

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 05/27/2026	
Program PR0330422 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name TSI VENTURES LLC		Inspection Time 11:30 - 13:25
Inspected By MAVERICK CHIN	Inspection Type ROUTINE INSPECTION		Consent By SHABBIR	FSC Shikwei Chen 10/18/2026	

<p>Placard Color & Score</p> <p>YELLOW</p> <p>30</p>
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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				N
K05 Hands clean, properly washed; gloves used properly		X		X			N
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		X			N
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		X			S
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				S
K23 No rodents, insects, birds, or animals			X				S

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	X	
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	X	
K39 Thermometers provided, accurate	X	
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

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 observed taking out the trash, then returned to the cook-line and picked up a takeout box of cooked, ready-to-eat noodles before being stopped and instructed to wash hands.

Employee observed handling the insides/outside of a visibly soiled trash can, then proceeded to use gloved hands to move fried, battered shrimp from a sheet pan into a bowl.

Employee observed loading dirty dishes into the mechanical dishwasher, sprayed gloved hands with sprayer nozzle attachment, then took the now cleaned dishes out of the mechanical dishwasher without properly washing their hands using soap.

Employee observed depositing two soiled plates from customers into a tub maintained on an uncovered trash can near the dishwashing area, then proceeded to handle clean spoons in a bowl maintained at the cook-line, as well as handle a plate of cooked-ready-to-eat food intended for customer service.

Follow-up By
06/01/2026

[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.

[COS] Two of the employees attempted to rinse gloved hands. Employees were instructed to unglove and properly wash hands using soap. Employees properly washed hands. Shrimp was voluntarily discarded. Affected utensils were re-ran through the mechanical dishwasher. Spoons were ran through the dishwasher.

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

Inspector Observations:

Fried, battered shrimp measured 76F while maintained out of temperature control on a shelf near the dishwashing area. Per staff, it had been taken out of refrigeration less than 2 hours prior.

Follow-up By
06/01/2026

Blanched chinese broccoli measured 77F while maintained in a container on a lower prep table across from the cook-line. Per staff, it had been blanched less than 45 minutes prior.

Numerous potentially hazardous foods, including raw chicken, raw and cooked beef, raw lamb, cooked shrimp, jellyfish, pre-frozen clams, pooled eggs, and bean sprouts measured between 48F and 51F while maintained in the upper and lower portions of the right-side preparation refrigerator (oriented facing the cook-line). Per staff, items had been relocated from the walk-in refrigerator to the preparation refrigerator approximately 2 hours prior, in preparation for lunch service. Ambient of the unit measured 48F via probe.

Noodles measured between 71F and 72F, cooked beef measured 45F, and beef dumplings measured between 47F and 48F while maintained in the lower portion of the left-side preparation refrigerator (oriented facing the cook-line). Per staff, noodles had been cooked and placed into the unit approximately 1.5 hours prior, beef had been relocated from the walk-in refrigerator approximately 45 minutes prior, and beef dumplings had been maintained in

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the unit overnight. Ambient of the unit measured 47 via probe.

[CA] Potentially hazardous foods shall be held at 41F or below, or at 135F or above to prevent the growth of bacteria.

[COS] Fried, battered shrimp was voluntarily discarded (see K05M). Blanched chinese broccoli and all potentially hazardous foods in the right-side preparation refrigerator relocated to the walk-in refrigerator. Noodles and cooked beef relocated to the walk-in refrigerator. Beef dumplings were voluntarily discarded.

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

Inspector Observations:

Cooked beef short ribs measured between 44F and 47F while maintained in 6 plastic-wrap covered hotel pans in the walk-in refrigerator. Condensation observed on the interior of plastic wrap. Per staff, items had been cooked last night, placed into the walk-in refrigerator, then maintained inside overnight to cool down.

Follow-up By
06/01/2026

***Note: Ambient of the walk-in refrigerator measured 37F via probe.**

Cooked beef measured 96F while maintained in an upper insert right-side preparation refrigerator at the cook-line. Per staff, they had cooked it approximately 2 hours prior and had placed it into the upper insert to cool down.

[CA] After heating or hot holding, Potentially Hazardous Foods (PHFs) shall be cooled rapidly from 135°F to 70°F within 2 hours and from 70°F to 41°F within 4 hours. Approved cooling methods include: 1) Placing the food in shallow pans 2) Separating the food into thinner or smaller portions. 3) Using rapid cooling equipment (Ex. blast chiller) 4) Using containers that facilitate heat transfer (ex. stainless steel) 5) Adding ice as an ingredient. 6) Using ice paddles 7) Using an ice bath and stirring frequently 8) Accordance with a HACCP plan. Cooling foods shall have enough space around the containers for cold air to circulate, be loosely covered, or uncovered and stirred as frequently needed to evenly cool.

