

# 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

|                                                                                  |  |                                                               |                                       |                                      |                                         |                                                                                                                                                                |  |                          |
|----------------------------------------------------------------------------------|--|---------------------------------------------------------------|---------------------------------------|--------------------------------------|-----------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------|--|--------------------------|
| <b>Facility</b><br>FA0202569 - SAIVAM                                            |  | <b>Site Address</b><br>1828 N MILPITAS BL, MILPITAS, CA 95035 |                                       | <b>Inspection Date</b><br>10/15/2026 |                                         | <b>Placard Color &amp; Score</b><br><div style="background-color: green; color: white; padding: 10px; text-align: center;"> <b>GREEN</b><br/> <b>84</b> </div> |  |                          |
| <b>Program</b><br>PR0305203 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14 |  |                                                               | <b>Owner Name</b><br>THEERA FOODS INC |                                      | <b>Inspection Time</b><br>17:00 - 18:15 |                                                                                                                                                                |  |                          |
| <b>Inspected By</b><br>NHA HUYNH                                                 |  | <b>Inspection Type</b><br>ROUTINE INSPECTION                  |                                       | <b>Consent By</b><br>AMAL/JOHN       |                                         |                                                                                                                                                                |  | <b>FSC</b> Not Available |

  

| 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     |       | X      |     |     | N   |
| 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  |       |       |        |     |     |     |

  

| 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                                                      |     |     |
| 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                                |     |     |
| K39                   | Thermometers provided, accurate                                                     |     |     |
| K40                   | Wiping cloths: properly used, stored                                                |     |     |
| K41                   | Plumbing approved, installed, in good repair; proper backflow devices               |     |     |
| 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                                    |     |     |
| K46                   | No unapproved private home/living/sleeping quarters                                 |     |     |
| K47                   | Signs posted; last inspection report available                                      |     |     |

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| Program<br>PR0305203 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14 |                                   | Owner Name<br>THEERA FOODS INC                         | Inspection Time<br>17:00 - 18:15 |
| 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:

**1. Various potato curries in the hot holding cabinet were measured between 108 - 120 degrees Fahrenheit. Milk in the hold holding unit was measured at 108 degrees Fahrenheit.**

**[Corrective Action] Maintain hot Potentially Hazardous Foods at or above 135 degrees Fahrenheit.**

**[Suitable Alternative] Person in charge voluntarily discarded out of temp foods into the trash bin.**

**2. Multiple items in the 2 door upright cooler were measured at 49 degrees Fahrenheit.**

**[Corrective Action] Maintain cold Potentially Hazardous Foods at or below 41 degrees Fahrenheit.**

### Minor Violations

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

#### Inspector Observations:

**Facility lack Food Safety Certificate.**

**[Corrective Action] Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have a valid Food Safety Certificate available for review at all times.**

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

#### Inspector Observations:

**Observed roatukadai kalan cooling in the the walk-in cooler with the lid on.**

**[Corrective Action] Loosely cover container with lid when cooling.**

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:

**Employee came in and place personal items on the cutting board and prep table.**

**[Corrective Action] Ensure personal items are stored in a designated employee storage area.**

### Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

### Measured Observations

| Item                                | Location                           | Measurement       | Comments     |
|-------------------------------------|------------------------------------|-------------------|--------------|
| potato curry                        | hot holding                        | 140.00 Fahrenheit | cookline     |
| hot water                           | 3 compartment sink                 | 123.00 Fahrenheit |              |
| batter, diced tomatoes, chili sauce | 3 door prep cooler                 | 40.00 Fahrenheit  |              |
| roatukadai kalan (fried mushrooms)  | walk-in cooler                     | 46.00 Fahrenheit  | cooling      |
| hot water                           | handwash sink                      | 105.00 Fahrenheit |              |
| mango lassi                         | single door upright display cooler | 40.00 Fahrenheit  |              |
| cheese                              | 3 door undercounter cooler         | 41.00 Fahrenheit  |              |
| chili sauce, onion sauce, yogurt    | 2 door upright cooler              | 49.00 Fahrenheit  |              |
| yogurt sauce                        | 2 door prep cooler                 | 41.00 Fahrenheit  | condiments   |
| roatukadai kalan (fried mushrooms)  | 3 door prep cooler                 | 44.00 Fahrenheit  | cooling      |
| chlorine sanitizer                  | dishwasher machine                 | 50.00 PPM         |              |
| milk                                | hot holding                        | 108.00 Fahrenheit |              |
| chick pea curry                     | hot holding                        | 144.00 Fahrenheit | service area |
| various potato curries              | hot holding cabinet                | 108.00 Fahrenheit |              |
| sambar                              | food cart                          | 142.00 Fahrenheit | cooling      |
| milk, cheese, chick pea curry       | walk-in cooler                     | 38.00 Fahrenheit  |              |
| diced tomatoes                      | 2 door undercounter cooler         | 38.00 Fahrenheit  | cookline     |

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## Overall Comments:

*A routine inspection was conducted in conjunction with a foodborne illness investigation.*

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 **10/29/2026**. 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.

## 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 |



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Received By: Amal  
Manager  
Signed On: October 15, 2026