

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 FA0202551 - VBIRYANIZ		Site Address 18 S ABBOTT AV, MILPITAS, CA 95035		Inspection Date 05/14/2025		Placard Color & Score <div style="background-color: black; color: white; padding: 10px; text-align: center;"> GREEN 83 </div>		
Program PR0305351 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name NAMO FOODS INC.		Inspection Time 13:30 - 14:50			
Inspected By NHA HUYNH		Inspection Type ROUTINE INSPECTION		Consent By NITYA				FSC Srin Surapaneni 05/01/2027

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		X			N
K07	Proper hot and cold holding temperatures	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	X	
K34	Warewash facilities: installed/maintained; test strips		
K35	Equipment, utensils: Approved, in good repair, adequate capacity		
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		X
K45	Floor, walls, ceilings: built, maintained, clean		X
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. Lack of paper towels in the paper towel dispenser at the handwash sink in the restroom.

[Corrective Action] Ensure paper towels are always stocked in the paper towel dispenser.

[Corrected on Site] Employee refilled the paper towel dispenser.

2. Lack of paper towels in the paper towel dispenser at the handwash sink in the kitchen. Loose paper towels were available nearby.

[Corrective Action] Ensure paper towels are always stocked in the paper towel dispenser.

Minor Violations

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations:

Dead cockroaches observed on the monitoring trap by the 2 door upright cooler. Pest control service observed for the last 2 months.

[Corrective Action] Clean and sanitize areas of dead cockroaches.

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

Inspector Observations:

1. Old food debris observed on the sides of the cooking equipments.

[Corrective Action] Thoroughly clean and maintain clean.

2. Grime accumulation on the protective plastic sticker on the 2 door prep cooler.

[Corrective Action] Remove the factory protective plastic sticker and maintain the refrigeration unit clean.

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations:

Observed gap larger than 1/4 inch under the back door.

[Corrective Action] Gap under the back door shall be less than 1/4 inch.

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

Inspector Observations:

1. Wall of the restroom observed altered. Observed gap about one foot between the ceiling and the top of the restroom wall.

[Corrective Action] A plan check submittal to this department is required when altering/modifying the facility.

2. Heavy grease accumulation on the floor under the cooking equipments.

[Corrective Action] Thoroughly clean and maintain clean.

Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

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Measured Observations

Item	Location	Measurement	Comments
chicken	2 door undercounter cooler	38.00 Fahrenheit	
samosa, heavy whipping cream	2 door prep cooler	41.00 Fahrenheit	
chicken	work table	77.00 Fahrenheit	cooling. cooked an hour ago
hot water	3 compartment sink	140.00 Fahrenheit	
milk	single door upright cooler	40.00 Fahrenheit	upstairs
yogurt, fried cauliflower	2 door upright cooler	40.00 Fahrenheit	
mango lassi	single door upright display cooler	39.00 Fahrenheit	
hot water	handwash sink	120.00 Fahrenheit	

Overall Comments:

A routine inspection was conducted in conjunction with a complaint investigation.

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 **5/28/2025**. 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: Srinu Surapaneni
Operator
Signed On: May 14, 2025