

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 FA0275050 - RAUNAK		Site Address 888 E CAPITOL AV, MILPITAS, CA 95035		Inspection Date 06/17/2025		Placard Color & Score YELLOW 76		
Program PR0415707 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name RAUNAK FOODS LLC		Inspection Time 14:00 - 15:20			
Inspected By HELEN DINH		Inspection Type ROUTINE INSPECTION		Consent By SARANINDER, ARYAN & ANKUSH (O)				FSC Saraninder Singh 1/18/30

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						
K06	Adequate handwash facilities supplied, accessible		X					N
K07	Proper hot and cold holding temperatures	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						
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						N
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	X	
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		
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	X
K42	Garbage & refuse properly disposed; facilities maintained		
K43	Toilet facilities: properly constructed, supplied, cleaned	X	
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		

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K48	Plan review		
K49	Permits available		
K58	Placard properly displayed/posted		

Comments and Observations

Major Violations

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

Inspector Observations: 1. Found **ONLY** hand wash station in prep area without cold running water and hand wash station in women's restroom without hot water. [CA] Ensure cold/hot water valve shall be on at all times. [COS] Operator turned on cold/hot water valve.

2. Lacking mounted paper towel dispenser at **ONLY** hand wash station located in back prep [CA] Install paper towel dispenser.

3. Lacking single use paper towel at the **ONLY** hand wash station in back prep area. [CA] Single-use sanitary towels shall be provided in dispensers. [COS] Operator directed to provide single use paper towels.

Follow-up By 06/20/2025

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

Inspector Observations: Major: Measured container of onion gravy holding between 70F - 76F in walk-in-cooler. Per operator, PHFs was made and cooled yesterday. [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] Operator voluntarily discarded PHFs in trash.

Follow-up By 06/20/2025

Minor:

Found a container of chicken cooling on counter with plastic wrap fully covering container. Observed water marks on plastic wraps. Per operator, PHFs made less than 1 hours. [CA] When cooling PHF's, food may be left uncovered or loosely covered to allow rapid cooling. [COS] Operator opened up plastic wrap.

Minor Violations

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations: 1. Found containers of raw chicken stored above container of block of cheese in 2 door reach in near kitchen entrance. [CA] All food shall be separated and protected from cross-contamination. Store all raw meat or other raw products of animal origin below ready-to-eat food items.

2. Found container of foods stored on floor in walk-in-cooler. [CA] Food shall be stored a minimum of 6 inches off floor.

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: Found several bowl/cups used to dispense bulk goods throughout food facility. [CA] Provide scoops with handle when dispensing bulk goods.

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: 1. Found cold water valve off at the **ONLY** hand wash station in back prep area.

2. Found hot water valve off at the **ONLY** hand wash station in women's restroom.

[CA] Ensure cold/hot water valve is on at all time during hours of operation. [COS] Operator turned on cold/hot water valve. Observed water functioning at both sinks.

K43 - 2 Points - Toilet facilities: improperly constructed, supplied, cleaned; 114250, 114250.1, 114276

Inspector Observations: Found toilet tissue stored outside of mounted dispenser for both restroom. [CA] Toilet tissue shall be provided in a permanently installed dispenser at each toilet.

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Performance-Based Inspection Questions

Needs Improvement - Hot and cold water available.

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Needs Improvement - Proper cooling methods.

Measured Observations

Item	Location	Measurement	Comments
chicken chunks	2 door reach in	39.00 Fahrenheit	
chlorine	dish machine	50.00 PPM	
cheese block	2 door reach in	39.00 Fahrenheit	
raw chicken	2 door reach in	38.00 Fahrenheit	
chlorine	dish machine	100.00 PPM	
beverage	2 door reach in	37.00 Fahrenheit	
chicken	counter	101.00 Fahrenheit	process of cooling
lental (daal)	2 door reach in	40.00 Fahrenheit	
pasta	2 door upright	41.00 Fahrenheit	
warm water	handsink (prep & 2RR)	100.00 Fahrenheit	
raw chicken	2 door upright	38.00 Fahrenheit	
chicken	2 door cold top	39.00 Fahrenheit	
egg plants	2 door cold top	38.00 Fahrenheit	
onion gravy	walk-in	70.00 Fahrenheit	between 70F - 76F for more than 6 hours. COS-VC&D
shrimp	3 door upright	18.30 Fahrenheit	
marinated raw chicken	2 door reach in	39.00 Fahrenheit	
hot water	warewash/2-comp/mop sink	120.00 Fahrenheit	
samosa	2 door upright	38.00 Fahrenheit	
shredded cheese	2 door cold top	39.00 Fahrenheit	
beverage	2 door reach in	71.00 Fahrenheit	nonPHFs stored in unit. Note: unit was off at the time of inspection

Overall Comments:

Note: Inspection conducted in conjunction to CO0157105.

****Further evaluation regarding newly added equipment as previously noted on inspection report 5/2/25.** SR0880765**

A follow up inspection shall be conducted.

*****Subsequent follow up inspection after first follow up shall be billed \$298/hr during business hours and \$645/hrs (minimum of 2 hours) during nonbusiness hours upon availability.*****

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 7/1/2025. 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: Ankush Puri
Owner

Signed On: June 17, 2025