

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 FA0255639 - AHA INDIAN CUISINE		Site Address 167 S MAIN ST, MILPITAS, CA 95035		Inspection Date 07/24/2024	
Program PR0373350 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name AHA FOODS INC		Inspection Time 14:20 - 15:35
Inspected By NHA HUYNH	Inspection Type ROUTINE INSPECTION	Consent By PROBAKA	FSC Wayne Xavier 11/19/2024		

Placard Color & Score
GREEN
88

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						
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						
K06	Adequate handwash facilities supplied, accessible	X						
K07	Proper hot and cold holding temperatures		X		X			
K08	Time as a public health control; procedures & records						X	
K09	Proper cooling methods					X		
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						

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		
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		
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		
K45	Floor, walls, ceilings: built, maintained, clean		
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

OFFICIAL INSPECTION REPORT

Facility FA0255639 - AHA INDIAN CUISINE	Site Address 167 S MAIN ST, MILPITAS, CA 95035	Inspection Date 07/24/2024
Program PR0373350 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name AHA FOODS INC	Inspection Time 14:20 - 15:35
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:

1. Major. Aloo potatoes, chicken, and curry sauces in the 3 door prep cooler were measured at 51 degrees Fahrenheit. Per employee, the unit was used often during lunch rush. Aloo potatoes, goat, raw shell eggs, and cantaloupe in the walk-in cooler were measured at 50 degrees Fahrenheit. Per employee, the door was opened often.

Follow-up By
07/26/2024

**[Corrective Action] Ensure Potentially Hazardous Foods are maintained at or below 41 degrees Fahrenheit.
[Suitable Alternative] Potentially Hazardous Foods shall be discarded after dinner service.**

**2. Biryani at the cookline was measured at 131 degrees Fahrenheit.
[Corrective Action] Maintain Potentially Hazardous Food at or above 135 degrees Fahrenheit.**

Minor Violations

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:

**1. Rubber seal on the doors of the 2 door undercounter cooler and the 3 door prep cooler observed in disrepair.
[Corrective Action] Repair or replace the rubber seals.**

Follow-up By
07/26/2024

**2. The 3 door prep cooler and the walk-in cooler are not properly maintaining cold holding temperature.
[Corrective Action] Ensure refrigeration units are properly maintain cold holding temperature of 41 degrees Fahrenheit or below.**

**3. Cutting board at the 3 door prep cooler observed with heavy discoloration and the board is warping.
[Corrective Action] Replace the cutting board.**

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:

**The handle of the ice scoop in the ice machine observed in direct contact with the ice.
[Corrective Action] Store the ice scoop in a way that the handle does not come into contact with the ice.**

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
aloo potatoes, chicken, curry sauces	3 door prep cooler	51.00 Fahrenheit	
chlorine sanitizer	dishwasher	50.00 PPM	
aloo potatoes, goat, raw shell eggs, cantaloupe	walk-in cooler	50.00 Fahrenheit	
hot water	3 compartment sink	130.00 Fahrenheit	
biryani	cookline	131.00 Fahrenheit	
curry sauces	2 door undercounter cooler	41.00 Fahrenheit	

Overall Comments:

OFFICIAL INSPECTION REPORT

Facility FA0255639 - AHA INDIAN CUISINE	Site Address 167 S MAIN ST, MILPITAS, CA 95035	Inspection Date 07/24/2024
Program PR0373350 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name AHA FOODS INC	Inspection Time 14:20 - 15:35

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 **8/7/2024**. 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: Prabhakar Koppalli
Person in charge

Signed On: July 24, 2024