

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 FA0255639 - AHA INDIAN CUISINE		Site Address 167 S MAIN ST, MILPITAS, CA 95035		Inspection Date 01/23/2024	
Program PR0373350 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name AHA FOODS INC		Inspection Time 10:45 - 13:30
Inspected By NHA HUYNH	Inspection Type ROUTINE INSPECTION		Consent By BRAHLAKAR	FSC Wayne Xavier 11/19/2024	

Placard Color & Score

YELLOW

56

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						S
K04 Proper eating, tasting, drinking, tobacco use	X						
K05 Hands clean, properly washed; gloves used properly	X						
K06 Adequate handwash facilities supplied, accessible		X		X			
K07 Proper hot and cold holding temperatures	X						
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		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	X	
K33 Nonfood contact surfaces clean		
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	X	
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	X	
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

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

Inspector Observations: Hand washing sink in the bar area lacks a soap dispenser and has no alternative for soap. [CA] Provide hand washing cleanser in dispenser at hand wash stations at all times.[COS] Soap was provided to the hand wash sink at time of the inspection.

Follow-up By
01/26/2024

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: Rodent droppings were observed throughout the facility in the bar, service, waiting, and extra storage spaces. Per PIC they have active pest control and provided receipts. [CA] Clean and sanitize area of rodent droppings. [COS] Staff actively cleaned and sanitized affected areas at time of the inspection.

Follow-up By
01/26/2024

Minor Violations

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

Inspector Observations: Employees have no food handler cards available. [CA] A valid food handler card shall be provided within 30 days of after the date of hire for all staff that handles food.

K14 - 3 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 concentration was measured at 0 PPM. [CA] Maintain chlorine in mechanical warewash machine at 50 PPM. [SA] Facility must use manual ware washing until mechanical warewash machine is repaired or replaced.

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: A pot of food was found on the floor of the walk in unit and a box of nuts on the floor of the dry storage area. [CA] Food shall be stored at least 6 inches above the floor to prevent contamination.

In the dry storage area there was a bulk bag of chilis not stored in a container with lids. [CA] Store open bulk foods in approved NSF containers with tight fitting lids.

Raw eggs were found above Ready To Eat foods in the walk in cooler. [CA] All raw foods shall be stored below ready to eat foods to keep protected from possible contamination.

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

Inspector Observations: Various seasonings were found in the prep area without labels. [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.

K32 - 2 Points - Food improperly labeled & not honestly presented: 114087, 114089, 114089.1(a, b), 114090, 114093.1

Inspector Observations: Various sweet desserts prepackaged in house are being offered to customers that do not bare labels. [CA] Food prepackaged in a food facility shall bear a label with the following: 1) common name of the food, 2) list of ingredients in descending order of predominance by weight, 3) quantity of contents, 4) name and place of business of the manufacturer, packer, or distributor.

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

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Inspector Observations: Facility is drying pots, pans, and other cooking equipment without inverting the items.
[CA] Clean equipment and utensils shall be covered or inverted to prevent contamination of the food contact surface.

Knives are being stored in a crevice in between refrigeration equipment and the wall in the preparation area. [CA] Store equipment and utensils in approved areas to prevent contamination.

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

Inspector Observations: There is a two stock burner that sticks out from under the exhaust hood.
[CA] There shall be a minimum of 6 inches overhang of ventilation hood over cooking equipment.

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

Inspector Observations: The walk in cooler's digital thermometer is not functioning properly. [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: Wiping rags were found stored on the dish drying rack instead of a dedicated sanitizing bucket.[CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).

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: There is a leak under the three compartment sink in the bar area. [CA] Fix the leak and maintain in good repair.

K42 - 2 Points - Garbage and refuse improperly disposed; 114244, 114245, 114245.1, 114245.2, 114245.3, 114245.4, 114245.5, 114245.6, 114245.7, 114245.8

Inspector Observations: The refuse area is not kept clean and has a buildup of debris. [CA] Refuse enclosure not kept clean of debris to prevent buildup of soil and attractants for 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: Personal items, purse, were found on the drainboard of the mechanical ware washing machine. [CA] No person shall store clothing or personal effects in any area used for the storage and preparation of food or food contact surfaces.

Several equipment and items unrelated to the operation of the facility were found in the back outside area. [CA] The premises of a food facility shall be free of litter and items that are unnecessary to the operation or maintenance of the facility, such as equipment that is nonfunctional or no longer used.

There is a gap greater than 1/4" at the exit door near the three door Traulsen freezer [CA] Eliminate gap greater than 1/4" to prevent the entrance and harborage of vermin.

The back door to the facility is propped open during inspection.
[CA] Keep back door closed at all times to prevent the entrance and harborage of vermin.

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

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Inspector Observations: *A large hole was found in the deck behind the dining area TV. Several holes were also observed in the ceiling tiles of the dining area. [CA] Repair holes in structure and maintain in good repair to prevent pest harborage.*

Follow-up By 01/26/2024

Walls and floors of the food prep area have an accumulation of food debris and are dirty. [CA] Clean the walls and floors. Ensure to regularly clean and maintain the walls and floors.

There is paint peeling off the walls near the large drying rack in the warewashing room. [CA] Repair the walls and maintain in good repair.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
Hot Water	Three Compartment Sink - Warewashing Area	120.00 Fahrenheit	
Biryani Water	Two Pot Burner Stove	200.00 Fahrenheit	Actively cooking
Curry Sauce	Pot on counter	111.00 Fahrenheit	Actively cooling for about 30 mins.
Mango Lassi	Refrigeration unit in Bar Area	41.00 Fahrenheit	
Hot Water	Hand Washing Sink - Food Prep Area	104.00 Fahrenheit	
Naan Dough	Refrigeration Prep Unit near Cookline	39.00 Fahrenheit	
Hot Water	Hand Washing Sink - Men's Restroom	107.00 Fahrenheit	
Chlorin Sanitizer	Mechanical Ware Wash Machine	0.00 PPM	
Paneer	Refrigeration Prep Unit	40.00 Fahrenheit	

Overall Comments:

Joint inspection with Alex A. and Nha H. Report written by Alex.

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 **2/6/2024**. 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: ramesh mallarapu
Owner

Signed On: January 23, 2024