

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 FA0202345 - TIRUPATHI BHIMAS		Site Address 1208 S ABEL ST, MILPITAS, CA 95035		Inspection Date 05/07/2026		Placard Color & Score GREEN 62		
Program PR0304914 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name PRIME EATS, S CORP		Inspection Time 11:40 - 13:40			
Inspected By MAVERICK CHIN		Inspection Type ROUTINE INSPECTION		Consent By MANEY AND SURESH				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						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			S
K06	Adequate handwash facilities supplied, accessible			X	X			
K07	Proper hot and cold holding temperatures		X		X			S
K08	Time as a public health control; procedures & records						X	
K09	Proper cooling methods			X	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				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				S

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		
K32	Food properly labeled and honestly presented	X	
K33	Nonfood contact surfaces clean		
K34	Warewash facilities: installed/maintained; test strips	X	
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		
K41	Plumbing approved, installed, in good repair; proper backflow devices	X	
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	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

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

Inspector Observations:

Fried lentil donuts measured 113F while maintained out of temperature control at the front service counter. Per staff, donuts had been fried less than 30 minutes prior.

Raita measured 54F while maintained in an improper ice bath at the front service counter. Per staff, raita had been taken out of refrigeration and placed into ice baths less than 1 hour prior.

Numerous potentially hazardous foods, including chutney, sambar, cooked vegetables, and curries measured between 47F and 51F while maintained in the walk-in cooler. Ambient of the unit measured 50F via probe. Per staff, the elevated temperature of the unit was due to the frequent opening and closing of the unit. Staff stated that an internal thermometer had measured the unit at 41F earlier this morning, prior to service approximately 1 hour prior.

[CA] Potentially hazardous foods shall be held at 41F or below, or at 135F or above to prevent the growth of bacteria.

[SA] Fried lentil donuts and raita to be served or discarded by the end of lunch service at 2PM. Owner states that in the past, they used to use TPHC (4-hour rule) for said items. Going forward, fried lentil donuts and any other potentially hazardous foods maintained out of temperature control at the front service line shall be subjected to time as a public health control (4-hour rule). Owner and staff were aware of labeling/timer requirements. After leaving the door of the walk-in cooler closed for approximately 1-hour, ambient of the unit measured 40F. Ensure walk-in cooler is capable of maintaining potentially hazardous foods at 41F or below during all hours of operation.

Minor Violations

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

Inspector Observations:

Food safety certificate could not be provided.

Food handler cards for employees could not be provided.

[CA] Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have a valid Food Safety Certificate available for review at all times.

Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.

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

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Inspector Observations:

Dishwashing employee observed loading soiled dishes into the mechanical dishwasher, then attempted to handle clean dishes before being stopped and instructed to wash their hands.

Employee observed handling the insides/outside of a trash can, but did not wash their hands thereafter.

[CA] Employees shall wash their hands in all of the following scenarios:

- (1) Immediately before engaging in food preparation, including working with nonprepackaged food, clean equipment and utensils, and unwrapped single-use food containers and utensils.*
- (2) After touching bare human body parts other than clean hands and clean, exposed portions of arms.*
- (3) After using the toilet room.*
- (4) After caring for or handling any animal allowed in a food facility pursuant to this part.*
- (5) After coughing, sneezing, using a handkerchief or disposable tissue, using tobacco, eating, or drinking.*
- (6) After handling soiled equipment or utensils.*
- (7) During food preparation, as often as necessary to remove soil and contamination and to prevent cross-contamination when changing tasks.*
- (8) When switching between working with raw food and working with ready-to-eat food.*
- (9) Before initially donning gloves for working with food.*
- (10) Before dispensing or serving food or handling clean tableware and serving utensils in the food service area.*
- (11) After engaging in other activities that contaminate the hands.*

[COS] Employees properly washed their hands.

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations:

Hand sink near the cook-line lacked paper towels in wall-mounted dispenser.

**Note: Paper towels were available relatively close by*

[CA] Single-use sanitary towels shall be provided in dispensers; heated-air hand drying device may be substituted for single-use towels.