[COS] Beef ribs were voluntarily discarded. Cooked beef relocated to the walk-in freezer for rapid cooling.

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, 14125(b), 114141

Inspector Observations:

Employee observed skipping the sanitizing step during manual warewashing of several plastic tubs and a table-mounted can opener.

Follow-up By
06/01/2026

[CA] Manual sanitization shall be accomplished in the final sanitizing rinse by contacting a chlorine solution of 100 PPM concentration for at least 30 seconds or by contacting a quaternary ammonium solution of 200 PPM concentration for at least 60 seconds.

Mechanical sanitization shall be accomplished by contact with 50 ppm chlorine or contact with a high temperature rinse of minimum 160F.

[COS] Employees filled up the sanitizing compartment of the three compartment warewashing sink with water and bleach (100 ppm chlorine), and manually sanitized the tubs. Can opener was placed into the mechanical dishwasher.

Minor violation:

1. Accumulation of black, mold-like substance on the three interior walls of the ice machine.

[CA] Clean regularly at a rate sufficient to preclude buildup. Food contact surfaces shall be maintained clean.

2. Accumulation of dried meat residue on meat slicer. Meat slicer not actively in-use.

[CA] Clean and sanitize every 4 hours after being used to slice meat.

Minor Violations

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

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Inspector Observations:

Food handler cards could not be provided for any of the employees present. Per the manager, employees are actively working on obtaining food handler certification.

[CA] Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.

K04 - 3 Points - Improper eating, tasting, drinking or tobacco use in food preparation area; 113977

Inspector Observations:

Employees observed eating chow mein from a large platter in the kitchen area. Per staff, it is their breakfast.

[CA] No employee shall eat in the food prep, food contact storage, or food storage areas, use designated area. Employees shall drink from cups with tight fitting lids and straws to prevent contamination.

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

Inspector Observations:

Soap provided in a pump bottle, and paper towels provided in a roll maintained on the counter at the hand sink at the side service station (near the dining area).

[CA] Provide handwashing cleanser in dispenser at handwash stations at all times. Single-use sanitary towels shall be provided in dispensers; heated-air hand drying device may be substituted for single-use towels.

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations:

Hand sink at the side service area (near the dining area) is capable of outputting water at a maximum of 73F.

[CA] Handwashing facilities shall be equipped to provide minimum 100°F water under pressure for a minimum of 15 seconds.

K22 - 3 Points - Sewage and wastewater improperly disposed; 114197

Inspector Observations:

Floor sink underneath the hand sink at the side service area (near the dining area) observed extremely slow draining when the water for the hand sink is turned on. No active overflow observed.

[CA] Liquid waste shall be disposed of through the approved plumbing system and shall discharge into the public sewerage or into an approved private sewage disposal system. Ensure floor sink is capable of properly draining.

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

Inspector Observations:

1. Rodent droppings observed on top of the partially disassembled mechanical unit that is used to power the fish display tanks that is stored in the side hallway adjacent to the left-side entrance to the kitchen.

No other evidence of rodent activity observed

[CA] Clean and sanitize area of old droppings. Remove equipment that is no longer in use to prevent the harborage of vermin.

2. 5+ flies observed in the kitchen area, concentrated near the cook-line.

[CA] Food facility shall be kept free of non-disease carrying insects, weevils, ants, gnats, and fruit flies.

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)

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Inspector Observations:

1. Basket of raw fish fillets stored on top of cases of vegetables in the walk-in cooler. Raw shell eggs stored over cooked, ready-to eat beef in the walk-in cooler.

[CA] All food shall be separated and protected from cross-contamination. Store all raw meat or other raw products of animal origin below ready-to-eat food items.

2. Pitchers of water and clean pitcher lids stored within 1 foot of the hand sink at the middle service line leading into the kitchen.

[CA] Store equipment contacting food at least 24 inches away, or install a splash guard.

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

Inspector Observations:

1. Tubs and cases of meat stored directly on the floor of the walk-in freezer.

[CA] Food shall be stored at least 6 inches above the floor to prevent contamination.

2. Containers of food stored uncovered throughout the cook-line. Bag of rice maintained open.

[CA] Store open bulk foods in approved NSF containers with tight fitting lids.

