

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 07/31/2024	
Program PR0373350 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name AHA FOODS INC		Inspection Time 11:15 - 11:50
Inspected By NHA HUYNH		Inspection Type FOLLOW-UP INSPECTION		Consent By PRABHAKAR KOPPALI	

Placard Color & Score GREEN N/A

Comments and Observations

Major Violations

Cited On: 07/24/2024

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

Compliance of this violation has been verified on: 07/31/2024

Minor Violations

Cited On: 07/24/2024

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

Compliance of this violation has been verified on: 07/31/2024

Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
paneer	3 door prep cooler	41.00 Fahrenheit	
curry sauce	3 door prep cooler	40.00 Fahrenheit	
goat, chicken, curry sauce	walk-in cooler	39.00 Fahrenheit	
milk	3 door prep cooler	43.00 Fahrenheit	
goat	3 door prep cooler	43.00 Fahrenheit	

Overall Comments:

A follow-up inspection was conducted to verify violations from routine inspection conducted on 07/24/2024 are in compliance

K07: Items in 3 door prep cooler measured between 39-43 degrees Fahrenheit. Items in the walk-in cooler measured at 39 degrees Fahrenheit.

K35: Refrigeration units observed to be working properly.

Continue to work on violations noted on last inspection report.

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 **8/14/2024**. 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.

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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: Prabhakar Koppali
employee

Signed On: July 31, 2024