

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 01/28/2025	
Program PR0373350 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name AHA FOODS INC		Inspection Time 15:55 - 17:05
Inspected By NHA HUYNH	Inspection Type ROUTINE INSPECTION	Consent By RAMESH MALLARAPU	FSC Ramesh Mallarapu 08/15/2029		

Placard Color & Score

GREEN
79

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						S
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					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					X	
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					X	
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 01/28/2025
Program PR0373350 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name AHA FOODS INC	Inspection Time 15:55 - 17:05
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:

Biryani was measured at 100 degrees Fahrenheit. Per operator, the biryani was cooked at 11:00 AM.

[Corrective Action] Maintain Potentially Hazardous Foods below 41 degrees Fahrenheit or above 135 degrees Fahrenheit.

[Suitable Alternative] Biryani was voluntarily discarded. Operator will provide TPHC form.

Minor Violations

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:

Chlorine sanitizer concentration in the dishwasher was measured at 10 ppm.

[Corrective Action] Maintain chlorine sanitizer at 50 ppm. Check chlorine concentration daily with test strips.

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:

A box of chicken was observed stored directly on the floor at the warewash area.

[Corrective Action] Store foods at least 6 inches above the floor.

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations:

Heavy grime and dust accumulation on the fan guard in the walk-in cooler.

[Corrective Action] Thoroughly clean and maintain clean.

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 seals/gaskets on the doors of 3 door prep cooler and the 2 door undercounter cooler in the kitchen were observed damaged.

[Corrective Action] Replace the rubber seals/gaskets.

2. Observed the cutting board on the 3 door prep cooler with deep cuts and heavily discolored.

[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 was observed in direct contact with the ice.

[Corrective Action] Store the ice scoop in such a way that the handle is not in contact with the ice.

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

Inspector Observations:

Old food splatter and grease accumulation observed on the walls in the kitchen.

[Corrective Action] Maintain walls clean.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

OFFICIAL INSPECTION REPORT

Facility FA0255639 - AHA INDIAN CUISINE	Site Address 167 S MAIN ST, MILPITAS, CA 95035	Inspection Date 01/28/2025
Program PR0373350 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name AHA FOODS INC	Inspection Time 15:55 - 17:05

Measured Observations

Item	Location	Measurement	Comments
chlorine sanitizer	dishwasher	10.00 PPM	
chicken	3 door prep cooler	41.00 Fahrenheit	
dough	2 door undercounter cooler	41.00 Fahrenheit	
raw shell eggs, chicken	walk-in cooler	41.00 Fahrenheit	
hot water	3 compartment sink	203.00 Fahrenheit	

Overall Comments:

Foods left out at room temperature shall utilize Time as a Public Health Control.

Facility is currently operating under a new name "The Indian Canteen". There was no change in ownership.

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 **2/11/2025**. 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: Ramesh Mallarapu
Operator
Signed On: January 28, 2025