables washed		
K29	Toxic substances properly identified, stored, used		
K30	Food storage: food storage containers identified	X	
K31	Consumer self service does prevent contamination	X	
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		
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	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

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

Inspector Observations: *In the warewashing area: observed the handsink was missing a soap dispenser, and the wall-mounted paper towel dispenser was empty/not functioning.*

[CA] *Handsinks must be stocked with soap and paper towels at all times.*

[COS] *A paper towel roll and a pump soap dispenser were placed on top of the paper towel dispenser.*

Minor violation: *the warewashing area's handsink was partially obstructed by pots/equipment stacked on the floor.*

[CA] *Keep handsinks unobstructed at all times. Handsinks must be made available to make handwashing not only possible, but likely.*

Minor Violations

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

Inspector Observations: *Employees' food handler cards were not available upon request.*

[CA] *Obtain valid food handler cards for all employees. *Repeat violation**

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: *Observed employee in cooking area rubbed his nose with his bare hand and did not go to wash his hands for a few minutes.*

[CA] *Wash hands after touching parts of the body and before resuming food prep.*

[COS] *Employee was asked to go wash his hands.*

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

Inspector Observations: *Measured hot water at the 3-compartment sink to be 100F. Note: it took several minutes for the water temperature to rise from 93F to 100F.*

Measured warm water at the kitchen handsink to be 90F.

[CA] *Provide 120F water at the 3-compartment sink, and 100F at the handsinks.*

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

Inspector Observations: *Observed numerous food containers stored directly on the floor in the walk-in freezer.*

[CA] *Store food containers 6 inches above the floor on approved shelving.*

K31 - 2 Points - Consumer self service does not prevent contamination; 114063, 114065

Inspector Observations: *In the front desk area: observed self-service container of fennel candy was uncovered.*

[CA] *Protect food from contamination via lid, sneeze guard, etc.*

[COS] *Operator placed a lid on the container.*

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: *Observed a small metal plate used a scoop in the rice cooker.*

[CA] *Use approved scoops with handles to prevent cross-contamination.*

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

Inspector Observations: *Observed used wiping cloths stored on prep counters throughout the kitchen.*

[CA] *Store wiping cloths in sanitizer solution when not in use.*

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: *Observed employee car keys stored on food prep shelf against clean to-go containers.*

[CA] *Store personal items away from food prep areas and clean food containers. *Repeat violation**

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

Inspector Observations: *Observed accumulation of grease/food debris on floors in cooking area, especially under/behind cooking equipment and the reach-down refrigerator at the end of the cookline.*

[CA] *Keep floors clean.*

Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Measured Observations

Item	Location	Measurement	Comments
WARM WATER	HANDSINK, KITCHEN	90.00 Fahrenheit	
RICE	RICE COOKER	140.00 Fahrenheit	
COOKED CHICKEN, COOKED FISH	PREP UNIT	40.00 Fahrenheit	
CHLORINE	DISHWASHER	50.00 PPM	
BOILED EGGS	COUNTERTOP	39.00 Fahrenheit	
RICE	SHELF, COOLING	160.00 Fahrenheit	
PANEER	PREP UNIT	39.00 Fahrenheit	
COOKED MEATS, SHRIMP	WALK-IN REFRIGERATOR	40.00 Fahrenheit	
RICE	BURNER, HOT HOLDING	175.00 Fahrenheit	
HOT WATER	3-COMPARTMENT SINK	100.00 Fahrenheit	
RAW FISH, RAW CHICKEN	PREP UNIT	39.00 Fahrenheit	
SHREDDED CHEESE	PREP UNIT	41.00 Fahrenheit	

Overall Comments:

Repeat violations may result in enforcement action, including office hearings.

TPHC time marking and written procedures were available. Please indicate the date for each day for daily TPHC time marking.

Prior to the installation of any new equipment, submittal is required to Plan Check. For general inquiries or to schedule a consultation, site assessment, or plan check inspection, please email us at dehplanchek@deh.sccgov.org or call us at (408) 918-3400 Monday through Friday between 7:30am and 4:30pm. To assist you with technical questions, a Plan Checker is available by phone during these hours on a first come-first served basis Monday through Friday.

For complete information on the Plan Check submittal process, go to ehinfo.org -> Food and Retail -> Plan Review for Restaurants, groceries, and other fixed food facilities

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 **11/26/2025**. 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.

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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: Sriwath Rajasekar
CEO

Signed On: November 12, 2025