

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 FA0230526 - ANJAPPAR CHETTINAD INDIAN RESTAURANT		Site Address 458 BARBER LN, MILPITAS, CA 95035		Inspection Date 08/25/2025		Placard Color & Score YELLOW 61		
Program PR0330568 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name DAKSHIN INDIAN RESTAURA		Inspection Time 12:05 - 14:55			
Inspected By HAYLEY MENTZ		Inspection Type ROUTINE INSPECTION		Consent By ALAJAPPAN				FSC Arun Parthasarathy 01/18/2026

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	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				S
K09	Proper cooling methods		X		X			N
K10	Proper cooking time & temperatures	X						
K11	Proper reheating procedures for hot holding		X		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		
K28	Fruits and vegetables washed		
K29	Toxic substances properly identified, stored, used	X	
K30	Food storage: food storage containers identified	X	
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	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

K09 - 8 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: *In the walk-in cooler measured several items above 41F (hard boiled eggs 51F, potato basala 54F, mutton 50F). These items were cooked and cooled and placed into walk-in tightly wrapped with plastic wrap not allowing the food to properly cool. [CA] After heating or hot holding, Potentially Hazardous Foods (PHFs) shall be cooled rapidly from 135°F to 70°F within 2 hours and from 70°F to 41°F within 4 hours. Approved cooling methods include: 1) Placing the food in shallow pans 2) Separating the food into thinner or smaller portions. 3) Using rapid cooling equipment (Ex. blast chiller) 4) Using containers that facilitate heat transfer (ex. stainless steel) 5) Adding ice as an ingredient. 6) Using ice paddles 7) Using an ice bath and stirring frequently 8) Accordance with a HACCP plan. Cooling foods shall have enough space around the containers for cold air to circulate, be loosely covered, or uncovered and stirred as frequently needed to evenly cool. [COS] Instructed PIC to not use tight fitting plastic wrap on containers to facilitate proper cooling. Items that were cooked that morning had plastic wrap removed and kept to cool. Items that were cooked the day prior were thrown out, see VC&D report.*

Follow-up By 08/28/2025

K11 - 8 Points - Improper reheating procedures for hot holding; 114014, 114016

Inspector Observations: *Operator was using the hot holding unit to heat items from 41F. Measured potato chutney at 130F and chicken in a red sauce at 130F. Items were placed there less than 1 hour. [CA] Reheating for hot holding shall be done rapidly, and the time the food is between 41°F and 165°F shall not exceed two hours. [COS] Operator was instructed to heat items up to 165F and then place back into hot holding.*

Follow-up By 08/28/2025

Minor Violations

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

Inspector Observations: *1. Employee washed hands with just running water in prep sink. [CA] Properly wash hands with soap, warm water and dry using single use paper towels as required. [COS] Instructed employee to wash hands with soap and water in handwash sink.*

2. Employee went from one task to another without washing hands. [CA] Properly wash hands with soap, warm water and dry using single use paper towels as required prior to putting on gloves.[COS] Employee was stopped and asked to wash hands before continuing to touch food.

K08 - 3 Points - Improperly using time as a public health control procedures & records; 114000

Inspector Observations: *Time as a Public Health Control written procedure was not available during inspection. However, saw that time was being used properly. PIC said food will be discarded after 4 hours at 1530. [CA] Provide written procedures and time marking for PHFs utilizing time as a public health control (TPHC).*

K13 - 3 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Inspector Observations: *1. Moldy tomato found laying on top of other tomatoes in walk- in cooler.*

2. Old withered potatoes with some growing sprouts in dry storage area.

[CA] Moldy food and old food shall be removed immediately from use.

K29 - 2 Points - Toxic substances improperly identified, stored, used; 114254, 114254.1, 114254.2

Inspector Observations: *Chemicals stored on shelf above 3-compartment sink. [CA] Store chemicals separate and away from the storage and preparation of food or food contact surfaces and linens.*

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

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Inspector Observations: 1. Onions stored on the floor by back door.

2. Food stored in boxes on floor in walk-in cooler.

[CA] Food shall be stored at least 6 inches above the floor to prevent contamination.

3. Cardboard used as lid on bulk food containers in dry storage area.

[CA] Store open bulk foods in approved NSF containers with tight fitting lids.

K35 - 2 Points - Equipment, utensils - Unapproved, unclear, 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: 1. Red liquid stored in old milk carton in two door fridge in dining area. [CA] Do not re-use or re-purpose old food containers for food storage.

2. Butane cooking equipment is not approved for use. [CA] All utensils and equipment shall be approved, installed properly, & meet applicable standards. Remove butane cooking equipment.

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: 1. Dirty dishes were placed into mop sink. [CA] Keep mop sink accessible and place dishes in dishwasher or dish sink.

2. Rice scoops are stored on lid of rice cookers. [CA] Utensils shall be stored in the following manner: 1) in the food with their handles above the top of the food and the container, 2) in running water, 3) in a container of water at 135°F or above, 4) at room temperature if washed within 4 hours of initial use.

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

Inspector Observations: Chlorine in sanitizer bucket was measured at above 200ppm. [CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium). [COS] Operator diluted solution to measure 100ppm.

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: Back door left open during inspection. When door was closed observed large gaps between door and frame. [CA] Keep back door closed and eliminate gap greater than 1/4" to prevent the entrance and harborage of vermin.

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

Inspector Observations: Dry storage area does not have approved cove-base installed. [CA] The juncture of the floor and wall shall be covered with a 3/8-inch minimum radius coving and shall extend up the wall at least 4 inches.

Performance-Based Inspection Questions

Needs Improvement - Proper cooling methods.

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Measured Observations

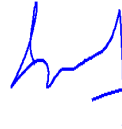
Item	Location	Measurement	Comments
warm water	handwash sinks/restrooms	100.00 Fahrenheit	
cooked chicken	walk-in cooler	42.00 Fahrenheit	
fried bread	walk-in cooler	40.00 Fahrenheit	
egg omelet	cook-lione	155.00 Fahrenheit	
chicken	3-door prep unit	41.00 Fahrenheit	
chicken	hot holding	170.00 Fahrenheit	
fried cauliflower	cook line	180.00 Fahrenheit	
mango lasse	2-door under counter	38.00 Fahrenheit	
chlorine	dishwasher	50.00 PPM	
mutton	hot holding	180.00 Fahrenheit	
fried shrimp	3-door prep unit	47.00 Fahrenheit	active cooling
raw shelled eggs	walk-in cooler	43.00 Fahrenheit	
raw anchoves	3-door prep unit	39.00 Fahrenheit	
raw chicken	walk-in cooler	41.00 Fahrenheit	
mutton	walk-in cooler	41.00 Fahrenheit	
milk	2-door under counter	41.00 Fahrenheit	
fried chicken	prep-line	41.00 Fahrenheit	
rice	rice cooker	150.00 Fahrenheit	
raw chicken	prep-line	41.00 Fahrenheit	
hot water	3-comp sink, prep sink	120.00 Fahrenheit	
watermelon	2-door under counter	35.00 Fahrenheit	
chlorine	sanitizer bucket	200.00 PPM	
butter	cook-line	125.00 Fahrenheit	active prep

Overall Comments:

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 **9/8/2025**. 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: alagappan sivalingam
supervisor
Signed On: August 25, 2025