

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 FA0252452 - SRI RAGHAVENDRA BHAVAN/ BIRYANI N TADK		Site Address 61 SERRA WY 120, MILPITAS, CA 95035		Inspection Date 08/08/2022	
Program PR0367465 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name CREST INVESTMENT GROU		Inspection Time 10:35 - 14:40
Inspected By GLENCIJOY DAVID		Inspection Type ROUTINE INSPECTION		Consent By BHARADWAJ	
FSC Not Available					

Placard Color & Score
YELLOW
38

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		X			
K07 Proper hot and cold holding temperatures		X		X			
K08 Time as a public health control; procedures & records					X		
K09 Proper cooling methods		X		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		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		
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	X	
K36 Equipment, utensils, linens: Proper storage and use	X	
K37 Vending machines		
K38 Adequate ventilation/lighting; designated areas, use	X	
K39 Thermometers provided, accurate		
K40 Wiping cloths: properly used, stored	X	
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

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations:

REPEAT VIOLATIONS

No paper towels at back handwash sink and both women's and men's restrooms. Restrooms did not have a working air dryer for hands. [CA] Single-use sanitary towels shall be provided in dispensers at all times. [COS] Paper towels were provided to handwash sink and restroom sinks.

No soap at front handwash sinks and both women's and men's restrooms. [CA] Provide handwashing cleanser in dispenser at handwash stations at all times. [COS] Handwashing cleanser was provided to handwash sinks.

Front handwash sink was blocked by a water dispenser. [CA] Handwashing facility shall be clean, unobstructed, and accessible at all times.

Follow-up By
08/15/2022

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: Measured cheese at 71F in side prep cooler.

Measured chicken at 45F-48F on floor next to prep cooler.

Measured paneer at 49F in right prep cooler.

Measured cooked chicken at 70F, raw chicken at 64F, and paneer at 68F on counter.

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

[COS] Chicken on floor was moved to walk in cooler. Cheese, cooked chicken, raw chicken, and paneer were voluntarily discarded.

Follow-up By
08/15/2022

K09 - 8 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: Measured white biryani rice at 50F, biryani at 48F, and chicken curry at 70F. Per employees, food was cooked last night and placed into walk in cooler. Food was cooling in deep plastic containers. [CA] After heating or hot holding, Potentially Hazardous Foods (PHFs) shall be cooled rapidly from 135°F to 70°F within 2 hours and from 70°F to 41°F within 4 hours.

Approved cooling methods include:

- 1) Placing the food in shallow pans
- 2) Separating the food into thinner or smaller portions.
- 3) Using rapid cooling equipment (Ex. blast chiller)
- 4) Using containers that facilitate heat transfer (ex. stainless steel)
- 5) Adding ice as an ingredient.
- 6) Using ice paddles
- 7) Using an ice bath and stirring frequently

Cooling foods shall have enough space around the containers for cold air to circulate, be loosely covered, or uncovered and stirred as frequently needed to evenly cool.

[COS] The foods were voluntarily discarded.

Follow-up By
08/15/2022

K22 - 8 Points - Sewage and wastewater improperly disposed; 114197

Inspector Observations: Waste water from three compartment sink is draining onto floor. Pipe underneath middle compartment is in disrepair and is leaking wastewater onto floor. When faucet is turned on, water from middle compartment drains onto floor. Accumulation of water on floor in warewash area. Three compartment sink is not available.

[CA] Food facility shall not operate if there is sewage overflowing or backing up in the food facility. The food facility, or impacted areas, shall remain closed until all plumbing problems have been corrected and all contaminated surfaces have been cleaned and sanitized.

Follow-up By
08/15/2022

Minor Violations

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

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Inspector Observations:

REPEAT VIOLATIONS

No Food Safety Certificate (FSC) available. [CA] Food facilities that prepare, handle, or serve nonprepackaged foods shall have a valid FSC available for review at all times.

No food handler cards available. [CA] Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire and shall be available for review at all times.

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations:

REPEAT VIOLATION

Employee put on gloves without washing his hands. [CA] Properly wash hands with soap, warm water and dry using single use paper towels as required prior to putting on gloves.

Follow-up By 08/15/2022

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

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: Rodent droppings present: in back corner in storage room near back door and in cabinet underneath buffet inserts (third cabinet from kitchen entrance). [CA] Clean and sanitize area of rodent droppings.

