

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 FA0202589 - CASA AZTECA RESTAURANT		Site Address 20 N ABEL ST, MILPITAS, CA 95035		Inspection Date 01/15/2026		Placard Color & Score GREEN 77		
Program PR0302369 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name CASA AZTECA RESTAURANT		Inspection Time 13:15 - 14:40			
Inspected By NHA HUYNH		Inspection Type ROUTINE INSPECTION		Consent By ISWOR				FSC Not Available

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		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		
K31	Consumer self service does prevent contamination		
K32	Food properly labeled and honestly presented		
K33	Nonfood contact surfaces clean		X
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		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

K22 - 8 Points - Sewage and wastewater improperly disposed; 114197

Inspector Observations:

Observed overflow at the floor sink under the ice machine.

[Corrective Action] Ensure water water is properly drained into the floor sink.

[Suitable Alternative] Overflow goes into a floor drain nearby.

Follow-up By
01/20/2026

Minor Violations

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

Inspector Observations:

Food Safety Certificate and Food Handler's Card not available for review.

[Corrective Action] Ensure Food Safety Certificate and Food Handler's Card are readily available for review.

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations:

Whip cream in the 3 door undercounter cooler in the kitchen was measured at 47 degrees Fahrenheit.

[Corrective Action] Maintain Potentially Hazardous Foods below 41 degrees Fahrenheit.

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations:

Tub of beef measured at 71 degrees Fahrenheit in the 2 drawer cooler was cooling.

[Corrective Action] For rapid cooling, cool foods in the walk-in cooler.

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations:

1. Black grime observed in door jams at the 3 door keg cooler.

[Corrective Action] Thoroughly clean and maintain clean.

2. Observed the blue plastic protective film on the single door upright cooler deteriorated and unable to clean.

[Corrective Action] Remove the remaining protective plastic film and maintain clean.

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:

Observed the lid and rubber seal damaged on the chest freezer at the back storage area.

[Corrective Action] Maintain equipment in good condition.

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

Inspector Observations:

Observed gaps in the baffle in the exhaust hood at the cookline.

[Corrective Action] Ensure there are no gaps in the baffles.

Performance-Based Inspection Questions

N/A

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Measured Observations

Item	Location	Measurement	Comments
hot water	2 compartment sink	120.00 Fahrenheit	
rice	steam table	166.00 Fahrenheit	
chicken, beans	steam table	162.00 Fahrenheit	
shrimp, fish	single door upright cooler	40.00 Fahrenheit	
whip cream	3 door undercounter cooler	47.00 Fahrenheit	
chlorine sanitizer	dishwasher	50.00 PPM	
milk, chicken, beef	walk-in cooler	39.00 Fahrenheit	
enchalada	2 door upright cooler	37.00 Fahrenheit	
beef	2 drawer prep cooler	71.00 Fahrenheit	
cheese, pico de gallo	2 door open top prep cooler	41.00 Fahrenheit	

Overall Comments:

Observed a strong sewage odor at the back storage room.

Joint inspection with Julissa.

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 **1/29/2026**. 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: Iswor Sapkota
Manager
Signed On: January 15, 2026