

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 FA0291718 - ASIAN BOWL | | Site Address 790 E TASMAN DR, MILPITAS, CA 95035 | Inspection Date 12/23/2025 |
| Program PR0437146 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11 | | Owner Name ANNAPOORNA CATERING SI | Inspection Time 11:15 - 12:25 |
| Inspected By CHRISTINA RODRIGUEZ | Inspection Type FOLLOW-UP INSPECTION | Consent By MILAN | |

| |
|---|
| Placard Color & Score GREEN N/A |
|---|

Comments and Observations

Major Violations

N/A

Minor Violations

Cited On: 12/23/2025

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

Inspector Observations: The bags of bulk food are now placed in bins although the bins are not food grade. They are office/home storage type bins. [CA] Replace with food-grade bins. The bulk food bags can be in the bins once opened and apply the lids on top.

Cited On: 12/23/2025

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: Observed a 5gallon bucket being used to catch water under the food prep sink. [CA] Repair the plumbing so that it is properly plumbed.

Cited On: 12/23/2025

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

Inspector Observations: There is a puddle of dirty water behind the shelf. [CA] Clean up the puddle and monitor where the puddle is coming from to make repairs.

Measured Observations

| Item | Location | Measurement | Comments |
|-----------|--------------|-------------------|----------|
| water | hand sink | 100.00 Fahrenheit | |
| water | dish sink | 120.00 Fahrenheit | |
| chlorine | dish machine | 50.00 PPM | |
| vegetable | side unit | 39.00 Fahrenheit | |
| rice | prep unit | 40.00 Fahrenheit | |
| sauce | walk in | 37.00 Fahrenheit | |

Overall Comments:

No vermin observed during todays reinspection. The dish machine is working properly at 50ppm chlorine. The placard was changed to Green.

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 **1/6/2026**. 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.

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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:

Signed On: December 23, 2025