

County of Santa Clara

Department of Environmental Health

Consumer Protection Division

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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 02/27/2025
Program PR0330568 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name DAKSHIN INDIAN RESTAURA	Inspection Time 16:05 - 16:50
Inspected By DENNIS LY	Inspection Type LIMITED INSPECTION	Consent By SEBY

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: Potentially hazardous foods inside the walk-in cooler are measured at improper cold holding temperatures. Raw chicken, cooked chicken, raw shell eggs, and cooked vegetables were measured at 550-66F. [CA] Potentially hazardous foods when cold holding shall be held at or below 41F. [SA] Per employee, the food items were relocated into the walk-in cooler within the last half hour prior to the inspection.

Minor Violations

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

Inspector Observations: Improper cooling observed for potentially hazardous foods inside the walk-in cooler. Cooked meats that are cooling are fully wrapped in plastic. [CA] When cooling potentially hazardous foods, food shall be left uncovered or loosely covered to allow rapid cooling.

K14 - 3 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

Inspector Observations: Chlorine sanitizer for dishwasher was measured at 0 ppm. No active warewashing at time of inspection. [CA] Maintain chlorine in mechanical warewash machine at 50 PPM. [SA] Discussed with operator to use the three compartment sink to complete the sanitizing step when warewashing until the violation with the dishwasher is corrected.

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

Inspector Observations: Three flies observed inside the kitchen area. Back door was kept opened at time of inspection. [CA] Food facility shall be kept free of flies and fly activity.

Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.

Needs Improvement - Proper cooling methods.

Measured Observations

Item	Location	Measurement	Comments
Hot water	Handwash sink	100.00 Fahrenheit	
Rice	Food prep unit	41.00 Fahrenheit	
Cooked vegetables	Walk-in cooler	66.00 Fahrenheit	
Cooked chicken	Walk-in cooler	66.00 Fahrenheit	
Yogurt	Walk-in cooler	41.00 Fahrenheit	
Hot water	Three compartment sink	120.00 Fahrenheit	
Raw shrimp	Food prep unit	41.00 Fahrenheit	
Raw fish	Walk-in cooler	40.00 Fahrenheit	
Rice	Warmer	140.00 Fahrenheit	
Eggplant	Walk-in cooler	46.00 Fahrenheit	
Raw chicken	Walk-in cooler	50.00 Fahrenheit	
Lamb curry	Steam table	143.00 Fahrenheit	
Goat biryani	Warmer	146.00 Fahrenheit	
Raw shell eggs	Walk-in cooler	54.00 Fahrenheit	
Chlorine sanitizer	Dishwasher	0.00 PPM	

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Overall Comments:

Limited inspection conducted in conjunction with CO0156330

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 **3/13/2025**. 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: Seby
PIC
Signed On: February 27, 2025