

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 FA0230409 - DARDA SEAFOOD RESTAURANT		Site Address 296 BARBER CT, MILPITAS, CA 95035	Inspection Date 06/15/2026
Program PR0330422 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name TSI VENTURES LLC	Inspection Time 13:45 - 14:30
Inspected By MAVERICK CHIN	Inspection Type FOLLOW-UP INSPECTION	Consent By SAM	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 05/27/2026

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

This violation found not in compliance on 06/15/2026. See details below.

Cited On: 06/15/2026

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations:

Employee working at the cook-line observed putting gloved fingers into his mouth (while eating), then proceeded to continue cooking.

[CA] Employees shall wash their hands in all of the following scenarios:

- (1) Immediately before engaging in food preparation, including working with nonprepackaged food, clean equipment and utensils, and unwrapped single-use food containers and utensils.**
 - (2) After touching bare human body parts other than clean hands and clean, exposed portions of arms.**
 - (3) After using the toilet room.**
 - (4) After caring for or handling any animal allowed in a food facility pursuant to this part.**
 - (5) After coughing, sneezing, using a handkerchief or disposable tissue, using tobacco, eating, or drinking.**
 - (6) After handling soiled equipment or utensils.**
 - (7) During food preparation, as often as necessary to remove soil and contamination and to prevent cross-contamination when changing tasks.**
 - (8) When switching between working with raw food and working with ready-to-eat food.**
 - (9) Before initially donning gloves for working with food.**
 - (10) Before dispensing or serving food or handling clean tableware and serving utensils in the food service area.**
 - (11) After engaging in other activities that contaminate the hands.**
- No employee shall eat in the food prep, food contact storage, or food storage areas, use designated area.**

[COS] Employee was instructed to de-glove and properly wash his hands.

Cited On: 05/27/2026

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Compliance of this violation has been verified on: 06/15/2026

Cited On: 05/27/2026

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

Compliance of this violation has been verified on: 06/15/2026

Cited On: 05/27/2026

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, 114125(b), 114141

Compliance of this violation has been verified on: 06/15/2026

Minor Violations

OFFICIAL INSPECTION REPORT

Facility FA0230409 - DARDA SEAFOOD RESTAURANT	Site Address 296 BARBER CT, MILPITAS, CA 95035	Inspection Date 06/15/2026
Program PR0330422 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name TSI VENTURES LLC	Inspection Time 13:45 - 14:30

Cited On: 05/27/2026

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

Compliance of this violation has been verified on: 06/15/2026

Measured Observations

Item	Location	Measurement	Comments
chlorine sanitizer	mechanical dishwasher	50.00 PPM	
tofu	prep cooler - right	37.00 Fahrenheit	
raw beef	prep cooler - right	38.00 Fahrenheit	
ambient	prep cooler - right	37.00 Fahrenheit	
raw chicken	walk-in cooler	37.00 Fahrenheit	
chili chicken	walk-in cooler	37.00 Fahrenheit	
noodles	prep cooler - left	41.00 Fahrenheit	
hot water	three compartment warewashing sink	120.00 Fahrenheit	
ambient	prep cooler - left	40.00 Fahrenheit	
fish balls	prep cooler - right	41.00 Fahrenheit	
warm water	hand sink - kitchen	100.00 Fahrenheit	
jellyfish	prep cooler - left	41.00 Fahrenheit	

Overall Comments:

On-site for a follow-up inspection after facility earned a conditional pass during the last routine inspection conducted on 5/27/2026.

Compliance of the following has been verified:

K07M: Improper hot and cold holding temperatures:

- Potentially hazardous foods measured at 41F or below, or at 135F or above. Both preparation refrigerators across from the cook-line have been repaired to hold at 41F or below.

K09M: Improper cooling methods:

- No active cooling observed. Discussed cooling requirements with the manager.

K14M: Food contact surfaces unclean/unsanitized:

- Employees observed running all dishes through the mechanical dishwasher (50 ppm chlorine)

K23m: Observed rodent activity

- No rodent activity observed at the time of inspection

Compliance of the following was not verified:

K05M: Hands not clean/improperly washed:

- See violation above.

Facility has been issued one major violation.

Facility re-issued a Green "Pass".

Continue to work on the violations cited during the last routine inspection.

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 **6/29/2026**. 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.

OFFICIAL INSPECTION REPORT

Facility FA0230409 - DARDA SEAFOOD RESTAURANT	Site Address 296 BARBER CT, MILPITAS, CA 95035	Inspection Date 06/15/2026
Program PR0330422 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name TSI VENTURES LLC	Inspection Time 13:45 - 14:30

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: Sam
Manager
Signed On: June 15, 2026