

# 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> FA0211959 - BRUNDAVAN		<b>Site Address</b> 2798 EL CAMINO REAL, SANTA CLARA, CA 95051		<b>Inspection Date</b> 11/28/2023		<b>Placard Color &amp; Score</b> <div style="background-color: yellow; padding: 10px; text-align: center;"> <b>YELLOW</b>  <b>70</b> </div>		
<b>Program</b> PR0303449 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			<b>Owner Name</b> KORIANDER INC		<b>Inspection Time</b> 12:30 - 14:00			
<b>Inspected By</b> MAMAYE KEBEDE		<b>Inspection Type</b> ROUTINE INSPECTION		<b>Consent By</b> PRESTON FERNANDES				<b>FSC</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						
K03	No discharge from eyes, nose, mouth	X						
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						
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	X	
K28	Fruits and vegetables washed		
K29	Toxic substances properly identified, stored, used		
K30	Food storage: food storage containers identified	X	
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	X	
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		
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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K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

## Comments and Observations

### Major Violations

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

**Inspector Observations:** *Employees changing duty was observed put on gloves without washing hand.*  
**[CA]** *Employee must be trained that they need to wash hand when returning to the kitchen, after cleaning or handling chemicals, after picking up something off of the floor, after handling the register/money, after handling garbage, after touching face, hair or body, after eating, drinking, smoking, and chewing gum, after using the bathroom, and after sneezing, coughing, or using a tissue. Employee were told to wash their hand (COS)*

Follow-up By  
11/28/2023

K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000

**Inspector Observations:** *Multiple food products including different biryani and boiled eggs were stored on the preparation table without any time/temperature logs. There is no written procedures available as well.*  
**[CA]** *If time only, rather than time in conjunction with temperature, is used as the public health control for a working supply of potentially hazardous food before cooking or for ready-to-eat potentially hazardous food that is displayed or held for service for immediate consumption, the following shall occur:*  
*(1) The food shall be marked or otherwise identified to indicate the time that is four hours past the point in time when the food is removed from temperature control.*  
*(2) The food shall be cooked and served, served if ready-to-eat, or discarded within four hours from the point in time when the food is removed from temperature control.*  
*(3) The food in unmarked containers or packages or marked to exceed a four-hour limit shall be discarded.*  
*(4) Written procedures shall be maintained in the food facility and made available to the enforcement agency upon request, that ensure compliance with this section and Section 114002, for food that is prepared, cooked, and refrigerated before time is used as a public health control.*  
**[SA]** *Since the chef said the Biryani's were cooked an hour ago. Therefore, he it advised to time code the products to be used with in the next three hours (COS).*

Follow-up By  
11/28/2023

### Minor Violations

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

**Inspector Observations:** *There is no a food safety manager certified person in the facility.*  
**[CA]** *Someone from the facility must take a food safety certificate class within two months and keep copy of the certificate on file.*  
**Food Safety Manager certificate class may be taken on the following websites:**  
**1. Premier Food Safety:**  
<https://www.premierfoodsafety.com/food-manager-certification/california>  
**2. Learn 2 Serve:**  
<https://www.360training.com/learn2serve/food-safety-manager/California>  
**3. Serve Safe Manager:**  
<https://www.servsafe.com/ServSafe-Manager>

*Couple of the employees do not have food handler cards.*  
**[CA]** *Employee engaged in food preparation, storage, and service and who do not have food safety certificate must take food handler cards within a month of hire.*

**California approved Food Handler Card (FHC) class providers**  
**All Directory Listing**  
<https://anabpd.ansi.org/Accreditation/credentialing/certificate-issuers/AIIDirectoryListing?prgID=228,238&statu sID=4nsi.org>

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

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**Inspector Observations:** The front handwash station is changed into filtered water refill station.

**[CA]** Provide soap and paper towel dispensers and 100 OF warm water on the station for employees working in the front counter to wash hand.

The handwash sink located back in the kitchen area was partially blocked by boxes of food products.

**[CA]** Make the handwash sink easily accessible for employees to wash hand whenever it is necessary.

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

**Inspector Observations:** Some open bag food products were stored below the preparation table and on the dry storage area.

**[CA]** Store all open bag food products in properly labeled bulk containers.

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

**Inspector Observations:** Some food products on boxes were stored directly on the floor or on milk crate back in the kitchen area and inside the walk-in cooler.

**[CA]** To prevent insect hiding and breeding and for easy cleaning of the floor area, please store all food products at least six inches off the floor on approved shelf or dunnage rack.

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

**Inspector Observations:** The screen cover of the customer's restroom exhaust fan has excessive dust accumulation.

**[CA]** Clean the exhaust fan and makeup air screens regularly.

An abundant grease and oil accumulation was observed on the screens of the exhaust hood.

**[CA]** Conduct a regular cleaning on the exhaust hood.

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

**Inspector Observations:** Some clean working utensils including spoons and forks were stored in unclean container/surface.

**[CA]** Store all clean utensils in clean containers in between use.

Some clean utensils were stored directly on the floor on milk crates.

**[CA]** All washed utensils must be stored on easy to clean containers.

## Performance-Based Inspection Questions

N/A

## Measured Observations

Item	Location	Measurement	Comments
Hot water	Three compartment sink	125.00 Fahrenheit	
Lamb	Preparation fridge	35.00 Fahrenheit	
Shell eggs	Walk-in cooler	34.00 Fahrenheit	
Lamb	Upright freezer	0.00 Fahrenheit	
Biryani	Preparation area	129.00 Fahrenheit	
Chlorine	Mechanical dishwasher	50.00 PPM	
Rice	Rice pot	159.00 Fahrenheit	
Lamb	Final cook	165.00 Fahrenheit	
Boiled eggs	Preparation area	75.00 Fahrenheit	

## Overall Comments:

**Note:** Food safety manager certificate was not found on file.

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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 **12/12/2023**. 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: PRESTON FERNANDES  
Employee  
Signed On: November 28, 2023