

# 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 FA0202345 - TIRUPATHI BHIMAS		Site Address 1208 S ABEL ST, MILPITAS, CA 95035		Inspection Date 07/16/2025	
Program PR0304914 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name PRIME EATS, S CORP		Inspection Time 13:10 - 14:45
Inspected By NHA HUYNH	Inspection Type ROUTINE INSPECTION	Consent By T. S.	FSC Sundaresan Subramanyam 11/04/2025		

Placard Color & Score
<b>GREEN</b>
<b>84</b>

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						
K07 Proper hot and cold holding temperatures	X						
K08 Time as a public health control; procedures & records						X	
K09 Proper cooling methods			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						
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						

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		
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		
K36 Equipment, utensils, linens: Proper storage and use		
K37 Vending machines		
K38 Adequate ventilation/lighting; designated areas, use	X	
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		
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

No major violations were observed during this inspection.

### Minor Violations

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

**Inspector Observations:**

**Observed the chutney and sanbar covered tightly with plastic wrap.**

**[Corrective Action] When cooling, the food may be left loosely uncovered to allow heat to vent out.**

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:**

**Mold like substance observed inside of the ice machine. Mold not in direct contact with the ice.**

**[Corrective Action] Thoroughly clean and sanitize inside of the ice machine.**

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

**Inspector Observations:**

**1. Heavy oil accumulation on the sides and inside of the stock pot burners.**

**[Corrective Action] Thoroughly clean and maintain clean.**

**2. Heavy dust accumulation on the exhaust vents in the restrooms.**

**[Corrective Action] Thoroughly clean and maintain clean.**

**3. Heavy dust accumulation on the vents in the dining area.**

**[Corrective Action] Thoroughly clean and maintain clean.**

**4. Heavy dust accumulation on the fan guard and evaporator in the walk-in cooler.**

**[Corrective Action] Thoroughly clean and maintain clean.**

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

**Inspector Observations:**

**A set of lights in the women's restroom in not functioning.**

**[Corrective Action] Ensure lights are functional.**

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:**

**1. Observed water leak at the left side drain pipe of the 3 compartment sink.**

**[Corrective Action] Repair to stop the leak.**

**2. One of the faucet in the women's restroom does not work.**

**[Corrective Action] Ensure all faucets are working.**

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:**

**The back screen door was observed left open.**

**[Corrective Action] Keep the back screen door closed to prevent entry of pest.**

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:**

1. Cove base at the entry way into the steam table area observed damaged.  
[Corrective Action] Repair or replace the cove base.
  
2. Damaged floor observed in the storage room for paper cups and to-go utensils.  
[Corrective Action] Maintain floor in good condition.
  
3. Heavy black buildup on the floor in the kitchen under work table and near back door.  
[Corrective Action] Thoroughly clean and maintain clean.
  
4. Accumulation of grime on the walls at the warewash area.  
[Corrective Action] Thoroughly clean and maintain clean.

**Performance-Based Inspection Questions**

Needs Improvement - Proper cooling methods.

**Measured Observations**

Item	Location	Measurement	Comments
rice	steam table - right	166.00 Fahrenheit	
cheese, curry	walk-in cooler	39.00 Fahrenheit	
hot water	handwash sink	111.00 Fahrenheit	
chlorine sanitizer	dishwasher	50.00 PPM	
chutney, sanbar	work table	90.00 Fahrenheit	coolin
milk	2 door upright cooler	41.00 Fahrenheit	
curry	steam table - left	154.00 Fahrenheit	
hot water	3 compartment sink	126.00 Fahrenheit	

**Overall Comments:**

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 **7/30/2025**. 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: Sundaresan Subramanyam

Signed On: July 16, 2025