

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 11/11/2025	
Program PR0330422 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name TSI VENTURES LLC		Inspection Time 12:40 - 14:55
Inspected By MAVERICK CHIN	Inspection Type ROUTINE INSPECTION	Consent By ASH	FSC Shikwei Chen 10/18/2026		

Placard Color & Score

YELLOW

34

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		X			
K07 Proper hot and cold holding temperatures		X		X			S
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		X			
K14 Food contact surfaces clean, sanitized		X		X			N
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				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		
K35 Equipment, utensils: Approved, in good repair, adequate capacity	X	
K36 Equipment, utensils, linens: Proper storage and use	X	
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	X	
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

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 handled raw meat with gloved hands, them immediately handled scallions in a plastic tub that were maintained out of temperature control across from the cook-line.

Follow-up By
11/14/2025

Employee handled soiled dishes from customers, then proceeded to grab parsley and sprinkled it on top of a customer's ready-to-eat order.

[CA] Employees must change gloves and properly wash 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] Scallions and parsley VC&D into the trash. See VC&D report. One employee attempted to wash gloved hands. Both employees changed gloves and properly washed hands.

Note: Changing gloves is not a replacement for proper handwashing. Rather, they must be conducted in conjunction.

Minor violations:

Multiple instances of improper handwashing observed, in which employees touched face/nose and then handled food, or contacted the inside of a trash can and then switched tasks, or contaminated hands and then donned gloves before proceeding to handle food.

[CA] Gloves shall be changed and hands shall be properly washed as listed in the scenarios above.

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

Inspector Observations:

*Only handwash sink in the kitchen lacked soap.
Handwash sink in the men's restroom lacked paper towels.*

Follow-up By
11/14/2025

[CA] Provide handwashing cleanser in dispenser at handwash stations at all times.

Single-use sanitary towels shall be provided in dispensers at all times; heated-air hand drying device may be substituted for single-use towels.

[COS] Pump bottle of soap provided. Paper towels restocked.

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

Inspector Observations:

Numerous potentially hazardous foods measured in the range of 62F-78F while maintained out of temperature control at the cook-line, including beef, shrimp, fish, sliced tomato, bean sprouts, raw shell eggs, and chicken. Per staff, items had been taken out of refrigeration at 11:00 AM (2 hours prior) for lunch preparation. No active preparation of the listed items observed for the span of 20 minutes.

Follow-up By
11/14/2025

Various potentially hazardous foods (fish, chicken, tofu, noodles) measured 49F-56F while maintained in the left-side prep cooler across from the cook-line. Per staff, items had been relocated from the walk-in cooler to the prep cooler less than 2 hours prior. Ambient of the unit measured 52F 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] PHF's relocated to working refrigeration units.

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

Inspector Observations:

Large quantities of cooked beef measured 84F-96F while maintained in a deep container in the right-side prep cooler. Per staff, cooked beef had been cooked 2.5 hours prior, left out for 1.5 hours, and then placed into the unit for the last hour.

Follow-up By
11/14/2025

[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 quickly relocated to the walk-in freezer to rapidly cool down.

K13 - 8 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Inspector Observations:

Live fly observed landing directly on cut celery maintained in a plastic container across from the cook-line.

Follow-up By
11/14/2025

[CA] Food is adulterated if it bears or contains any poisonous or deleterious substance that may render it impure or injurious to health and shall be discarded immediately. Eradicate fly presence inside of food facility to prevent insect adulteration.

[COS] Container of celery VC&D into the trash. See VC&D report.

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:

Chlorine sanitizer in the mechanical dishwasher measured 0 ppm during active warewashing.

Follow-up By
11/14/2025

[CA] Maintain chlorine in mechanical warewash machine at 50 PPM.

[SA] Facility shall manually wash, rinse, sanitize in the three compartment sink in the dishwashing area until the mechanical dishwasher can be repaired to output chlorine at 50 ppm. 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.

Minor violation:

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Heavy accumulation of black and brown food/grease/filth residue on the blade of table-mounted can opener. Table mounted can opener observed to be stored with blade in direct contact with cutting board.

[CA] Food contact surfaces shall be maintained clean.

[COS] Can opener and cutting board relocated to the three compartment sink.

Black, mold-like substance observed on interior panels of the ice machine.

[CA] Maintain clean to prevent contamination of ice.

Minor Violations

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

Inspector Observations:

Food handler cards could not be provided.

[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.

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

Inspector Observations:

20+ live flies observed in the kitchen.

[CA] Work with pest control to eliminate the presence of flies in the food facility, as fly presence may lead to the adulteration or contamination of food/food contact surfaces.

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:

Numerous raw animal products stored above cooked and/or ready-to eat products 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.

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

Inspector Observations:

Various containers of food stored on the floor throughout the kitchen, walk-in cooler, and walk-in freezer.

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

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

Inspector Observations:

Surfaces on the interior of the right-side prep cooler observed to be filthy, and covered with food/grease/black residue.

Accumulation of food residue in floor sinks.

[CA] Maintain non-food contact surfaces clean to prevent the attraction of vermin.

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 left-side prep cooler measured 52F via probe.

[CA] Refrigeration must be capable of maintaining potentially hazardous foods at 41F or below.

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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:

Employee observed filling pots of water for the purpose of cooking in the handwash sink.

[CA] Handwash sink shall be used for no other purpose than handwashing.

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:

Both back doors maintained open.

[CA] Keep doors closed to prevent the intrusion of pests/vermin.

Performance-Based Inspection Questions

- Needs Improvement - Food contact surfaces clean, sanitized.
- Needs Improvement - Proper cooling methods.
- Needs Improvement - Hands clean/properly washed/gloves used properly.

Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
hot water	three compartment sink - back kitchen	120.00 Fahrenheit	
warm water	hand sink - kitchen	100.00 Fahrenheit	
hot water	three compartment sink - dishwashing	120.00 Fahrenheit	
chlorine sanitizer	mechanical dishwasher	0.00 PPM	
beef	walk-in freezer	12.00 Fahrenheit	
warm water	hand sink - front service area	100.00 Fahrenheit	
warm water	hand sink - bathroom	100.00 Fahrenheit	
bean sprouts	two-door upright glass door cooler	40.00 Fahrenheit	
ambient	walk-in cooler	41.00 Fahrenheit	
shrimp	prep cooler - right	37.00 Fahrenheit	
fish	prep cooler - left	53.00 Fahrenheit	
scallion pancake dough	two-door upright cooler - dough prep area	41.00 Fahrenheit	
chicken	walk-in cooler	39.00 Fahrenheit	
rehydrated mushrooms	prep cooler - right	41.00 Fahrenheit	
scallops	prep cooler - right	40.00 Fahrenheit	
bean sprouts	prep cooler - left	50.00 Fahrenheit	
dumplings	two-door under-counter cooler	8.00 Fahrenheit	
fish	walk-in cooler	38.00 Fahrenheit	
beef	prep cooler - right	41.00 Fahrenheit	
ambient	prep cooler - left	52.00 Fahrenheit	
beef	two-door upright glass door cooler	39.00 Fahrenheit	
soup	steam table	163.00 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

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per county ordinance section B11-55.

Note:

Jellyfish measured 68F-70F while maintained in four plastic tubs on the floor in the kitchen area. Per the manager, jellyfish is delivered at room temperature. Manager states that the jellyfish has too high of a salt content to facilitate the growth of bacteria. Facility must provide a variance or some other form of documentation that indicates that jellyfish is non-potentially hazardous and does not need to be subjected to time/temperature control.

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 **11/25/2025**. 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: Ash Madraswala
Part-owner

Signed On: November 11, 2025