

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 FA0254773 - NAMMA RESTAURANT		Site Address 181 RANCH DR, MILPITAS, CA 95035		Inspection Date 11/05/2025		Placard Color & Score GREEN 72		
Program PR0371845 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name SPICE N NICE LLC		Inspection Time 11:30 - 13:30			
Inspected By KATHY VO		Inspection Type ROUTINE INSPECTION		Consent By MADHAN				FSC Rajeshkumar M Pillai 03/27/2029

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						
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			N
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	X	
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	X	
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use		
K39	Thermometers provided, accurate		X
K40	Wiping cloths: properly used, stored		X
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		
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: 1) Measured yogurts at the front service counter stored above ice at 57F. Per PIC, yogurts were moved from walk-in cooler to the front service counter 30 minutes prior to temperature measurement. [CA] Potentially Hazardous Foods shall be held at 41F or below or 135F or above. [COS] Employees added more ice into the container to facilitate rapid cooling. Ensure yogurts are fully submerged into ice.

2) Measured various curries with meats and vegetables stored in the warmer from 110-135F. Per PIC, curries were cooked and moved to warmer within the last 30 minutes. [CA] Potentially Hazardous Foods shall be held at 41F or below or 135F or above. [SA] Curries will be served or discarded within the next 3.5 hours (4 hours since time of initial cooking). PIC turned up the heat on the warmer for future use.

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations: Actively working employees lack food handler cards. [CA] All food handlers shall maintain a valid food handler card for the duration of their employment. Food handler cards shall be available for review.

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

Inspector Observations: Observed large pot of utensils stored in the handwash station. [CA] Handwash sinks shall be fully accessible and unobstructed at all times. [COS] PIC relocated the pot and cleared the handwash station.

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: 1) Observed Indian mukhwas (malt freshener) available for self-service at the front desk. The mukhwas are not covered and do not have overhead protection. [CA] Food on display shall be protected from cross-contamination by the use of a cover or approved sneeze guard that intercept a direct line between the consumer's mouth and the food being displayed.

2) Observed multiple bulk ingredient bins are left open and uncovered. [CA] After opening, transfer bulk ingredients into approved, food grade containers with tight fitting lids.

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations: Observed working containers of bulk ingredients are missing labeling. [CA] Working containers holding food or food ingredients that are removed from their original packages shall be identified with the common name of the food if not easily recognizable.

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

Inspector Observations: Observed accumulation of dust on the ventilation hoods above the cookline. [CA] Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

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: Observed the reuse of large yogurt containers to store other foods. [CA] Discontinue storage of foods inside single-use food containers. Food shall be stored in approved, food grade containers. All utensils and equipment shall be certified or classified for sanitation by an American National Standards Institute (ANSI) accredited certification program (e.g. NSF, UL EPH, UL Sanitation, CSA Sanitation, or ETL Sanitation).

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

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Inspector Observations: Observed refrigeration units are missing thermometers. [CA] A thermometer +/- 2°F shall be provided and correctly located in each hot and cold holding unit containing potentially hazardous foods.

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations: Observed multiple soiled wiping cloths stored directly on food preparation counters. [CA] Wiping cloths shall be stored in an approved sanitizing concentration when not in use.

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: 1) Observed the handwash sink in the back warewashing area is slow draining. [CA] Repair plumbing fixture and maintain in good repair.

2) Observed the drainpipe from the 3-compartment sink extends directly into the floor sink. [CA] Provide air gap between the drain pipes and floor sink that is at least twice the diameter of the inlet and no less than 1 inch.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations

Item	Location	Measurement	Comments
water	preparation sink	120.00 Fahrenheit	
rice	rice cooker	146.00 Fahrenheit	
chicken	2-door preparation unit (2)	41.00 Fahrenheit	
water	handwash sink (restroom)	100.00 Fahrenheit	
paneer	2-door preparation unit (1)	41.00 Fahrenheit	
dough	3-door upright freezer	3.00 Fahrenheit	
heavy cream	3-door upright cooler	41.00 Fahrenheit	
curry	walk-in cooler	41.00 Fahrenheit	
sanitizer (chlorine)	mechanical dishwasher	50.00 PPM	
water	utensil storage bucket	135.00 Fahrenheit	
yogurt	service counter (front)	57.00 Fahrenheit	
water	handwash sink	100.00 Fahrenheit	
water	3-compartment sink	120.00 Fahrenheit	
curry, meat, vegetables	warmer at service counter (front)	110.00 Fahrenheit	110-135F
curry	2-door under counter	41.00 Fahrenheit	
chicken	6-drawer cooler	41.00 Fahrenheit	
biryani	preparation counter	165.00 Fahrenheit	Cooling. Recently cooked.

Overall Comments:

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 **11/19/2025**. 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.

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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: Madhan Kumar
Head Chef

Signed On: November 05, 2025