

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 FA0305944 - GURDWARA SAHIB SINGH SABHA MILPITAS		Site Address 362 S MILPITAS BL, MILPITAS, CA 95035		Inspection Date 01/23/2026	
Program PR0449052 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name 374 MILPITAS BLVD LLC		Inspection Time 09:45 - 10:25
Inspected By NHA HUYNH	Inspection Type RISK FACTOR ASSESSMENT/STRUC		Consent By JANG		FSC

Placard Color & Score
N/A
N/A

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

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

Inspector Observations:

Lack of soap and paper towels at one of the handwash sinks.

[Corrective Action] Maintain soap and paper towel dispenser are stocked at all times.

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations:

Hot and cold water not working at the food prep sink and one of the handwash sinks. No hot water at the handwash sink at warewash area. Some of the handles were observed broken.

[Corrective Action] Provide hot and cold water to all sinks. Repair handle if necessary.

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations:

Lack of test strips.

[Corrective Action] Provide test strips to monitor sanitizer.

Education

K02S - Communicable disease; reporting/restriction/exclusion

K03S - No discharge observed from eyes, nose, and/or mouth

K09S - Proper cooling methods

K10S - Proper cooking time & temperatures

K14S - Food contact surfaces clean, sanitized

Measured Observations

Item	Location	Measurement	Comments
hot water	3 compartment sink	118.00 Fahrenheit	
milk, cheese	walk-in cooler	38.00 Fahrenheit	

Overall Comments:

Facility is currently permitted as Risk Category 3. Per conversations with operator, foods are normally cooked on weekends and consumed on the same day. Facility will be re-classified to Risk Category 2.

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 **2/6/2026**. 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: Jang
volunteer

Signed On: January 23, 2026