

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 10/21/2026
Program PR0304914 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name PRIME EATS, S CORP	Inspection Time 12:30 - 13:20
Inspected By MAVERICK CHIN	Inspection Type LIMITED INSPECTION	Consent By VIJAY	

Placard Color & Score

YELLOW
N/A

Comments and Observations

Major Violations

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations:

Hand sink at the front service line lacked any form of soap. Soap dispenser appears to have broken off the wall and observed absent.

Hand sink at the main kitchen area lacked paper towels.

[CA] Provide handwashing cleanser in dispenser at handwash stations at all times.

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

[SA] Pump bottle of soap provided. Paper towels restocked.

Follow-up By
10/28/2026

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

Inspector Observations:

In a large stock pot maintained on the floor of the kitchen, rasam (indian soup containing spices, ripe tomatoes, lentils, etc.) measured 100F. Per staff, soup had been boiled approximately 2 hours prior, earlier this morning.

At the front service counter, fried lentil donuts measured 99F while maintained in ambient. Per staff, lentil donuts had been fried approximately 20 minutes prior. Observed no time markings or other indicators that item is subject to time as a public health control.

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

[COS] Instructed staff to reheat rasam to greater than 165F on the stove and maintain hot. Fried lentil donuts to be served or discarded by the end of lunch service at 2:00 PM.

Follow-up By
10/28/2026

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

Inspector Observations:

In a shallow insert in the steam table at the front service line, aviyal (indian curry with vegetables) measured 107F. Per the head chef, aviyal had been removed from the walk-in cooler and been in the process of reheating for the last hour.

[CA] Any potentially hazardous food that has been cooked, cooled, and reheated for hot holding shall be reheated to a minimum internal temperature of 165°F for 15 seconds.

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.

Discontinue the use of the steam table to reheat potentially hazardous foods; unit is designed to hold at 135F, but not to reheat to 165F in the span of 2 hours.

[SA] Aviyal to served or discarded by the end of lunch service, at 2:00 PM.

Follow-up By
10/28/2026

**Note: Owner arrived on-site and clarified that aviyal cannot be reheated to 165F due to quality degradation (given that the dish contains yogurt). Recommend subjecting to time as a public health control (4-hour rule).*

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K14 - 8 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:

Employee observed slicing tomatoes and placing them into a plastic tub maintained directly inside a garbage can (with the tub immersed halfway inside the garbage can, and with the lip of the tub balanced on the outer edges of the garbage can). When prompted to remove the tub of tomatoes from inside the garbage can, employee proceeded to remove the tub from the garbage can and place it directly onto the cutting board.

Follow-up By
10/28/2026

[CA] Food contact surfaces shall be maintained free from contamination.
Discontinue the storage of food containers inside garbage cans.

[COS] Instructed employee to voluntarily discard tomatoes maintained on the cutting board. Instructed employees to take the cutting board over to the warewashing area to be properly cleaned and sanitized.

Minor Violations

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

Inspector Observations:

On the lowest shelf of a rolling cart at the cook-line, a deep plastic-wrap covered container of poriyal measured 117F. Per staff, poriyal had been cooked approximately 1 hour prior and left in ambient to cool.

Follow-up By
10/28/2026

[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 cook to uncover poriyal and relocate to the walk-in cooler.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
poriyal	steam table - front service	148.00 Fahrenheit	
hot water	three compartment sink	120.00 Fahrenheit	
chlorine sanitizer	mechanical dishwasher	50.00 PPM	
ambient	walk-in cooler	41.00 Fahrenheit	
poriyal	cart - cook-line	117.00 Fahrenheit	

Overall Comments:

Conducted in conjunction with CO0161180.

Two or more major violations were cited during the routine inspection.

A follow-up inspection will be conducted in the next 1 to 5 business days to verify compliance with all of the cited major violations.

Subsequent follow-up inspections after the first shall be billed at \$290/hour, one hour minimum, during normal business hours (7:30 AM to 4:30 PM), or \$664 for a minimum of 2 hours, during non-business hours and in accordance with the inspector's availability.

The posted placard is property of the Santa Clara County Department of Environmental Health and shall not be removed, covered-up, relocated, tampered with, camouflaged, or copied. Failure to comply may result in a fine and enforcement action as per county ordinance section B11-55.

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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 **11/4/2026**. 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: V.S. Suresh
Owner
Signed On: October 21, 2026