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

Inspector Observations:

Sambar measured 124F while maintained in a large pot on the floor near the open back door. Per staff, item had been cooked 30 minutes prior and was cooling prior to placement into the refrigerator. Staff state that item cannot be placed into refrigeration immediately after cooking as it will affect the quality of the food. 30 minutes later, sambar measured at 113F.

[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] Pot of sambar was placed into an ice bath in the prep sink and stirred. Sambar remeasured at 68F.

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:

1. Chlorine sanitizer measured 25 ppm in the mechanical dishwasher during active warewashing.

[CA] Maintain chlorine in mechanical warewash machine at 50 PPM.

2. Several cutting boards observed with black, mold-like growth.

[CA] Resurface or replace.

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

Inspector Observations:

Old rodent droppings observed on the floor of the water heater closet. No other evidence of rodent activity observed.

Facility provided the most recent pest control service report from Matrix.

[CA] Clean and sanitize area of dead cockroaches or old droppings.

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

Inspector Observations:

Containers of food stored on the floor in the walk-in cooler. Pot of sambar stored on the floor in the back kitchen area.

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

K32 - 2 Points - Food improperly labeled & not honestly presented: 114087, 114089, 114089.1(a, b), 114090, 114093.1

Inspector Observations:

Prepackaged snacks offered for consumer self service lack required labeling components.

[CA] Food prepackaged in a food facility shall bear a label with the following: 1) common name of the food, 2) list of ingredients in descending order of predominance by weight, 3) quantity of contents, 4) name and place of business of the manufacturer, packer, or distributor.

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations:

Chlorine test strips could not be provided.

[CA] Testing equipment and materials shall be provided to adequately measure the applicable sanitization method used during manual or mechanical warewashing.

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:

Ambient of the walk-in cooler measured 50 via probe.

[CA] Refrigeration must be capable of maintaining PHFs at 41°F or below during all hours of operation.

***Note: After leaving unit closed for approximately 1 hour, ambient of the unit measured 40F.**

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations:

Pipe leading into of the condenser units in the walk-in cooler observed steadily leaking. Water observed being collected in a tub placed directly on top of peeled onions.

[CA] Repair plumbing and maintain in good repair. Ensure onions (and other foods) are stored away to prevent potential contamination.

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

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Inspector Observations:

Accumulation of black-mold like growth on the wall behind the three compartment sink at the dishwashing area.

[CA] Walls and/or floors in food preparation area shall be kept clean.

Performance-Based Inspection Questions

Needs Improvement - Proper cooling methods.

Measured Observations

Item	Location	Measurement	Comments
lentils	steam table - front service	151.00 Fahrenheit	
cooked potatoes	walk-in cooler	49.00 Fahrenheit	
ambient	walk-in cooler	50.00 Fahrenheit	remeasured 40F after 1 hour
curry	walk-in cooler	50.00 Fahrenheit	
rice	steam table - front service	156.00 Fahrenheit	
chlorine sanitizer	mechanical dishwasher	25.00 PPM	
warm water	hand sink - front service	100.00 Fahrenheit	
curry	steam table - front service	139.00 Fahrenheit	
daal	walk-in cooler	49.00 Fahrenheit	
warm water	hand sink - cook-line	100.00 Fahrenheit	
cheese	upright cooler - kitchen	39.00 Fahrenheit	
milk	walk-in cooler	51.00 Fahrenheit	
hot water	prep sinks	120.00 Fahrenheit	
raita	upright cooler - kitchen	38.00 Fahrenheit	
ambient	merchandiser upright cooler - dining area	41.00 Fahrenheit	
hot water	three compartment sink	120.00 Fahrenheit	

Overall Comments:

***Note: Upon the arrival of specialist, observed employees wheeling a cart of food into the alleyway behind the facility. Potentially hazardous foods measured between 102F and 113F while maintained on said cart in the back alleyway behind the facility. Per the owner, any food that is cooked in excess that cannot be placed into hot holding is placed onto the cart in the alleyway, and is intended to be thrown away.**

A follow-up inspection may be conducted to ensure the walk-in cooler is capable of maintaining potentially hazardous foods at 41F or below.

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 **5/21/2026**. 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: T.S. Suresh
Owner

Signed On: May 07, 2026