

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 FA0240069 - BANANA LEAF		Site Address 182 RANCH DR, MILPITAS, CA 95035		Inspection Date 09/26/2025		Placard Color & Score GREEN 87		
Program PR0340080 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name ARCHANA PRASAD		Inspection Time 11:25 - 12:45			
Inspected By NHA HUYNH		Inspection Type ROUTINE INSPECTION		Consent By JACK				FSC David Yim 04/09/2027

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				
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	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	
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

No major violations were observed during this inspection.

Minor Violations

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

Inspector Observations:

Lack of soap at the handwash sink at the prep area. Employees are washing hands at the nearby handwash sink at the service area.

[Corrective Action] Ensure soap is always available at the handwash sink.

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

Inspector Observations:

1. Heavy dust accumulation on the vent near the door or the wine chiller room.

[Corrective Action] Thoroughly clean and maintain clean.

2. Grime accumulation on the doors and inside of the 2 door undercounter cooler.

[Corrective Action] Thoroughly clean and maintain clean.

3. Grime accumulation inside of the 2 door keg 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:

Ambient air temperature in the 2 door prep cooler was measured at 52 degrees Fahrenheit.

[Corrective Action] Ensure refrigeration unit is able to maintain proper cold holding temperature of 41 degrees Fahrenheit or below.

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:

The cooling equipment in the wine cooler room does not appear to be properly installed. The condensate drips into a bucket.

[Corrective Action] Ensure the equipment is properly installed. Ensure condensate drains into a floor sink.

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:

1. Back door observed left open.

[Corrective Action] Ensure back door is kept closed. If door is normally left open, consider installing a air curtain or screen door.

2. Observed broken unused equipments stored at the back of the facility.

[Corrective Action] Remove broken unused equipments from the premise.

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

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Inspector Observations:

1. Heavy grease accumulation on the floors at the cookline.

[Corrective Action] Thoroughly clean and maintain clean.

2. Missing cove base tile at the entry way from the dining room to the warewash area.

[Corrective Action] Install cove base tile.

3. Paint observed separating from the wall in the wine cooler room.

[Corrective Action] Maintain wall in good condition.

4. At the pre-rinse area next to the dishwasher, there is a gap between the wall and the basin allowing water to drip down to the floor.

[Corrective Action] Minimize the gap to prevent water to drip down to the floor.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
ambient air	2 door prep cooler	52.00 Fahrenheit	
shrimp, meat	walk-in cooler	38.00 Fahrenheit	
chlorine sanitizer	dishwasher	50.00 PPM	
milk	single door undercounter cooler	36.00 Fahrenheit	bar
whip cream	2 door undercounter cooler	38.00 Fahrenheit	
salmon	2 drawer prep cooler	39.00 Fahrenheit	
pandan milk	2 door keg cooler	41.00 Fahrenheit	
raw shell eggs	single door undercounter cooler	41.00 Fahrenheit	
hot water	3 compartment sink	130.00 Fahrenheit	
tofu	single door open top prep cooler	40.00 Fahrenheit	
chicken	2 drawer cooler	41.00 Fahrenheit	
sauce	2 door upright cooler	39.00 Fahrenheit	
sauce	single door undercounter cooler	41.00 Fahrenheit	service area

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 **10/10/2025**. 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: Jack Li
Manager
Signed On: September 26, 2025