

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 FA0230526 - ANJAPPAR CHETTINAD INDIAN RESTAURANT		Site Address 458 BARBER LN, MILPITAS, CA 95035		Inspection Date 05/20/2026		Placard Color & Score YELLOW 57		
Program PR0330568 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name DAKSHIN INDIAN RESTAURA		Inspection Time 12:45 - 14:35			
Inspected By MAVERICK CHIN		Inspection Type ROUTINE INSPECTION		Consent By HUGO				FSC Not Available

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	X			N
K06	Adequate handwash facilities supplied, accessible	X						
K07	Proper hot and cold holding temperatures		X		X			S
K08	Time as a public health control; procedures & records		X		X			N
K09	Proper cooling methods		X		X			
K10	Proper cooking time & temperatures	X						
K11	Proper reheating procedures for hot holding		X		X			
K12	Returned and reservice of food	X						
K13	Food in good condition, safe, unadulterated	X						
K14	Food contact surfaces clean, sanitized	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						S
K22	Sewage and wastewater properly disposed	X						
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		
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		
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		
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:

Two metal containers of rice kept covered with aluminum foil measured 113F and 119F respectively while maintained on lower shelves of prep tables in the main kitchen area. Per staff, they had been cooked 1 hour prior, but the quantity of rice cooked had been too much to fit into the rice warmers.

Cooked pasta and vegetable mix measured 69F while maintained in a plastic wrap covered pan on a lower prep table at the cook-line. Per staff, item had been cooked approximately 2 hours prior.

Sliced tomato measured 68F while maintained on top of a covered prep insert at the prep cooler at the cook-line. Per staff, item had been placed there less than 1 hour prior.

**Note: Ensure potentially hazardous foods are not held over the load limit of the unit*

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

[COS] Rice and pasta uncovered and relocated to the walk-in cooler. Sliced tomato relocated to lower portion of prep cooler.

Follow-up By 05/25/2026

K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000

Inspector Observations:

REPEAT VIOLATION

Salsas and yogurt subjected to time as a public health control lacked time markings while maintained in ambient temperature on the prep table near the rice warmers. Pasta mix subjected to time as a public health control at the left-side cook-line lacked time markings.

**Note: During the last routine inspection conducted, facility was previously informed of the requirement of providing time labeling regardless of operational hours. Provided TPHC procedures signed by the operator in 2025 state that items subjected to time as a public health control are to be time labeled.*

[CA] When time only, rather than time and temperature is used as a public health control, PHFs shall be time marked to indicate when item is removed from temperature control, discarded if not consumed or served within 4 hours, and written procedures shall be readily available for review.

[COS] Items properly time marked to be discarded at the end of lunch service.

Reviewed time as a public health control procedures with the PIC. Ensure any items subjected to TPHC are time marked.

Follow-up By 05/25/2026

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

Inspector Observations:

REPEAT VIOLATION

One container of cooked chicken measured 52F, and two containers of chicken measured between 44F and 45F while maintained in deep, plastic wrapped containers on a shelving unit in the walk-in cooler. Per staff, items had been cooked yesterday and had been cooling in the walk-in cooler overnight.

Cooked pickles measured 44F while maintained in a plastic wrapped, deep container on the top shelf of the speed rack maintained inside the walk-in cooler. Per staff, item had been cooked yesterday and had been cooling in the walk-in cooler overnight.

[CA] After heating or hot holding, Potentially Hazardous Foods (PHFs) shall be cooled rapidly from 135°F to 70°F

Follow-up By 05/25/2026

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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] Chicken and pickles were voluntarily discarded.

K11 - 8 Points - Improper reheating procedures for hot holding; 114014, 114016

Inspector Observations:

REPEAT VIOLATION

Follow-up By
05/25/2026

Soft boiled eggs measured 92F while maintained in a 5 quart container maintained in the steam table. Per staff, item had been taken out of refrigeration less than 1 hour prior and they were currently in the process of reheating it with the intention of hot holding it in the steam table.

After being prompted to reheat the eggs to 165F on the stove, staff member placed the eggs in a bowl and placed it under the heat lamp at the service line, before then again being instructed to place it in a pot of water on the stove to be reheated.

[CA] Reheating for hot holding shall be done rapidly, and the time the food is between 41°F and 165°F shall not exceed two hours.

Any PHF that has been cooked, cooled, and reheated for hot holding shall be reheated to a minimum internal temperature of 165°F for 15 seconds.

Discontinue the use of the steam table to reheat items to 165F, as the unit is not designed to reheat potentially hazardous foods to 165F within the span of 2 hours.

[COS] Soft boiled eggs reheated to greater than 165F on the stove.

Minor Violations

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

Inspector Observations:

Provided food safety certificate is expired.

[CA] Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have a valid Food Safety Certificate available for review at all times.

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

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Inspector Observations:

REPEAT VIOLATION

Employee observed moving a trash can, then did not wash hands thereafter.

Employee observed dropping a lid on the floor, then proceeded to change gloves but did not wash hands thereafter.

[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.**

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

Inspector Observations:

3+ flies observed in the kitchen area.

[CA] Food facility shall be kept free of non-disease carrying insects, weevils, ants, gnats, and fruit flies. Work with pest control using any and all approved methods to abate fly presence.

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:

REPEAT VIOLATION

Butane cooking equipment observed at the entrance of the kitchen.

[CA] Discontinue the use of butane cooking equipment.

Performance-Based Inspection Questions

Needs Improvement - Time as a public health control; procedures & records.

Needs Improvement - Hands clean/properly washed/gloves used properly.

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Measured Observations

Item	Location	Measurement	Comments
mutton	steam table - cook-line	158.00 Fahrenheit	
rice	prep cooler - cook-line	41.00 Fahrenheit	
raw mackerel	walk-in cooler	36.00 Fahrenheit	
mango lassi	two-door under-counter cooler - dining area	34.00 Fahrenheit	
warm water	hand sink - middle kitchen	100.00 Fahrenheit	
raw chicken	prep cooler - cook-line	40.00 Fahrenheit	
yogurt	walk-in cooler	36.00 Fahrenheit	
chicken soup	steam table - service line	151.00 Fahrenheit	
noodles	prep cooler - cook-line	41.00 Fahrenheit	
chlorine sanitizer	mechanical dishwasher	50.00 PPM	
ambient	walk-in cooler	36.00 Fahrenheit	
rice	walk-in cooler	39.00 Fahrenheit	
hot water	prep sink	120.00 Fahrenheit	
curries	steam table - cook-line	158.00 Fahrenheit	
fried chicken	fryer basket	199.00 Fahrenheit	final cook temp
potato masala	steam table - service line	156.00 Fahrenheit	
warm water	hand sink - service area	100.00 Fahrenheit	
chicken	steam table - cook-line	159.00 Fahrenheit	
hot water	three compartment sink	120.00 Fahrenheit	
ice cream	freezer chest - side service	7.00 Fahrenheit	

Overall Comments:

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

A follow-up inspection will be conducted in the next 1 to 3 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 **6/3/2026**. 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.

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: Hugo
Manager
Signed On: May 20, 2026