

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 FA0275050 - RAUNAK	Site Address 888 E CAPITOL AV, MILPITAS, CA 95035	Inspection Date 06/20/2025
Program PR0415707 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name RAUNAK FOODS LLC	Inspection Time 11:00 - 12:00
Inspected By MAMAYE KEBEDE	Inspection Type FOLLOW-UP INSPECTION	Consent By RANJEET SINGH

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 06/17/2025

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Compliance of this violation has been verified on: 06/20/2025

Cited On: 06/17/2025

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

Compliance of this violation has been verified on: 06/20/2025

Minor Violations

Cited On: 06/20/2025

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

Inspector Observations: Employees working in the back in the kitchen area was observed drinking with an open cup container.

[CA] Employees may only drink or eat in designated areas. If employees must drink in the food preparation area, they must use covered cup container with a straw. Their drinks must also be stored in designated areas to prevent possible contamination.

Follow-up By
06/20/2025

Cited On: 06/20/2025

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

Inspector Observations: The handwash sink located back in the kitchen area was partially blocked by working utensils.

[CA] Make the handwash sink easily accessible for employees to wash their hands whenever it is necessary.

Follow-up By
06/20/2025

Cited On: 06/20/2025

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: Some open bag food products were stored on the shelf in the dry storage area.

[CA] Store all open bag food products in properly labeled bulk containers.

Follow-up By
06/20/2025

Cited On: 06/20/2025

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

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Inspector Observations: The owner has brought multiple new equipment. He also has replaced some with a new but different one. The following change were observed during the time of this inspection.

Follow-up By
07/04/2025

Pizza oven is replaced with two Tandoori ovens

A new ice machine is brought

A new counter-top low-temp mechanical dishwasher.

[CA] The owner is told to submit plan and specification of these equipment to our plan check unit immediately Until these equipment are approved by our office, food served must be restricted to those which do not use any of these equipment. The flat grill, the tandoori ovens, the mechanical dishwasher, and the ice machine are all impounded.

Impound ID Number	Item
005/A	Flat Grill
005/B	Tandoori Oven I
005/C	Tandoori Oven II
005/D	Mechanical Dishwasher
005/E	Ice Machine

Cited On: 06/20/2025

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

Inspector Observations: A couple of wet/soiled wiping cloths were stored on the counters.

[CA] Wet/soiled wiping cloths must be stored in a bucket that has standard sanitizer concentration in between use which is 200 ppm quaternary ammonia or 100 ppm chlorine (bleach).

Follow-up By
06/20/2025

Measured Observations

Item	Location	Measurement	Comments
Hot water	Three compartment sink	130.00 Fahrenheit	
Chicken	Upright fridge	35.00 Fahrenheit	

Overall Comments:

Note: 1. This is a follow-up inspection to the routine inspection conducted by Helen on 06/17/2025. The facility was issued a conditional pass due to the lack of supplies on the handwash stations located inside the kitchen and the restrooms and for holding potentially hazardous foods out of the safe temperature zone.

During today's follow-up inspection, both violations were found be in compliance. Therefore, the facility is issued a pass placard. However, the above violations must be corrected immediately.

2. Couple of equipment brought by the new owner are being used without finalizing the plan check application. Two tandoori ovens, one upright mechanical dishwasher, and an ice machine are impounded by the district inspector until our office's plan check unit approved their use.

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 7/4/2025. 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: Ranjeet Singh
Manager
Signed On: June 20, 2025