Several flies present in facility. [CA] Food facility shall be kept free of insects, flies, weevils, ants, gnats, and fruit flies.

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:

REPEAT VIOLATION

Several containers of food stored directly on floor throughout facility, including in walk in cooler and walk in freezer. [CA] Food shall be stored at least 6 inches above the floor to prevent contamination.

Facility has several open bulk bags and containers of foods. [CA] Store open bulk foods in approved NSF containers with tight fitting lids.

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

Inspector Observations:

REPEAT VIOLATION

Accumulation of debris on exterior of cooking equipment, storage containers, sinks, coolers, and shelving throughout facility. [CA] Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

Inspector Observations: Single-use containers are re-used to store food. [CA] Food containers intended for single use shall not be reused.

Cardboard used to line flooring in walk in cooler and walk in freezer. [CA] Discontinue the use of cardboard boxes to line shelves and flooring, use approved equipment made of materials that is easily cleanable, durable, smooth, and nonabsorbent.

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

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Inspector Observations:

REPEAT VIOLATION

Cooking pots, large bowls, and deep fryer basket are all stored directly on the floor. [CA] All cleaned utensils and equipment shall be stored in a clean, dry location where they are not exposed to splash, dust, or other contamination, and at least six inches above the floor.

Bowls and cups with no handles used as scoops for bulk foods. [CA] Provide scoop with handle and store scoop handle in such a way that the handle does not come in direct contact with food to prevent contamination.

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

Inspector Observations:

REPEAT VIOLATION

Accumulation of grease and debris on hood and hood filters. Accumulation of grease on outer side of hoods. [CA] Clean mechanical exhaust hood and filters of accumulations.

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations:

REPEAT VIOLATION

Wiping cloths stored on counters. [CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).

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: Faucet for three compartment sink is leaking. [CA] Repair plumbing fixture and maintain in clean and good repair.

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:

REPEAT VIOLATIONS

Back door is left open. [CA] Keep back door closed at all times to prevent the entrance and harborage of vermin.

Accumulation of clutter throughout facility. [CA] Storage room shall be free of litter and items that are unnecessary to the operation or maintenance of the facility, such as equipment that is nonfunctional or no longer used.

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

Inspector Observations:

REPEAT VIOLATIONS

Accumulation of debris on floors, walls, and ceilings throughout facility. Accumulation of water on floors. [CA] Floors, walls, and ceilings in food preparation area shall be kept clean.

Several cracked floor tiles throughout facility. Accumulation of water in broken floor tiles. [CA] Replace broken floor tiles with a smooth and of durable construction and nonabsorbent material that is easily cleanable.

Performance-Based Inspection Questions

N/A

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Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
ice cream	walk in freezer	15.00 Fahrenheit	IR
chicken	floor	45.00 Fahrenheit	
white biryani rice	walk in cooler	50.00 Fahrenheit	
paneer	counter	70.00 Fahrenheit	
biryani	walk in cooler	48.00 Fahrenheit	
biryani	walk in cooler	45.00 Fahrenheit	prep
sauce	stove	103.00 Fahrenheit	prep
fish	prep cooler - right	41.00 Fahrenheit	
cheese	prep cooler - left	41.00 Fahrenheit	
raw chicken	counter	64.00 Fahrenheit	
cheese	side prep cooler	71.00 Fahrenheit	
fries	walk in freezer	19.00 Fahrenheit	IR
samosa	prep cooler - right	41.00 Fahrenheit	
masala	walk in cooler	37.00 Fahrenheit	
batter	counter	68.00 Fahrenheit	prep
cooked chicken	counter	70.00 Fahrenheit	
paneer	prep cooler - right	49.00 Fahrenheit	
hot water	two compartment sink	120.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	
chicken	prep cooler - left	34.00 Fahrenheit	
batter	walk in cooler	45.00 Fahrenheit	prep
hot water	three compartment sink	120.00 Fahrenheit	
rice	walk in cooler	41.00 Fahrenheit	
chicken	prep cooler - right	41.00 Fahrenheit	
potatoes and vegetables	walk in cooler	39.00 Fahrenheit	
chicken curry	walk in cooler	70.00 Fahrenheit	
sauce	prep cooler - left	38.00 Fahrenheit	


Overall Comments:

Due to multiple repeat violations, facility is subject to further enforcement actions.

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 **8/22/2022**. 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: Murali
PIC

Signed On: August 08, 2022