

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 FA0202440 - GURUKRUPA		Site Address 1466 N MILPITAS BL, MILPITAS, CA 95035		Inspection Date 08/13/2026		Placard Color & Score GREEN 84		
Program PR0304545 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name ANNAPOORNA CATERING SI		Inspection Time 13:20 - 14:50			
Inspected By NHA HUYNH		Inspection Type ROUTINE INSPECTION		Consent By DALJIT				FSC Milind Desai 01/01/2031

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						S
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				N
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				N

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	X	
K34	Warewash facilities: installed/maintained; test strips		
K35	Equipment, utensils: Approved, in good repair, adequate capacity		
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		
K41	Plumbing approved, installed, in good repair; proper backflow devices		
K42	Garbage & refuse properly disposed; facilities maintained	X	
K43	Toilet facilities: properly constructed, supplied, cleaned	X	
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

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

Inspector Observations:

Observed food cooling in containers higher than 4 inches.

[Corrective Action] Cool food in 4 inches high containers.

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations:

1. REPEAT VIOLATION. Observed dead cockroaches in monitoring traps by side door and by refrigeration units at hallway.

[Corrective Action] Discard and replace monitoring traps with old dead cockroaches.

2. Observed rodent droppings in the right side outdoor storage shed.

[Corrective Action] Clean and sanitize areas of old rodent droppings. Monitor shed for any new activity.

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:

Bags of rice at front area and bag of beans in dry storage area observed stored directly on the floor.

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

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

Inspector Observations:

1. Old food accumulation on the shelving in the 3 door upright cooler.

[Corrective Action] Thoroughly clean and maintain clean.

2. Grime accumulation on the shelving above the 2 door prep cooler.

[Corrective Action] Thoroughly clean and maintain clean.

3. Grime accumulation on the spice containers near the 2 door prep cooler.

[Corrective Action] Maintain containers clean.

K42 - 2 Points - Garbage and refuse improperly disposed; 114244, 114245, 114245.1, 114245.2, 114245.3, 114245.4, 114245.5, 114245.6, 114245.7, 114245.8

Inspector Observations:

The shared dumpster observed overfilled and garbage on the floor.

[Corrective Action] Ensure all garbage are stored in the dumpster and not overfilling. Frequency of collection need to be increased. Discuss dumpster issue with neighbors and management.

K43 - 2 Points - Toilet facilities: improperly constructed, supplied, cleaned; 114250, 114250.1, 114276

Inspector Observations:

REPEAT VIOLATION. Lack of self-closing device on restroom door.

[Corrective Action] Install a self-closing device on the restroom door.

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

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Inspector Observations:

Observed front door and side door left open. Side door has a magnetic screen door but does not close.

[Corrective Action] Keep doors closed to prevent entry of pest and vermin.

Performance-Based Inspection Questions

Needs Improvement - No rodents, insects, birds, or animals.

Needs Improvement - Proper cooling methods.

Measured Observations

Item	Location	Measurement	Comments
fried rice	cooling rack	152.00 Fahrenheit	
hot water	handwash sink	115.00 Fahrenheit	
yogurt	2 door upright cooler	41.00 Fahrenheit	
hot water	3 compartment sink	130.00 Fahrenheit	
lentil paste	cooling rack	166.00 Fahrenheit	
milk, lentil paste	3 door upright cooler	36.00 Fahrenheit	
ambient air	2 door prep cooler	39.00 Fahrenheit	

Overall Comments:

Facility is currently permitted as FP14 but observed 2-3 employees for the last 2 inspections. Inspector to submit EAR to change permit from FP14 to FP11.

Joint inspection with Crystal G.

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 **8/27/2026**. 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: Milind
operator
Signed On: August 13, 2026