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

Inspector Observations:

Heavy buildup of grease on piping underneath/behind the cook-line.

[CA] Maintain clean to prevent the attraction of vermin.

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations:

Chlorine test strips could not be provided.

[CA] Testing equipment and materials shall be provided to adequately measure the applicable sanitization method used during manual or mechanical warewashing.

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 of the left-side preparation unit at the cook-line measured 47F via probe. Ambient of the right-side preparation unit at the cook-line measured 48F via probe.

[CA] Refrigeration shall be capable of maintaining potentially hazardous foods at 41F or below during all hours of operation.

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations:

Several gaps greater than 1 inch observed in the filters of the ventilation hood above the cook-line.

[CA] Close gap to allow for the adequate ventilation of heat/grease.

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

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Inspector Observations:

Internal thermometers not provided in all refrigeration units throughout the facility.

[CA] A thermometer +/- 2°F shall be provided and correctly located in each hot and cold holding unit containing potentially hazardous foods.

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:

Left-side faucet of three compartment preparation sink, and faucet of one-compartment preparation sink are leaking.

[CA] Repair leak and maintain plumbing in good repair to prevent the attraction of vermin.

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:

Containers of employee personal food stored directly on top of and in contact with scallion bread in the upright refrigerator at the bread production area of the kitchen.

[CA] Employee's personal food shall be stored below and away from food intended for customer consumption.

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

Inspector Observations:

Deteriorated floor tiles underneath the cook-line.

[CA] Replace broken floor tiles with a smooth and of durable construction and nonabsorbent material that is easily cleanable.

Performance-Based Inspection Questions

- Needs Improvement - Proper hot and cold holding temperatures.
- Needs Improvement - Proper eating, tasting, drinking, tobacco use.
- Needs Improvement - Hands clean/properly washed/gloves used properly.
- Needs Improvement - Proper cooling methods.

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Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
raw chicken	walk-in cooler	37.00 Fahrenheit	
cooked shrimp	walk-in cooler	38.00 Fahrenheit	
noodles	walk-in cooler	37.00 Fahrenheit	
raw shrimp	walk-in cooler	37.00 Fahrenheit	
raw beef	walk-in cooler	37.00 Fahrenheit	
cooked shrimp	prep cooler - right	50.00 Fahrenheit	
pooled eggs	prep cooler - right	48.00 Fahrenheit	
frozen eggrolls	walk-in freezer	7.00 Fahrenheit	
frozen whole chicken	walk-in freezer	7.00 Fahrenheit	
hot water	prep sinks	120.00 Fahrenheit	
cooked beef	wok	174.00 Fahrenheit	final cook temp
milk	upright cooler - bread production area	38.00 Fahrenheit	
ambient	freezer chest - side service	7.00 Fahrenheit	
blanched chinese broccoli	ambient - prep table	77.00 Fahrenheit	
beef short ribs	walk-in cooler	44.00 Fahrenheit	44F-47F, cooling overnight
ambient	prep cooler - right	48.00 Fahrenheit	
bean sprouts	sliding glass-door cooler	38.00 Fahrenheit	
rice	rice warmer	159.00 Fahrenheit	
chlorine sanitizer	mechanical dishwasher	50.00 PPM	
ambient	prep cooler - left	47.00 Fahrenheit	
noodles	prep cooler - left	71.00 Fahrenheit	71F-72F, boiled 1.5 hours prior
chicken corn soup	steam table	168.00 Fahrenheit	
hot water	three compartment warewashing sink	120.00 Fahrenheit	
warm water	hand sink - kitchen	100.00 Fahrenheit	
water	hand sink - side service area	73.00 Fahrenheit	
raw beef	prep cooler - right	49.00 Fahrenheit	

Overall Comments:

Routine inspection conducted in conjunction with foodborne illness investigation CO0159746.

Two or more major violations were cited during the routine inspection.

A follow-up inspection will be conducted in the next 1 to 5 business days to verify compliance with all of the cited major violations.

Subsequent follow-up inspections after the first shall be billed at \$298/hour, one hour minimum, during normal business hours (7:30 AM to 4:30 PM), or \$645 for a minimum of 2 hours, during non-business hours and in accordance with the inspector's availability.

The posted placard is property of the Santa Clara County Department of Environmental Health and shall not be removed, covered-up, relocated, tampered with, camouflaged, or copied. Failure to comply may result in a fine and enforcement action as per county ordinance section B11-55.


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 **6/10/2026**. 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.

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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: Ashraf Madraswala
Part-owner

Signed On: May 27, 2026