

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 FA0309187 - NAANS & CURRIES		Site Address 102 GREAT MALL DR 102, MILPITAS, CA 95035		Inspection Date 07/11/2025		Placard Color & Score YELLOW 71		
Program PR0453279 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name GREAT INDIAN CUISINE LLC		Inspection Time 10:10 - 11:40			
Inspected By DENNIS LY		Inspection Type ROUTINE INSPECTION		Consent By RAMESH				FSC Ramesh Mallarapu 8/15/29

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

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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: *Potentially hazardous foods inside the upright reach-in cooler was measured at improper cold holding temperatures. Cooked chicken, mango lassi, yogurt, raw chicken, goat curry, tomato based gravy, onion tomato based gravy, and heavy cream were measured at 51F - 54F.*

[CA] *Potentially hazardous foods when cold holding shall be held at or below 41F.*

[COS] *Employee discarded the food items.*

Follow-up By
07/14/2025

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

Inspector Observations: *Potatoes cooked the previous night and placed into the reach-in cooler to cool was measured at 48F.*

[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] *Employee discarded the food.*

Follow-up By
07/14/2025

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: *Employees was observed manual warewashing utensils and equipment without the sanitizing step.*

[CA] *Manual warewashing shall be accomplished by using a three-compartment sink where the utensils are first precleaned, washed with hot soapy water, rinsed with hot water, sanitized with an approved method, and air dried. Use 1 TBS of bleach (5.25%) per 1 gal. of water for chlorine solution (100 PPM). Use 1 tbs of quaternary ammonium (10%) per 2 gal. of water for quaternary ammonium (200 PPM).*

[COS] *Worked with and showed employees how to prepare sanitizing solution at the three compartment sink with the use of bleach. Chlorine sanitizer measured at 100 ppm.*

Follow-up By
07/14/2025

Minor Violations

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

Inspector Observations: *1) Soap dispenser for handwashing located by the three compartment sink was not operable.*

2) Hand wash sink located at the front counter was partially obstructed by equipment.

[CA] *All handwash sinks shall be easily accessible, unobstructed, and able to provide warm water, soap, and single-use paper towels for employees to wash their hands when required.*

[COS] *Multiple handwash sinks was available in the kitchen. The soap dispenser was fixed and obstruction at the front sink was relocated.*

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 temperature of upright reach-in cooler was measured at 55F.*

[CA] *Refrigeration must be capable of maintaining potentially hazardous foods at 41°F or below.*

Follow-up By
07/14/2025

Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.

Needs Improvement - Proper hot and cold holding temperatures.

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Needs Improvement - Hands clean/properly washed/gloves used properly.

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Measured Observations

Item	Location	Measurement	Comments
Milk	Food prep unit reach-in	41.00 Fahrenheit	
Cooked chicken	Upright reach-in cooler	52.00 Fahrenheit	
Paneer	Food prep unit reach-in	41.00 Fahrenheit	
Hot water	Handwash sink	100.00 Fahrenheit	
Rice	Reach-in cooler	41.00 Fahrenheit	
Hot water	Three compartment sink	100.00 Fahrenheit	
Cheese	Reach-in cooler	41.00 Fahrenheit	
Masala	Food prep unit insert	41.00 Fahrenheit	
Mango lassi	Upright reach-in cooler	55.00 Fahrenheit	
Yogurt	Food prep unit insert	40.00 Fahrenheit	
Goat curry	Upright reach-in cooler	52.00 Fahrenheit	
Raw chicken	Upright reach-in cooler	54.00 Fahrenheit	
Tomato gravy	Upright reach-in cooler	51.00 Fahrenheit	
Cut tomatoes	Food prep unit insert	40.00 Fahrenheit	
Yogurt	Upright reach-in cooler	51.00 Fahrenheit	
Cooked potatoes	Reach-in cooler	48.00 Fahrenheit	Cooling from previous night
Onion tomato gravy	Upright reach-in cooler	51.00 Fahrenheit	
Chicken	Food prep unit reach-in	40.00 Fahrenheit	
Heavy cream	Upright reach-in cooler	54.00 Fahrenheit	
Chicken	Upright reach-in cooler	41.00 Fahrenheit	
Chlorine sanitizer	Three compartment sink	100.00 PPM	Measured after COS
Masala	Food prep unit reach-in	40.00 Fahrenheit	
Chicken curry	Food prep unit insert	41.00 Fahrenheit	

Overall Comments:

At time of inspection, operator mentioned possibly adding an under counter dishwasher in the near future. The addition of new equipment that requires plumbing shall be submitted to this department's Plan Check for review and approval prior to installation and use. Use of unapproved equipment may result in enforcement action.

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 **7/25/2025**. 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

K. Prabhakara

Received By: prabhakara koppalli
Manager
Signed On: July 11, 2025