

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 FA0293172 - ANNAPOORNA AUTHENTIC INDIAN CUISINE		Site Address 770 E TASMAN DR, MILPITAS, CA 95035		Inspection Date 03/09/2026		Placard Color & Score YELLOW 50		
Program PR0437487 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name ANNAPOORNA CATERING SI		Inspection Time 15:10 - 17:20			
Inspected By MAVERICK CHIN		Inspection Type ROUTINE INSPECTION		Consent By MILIND				FSC Milind Desai 01-01/2031

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				N
K06	Adequate handwash facilities supplied, accessible			X				S
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						S
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			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		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	X	
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	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		

OFFICIAL INSPECTION REPORT

Facility FA0293172 - ANNAPOORNA AUTHENTIC INDIAN CUISINE		Site Address 770 E TASMAN DR, MILPITAS, CA 95035	Inspection Date 03/09/2026
Program PR0437487 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name ANNAPOORNA CATERING SERVICES, LLC	Inspection Time 15:10 - 17:20
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:

Numerous potentially hazardous foods, including mint chutney, yogurt, and cooked potatoes measured between 46F and 56F while maintained in the upper and lower portions of the right-side prep cooler across from the cook-line. Per staff, items had been refilled or placed into the unit 1 hour prior. Ambient of the lower portion of the unit measured 46F via probe.

Mango lassi, basundi, and shrikhand measured between 43F and 44F while maintained in the clear-door merchandiser refrigerator in the dining area. Per staff, items had been maintained in the unit for the last 4 hours.

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

[COS] All items in the prep cooler relocated to the walk-in cooler. Mango lassi, basundi, and shrikhand were voluntarily discarded.

Minor violation:

Numerous potentially hazardous foods measured between 44F and 45F while maintained in the walk-in cooler. Ambient of the walk-in cooler measured 44F via probe. Per the manager, the walk-in cooler had been reading at 41F via an internal probe thermometer one hour prior. After leaving the door closed for 45 minutes, ambient of the walk-in cooler measured 41F.

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

Continue to monitor the walk-in cooler to ensure that it is capable of maintaining at 41F or below.

Follow-up By
03/12/2026

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

Inspector Observations:

All potentially hazardous food items (batata vada, samosas, khichdi, tawa pulav, sabudana vada, aaloo tikki, etc.) subjected to time as a public health control at the left side of the kitchen were not discarded, and were still observed in use after the 4 hour mark. Per a rack of timers maintained on shelving and per the manager, items should have been discarded at 3:00PM. However, items were still in use by 3:25PM.

Timer observed expiring for the potentially hazardous food items (paneer paratha mix, sabudana mix, puri aata mix, methi paratha mix, etc.) subjected to time as a public health control at the right side of the kitchen. Staff properly discarded items. However, staff proceeded to cook new items that were subject to time as a public health control, but did not start the timers until prompted to do so.

[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] All items subjected to time as a public health control were discarded, per TPHC requirements. Staff restarted the timer for items subjected to TPHC at the right side of the kitchen.

Follow-up By
03/12/2026

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:

Crane fly observed landing on a clean plate, then proceeded to land inside a plastic takeout box.

[CA] Food contact surfaces shall be maintained clean from forms of contamination.

Follow-up By
03/12/2026

OFFICIAL INSPECTION REPORT

Facility FA0293172 - ANNAPOORNA AUTHENTIC INDIAN CUISINE	Site Address 770 E TASMAN DR, MILPITAS, CA 95035	Inspection Date 03/09/2026
Program PR0437487 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name ANNAPOORNA CATERING SERVICES, LLC	Inspection Time 15:10 - 17:20

[COS] Plate taken to the three compartment sink to be properly washed, rinsed, and sanitized. Takeout box was discarded.

Minor violation:

Employee observed in manually warewashing using chlorine sanitizer that measured greater than 200ppm chlorine.

[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.

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

Inspector Observations:

One live nymph cockroach observed in the electrical box in the back hallway directly connected to the facility.

***Note: Electrical box is approximately one foot the right of the entrance to the back kitchen.**

**Follow-up By
03/12/2026**

No other evidence of cockroach activity observed

Per staff, the facility receives a weekly pest control service from Crane. Manager provided the most recent pest control report from Crane, conducted on 3/5/2026, which stated that preventative treatment was performed, but no vermin activity was observed.

[CA]: The premises of each food facility must be maintained free of vermin. A facility cannot operate if there is a vermin infestation that leads to contamination of food contact surfaces, packaging, utensils, food equipment, or adulteration of food.

[COS] Manager abated the live cockroach.

Minor violation:

Rodent droppings observed in the exposed wood of the back side of the side-service counter facing the customer seating area.

No other evidence of rodent activity observed

[CA] Clean and sanitize area of dead cockroaches or old droppings.

Minor Violations

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

Inspector Observations:

Employee observed touching their face and wiping their nose, then continued onto food preparation.

[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.**

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

OFFICIAL INSPECTION REPORT

Facility FA0293172 - ANNAPOORNA AUTHENTIC INDIAN CUISINE	Site Address 770 E TASMAN DR, MILPITAS, CA 95035	Inspection Date 03/09/2026
Program PR0437487 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name ANNAPOORNA CATERING SERVICES, LLC	Inspection Time 15:10 - 17:20

Inspector Observations:

Handwash sink at the front right entrance of the cook-line lacked paper towels.

***Note: Additional, properly stocked handwash sink available at the other end of the cook-line**

[CA] Single-use sanitary towels shall be provided in dispensers; heated-air hand drying device may be substituted for single-use towels.

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

Inspector Observations:

Bag of onions stored directly on the floor in the back kitchen.

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

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 prep cooler at the cook-line measured 46F via probe.

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

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:

Persistent leak observed in two locations from the faucet of the three compartment dishwashing sink.

[CA] Repair plumbing to prevent the attraction of vermin.

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:

Several containers of opened trash observed in the back hallway, directly next to an electrical box in which a live cockroach was observed.

[CA] Refuse containers shall be collected or cleaned frequently enough to minimize the development of objectionable odors or conditions that attract or harbor insects or rodents.

Refuse containers shall be covered at all times when not in use.

Ensure that all bagged trash is removed from inside of the facility and placed into the dumpster on a frequent basis 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:

Back door leading into the back hallway (where a live cockroach was observed) maintained open.

[CA] Keep back door closed to prevent the intrusion of vermin into the kitchen.

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

Inspector Observations:

Accumulation of food on the floor at the back kitchen area of the facility.

[CA] Walls and/or floors in food preparation area shall be kept clean to prevent the attraction of vermin.

Performance-Based Inspection Questions

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

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

Needs Improvement - Food contact surfaces clean, sanitized.

OFFICIAL INSPECTION REPORT

Facility FA0293172 - ANNAPOORNA AUTHENTIC INDIAN CUISINE	Site Address 770 E TASMAN DR, MILPITAS, CA 95035	Inspection Date 03/09/2026
Program PR0437487 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name ANNAPOORNA CATERING SERVICES, LLC	Inspection Time 15:10 - 17:20

Measured Observations

Item	Location	Measurement	Comments
warm water	hand sink - cook-line - left	100.00 Fahrenheit	
frozen peas	upright freezer - back kitchen	13.00 Fahrenheit	
potato mix	steam table - cook-line	149.00 Fahrenheit	
cooked cauliflower mix	steam table - cook-line	151.00 Fahrenheit	
yogurt	under-counter cooler - kitchen walkway	41.00 Fahrenheit	
cooked vegetable mix	countertop steam table unit	138.00 Fahrenheit	
raita	walk-in cooler	44.00 Fahrenheit	
samosas	counter	70.00 Fahrenheit	TPHC
hot water	three compartment sink	120.00 Fahrenheit	
mint chutney	prep cooler - cook-line - right	56.00 Fahrenheit	
samosas	under-counter cooler - kitchen walkway	40.00 Fahrenheit	
chlorine sanitizer	three compartment sink	200.00 PPM	greater than
mashed potatoes	drawer cooler - cook-line	41.00 Fahrenheit	
paneer	under-counter cooler - cook-line - left	40.00 Fahrenheit	
fried lentil balls	fryer basket	78.00 Fahrenheit	TPHC
ambient	walk-in cooler	44.00 Fahrenheit	remeasured 41F after leaving door closed for 45 min
warm water	hand sink - cook-line - right	100.00 Fahrenheit	
pistachio ice cream	freezer chest - side counter	13.00 Fahrenheit	
pakora	under-counter cooler - cook-line - left	40.00 Fahrenheit	
cooked vegetable mix	under-counter cooler - cook-line - left	40.00 Fahrenheit	
ambient	prep cooler - cook-line - right	46.00 Fahrenheit	
cooked potato	prep cooler - cook-line - right	53.00 Fahrenheit	
rice	stovetop	139.00 Fahrenheit	
daal	walk-in cooler	44.00 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 **3/23/2026**. 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.

OFFICIAL INSPECTION REPORT

Facility FA0293172 - ANNAPOORNA AUTHENTIC INDIAN CUISINE	Site Address 770 E TASMAN DR, MILPITAS, CA 95035	Inspection Date 03/09/2026
Program PR0437487 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name ANNAPOORNA CATERING SERVICES, LLC	Inspection Time 15:10 - 17:20

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: Milind Desai
Manager
Signed On: March 09, 2026