

# 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> FA0240069 - BANANA LEAF		<b>Site Address</b> 182 RANCH DR, MILPITAS, CA 95035		<b>Inspection Date</b> 02/25/2025		<b>Placard Color &amp; Score</b> <div style="font-size: 2em; font-weight: bold; color: red;">RED</div> <div style="font-size: 3em; font-weight: bold; color: black;">72</div>		
<b>Program</b> PR0340080 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			<b>Owner Name</b> ARCHANA PRASAD		<b>Inspection Time</b> 12:30 - 14:15			
<b>Inspected By</b> GUILLERMO VAZQUEZ		<b>Inspection Type</b> ROUTINE INSPECTION		<b>Consent By</b> JACK LI				<b>FSC</b> David Yim 4/9/27

  

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification			X				N
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						S
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						S
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				S
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	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		
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use		
K39	Thermometers provided, accurate		
K40	Wiping cloths: properly used, stored	X	
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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K48	Plan review		
K49	Permits available		
K58	Placard properly displayed/posted		

## Comments and Observations

### Major Violations

K21 - 8 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

**Inspector Observations: Hot water within the 3-compartment sink was measured at 90°F at the time of inspection.**  
**[CA] Ensure hot water heater is operable and maintained in good repair at all times.**

Follow-up By 02/28/2025
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### Minor Violations

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

**Inspector Observations: Multiple food handler cards for employees have expired this past year.**  
**[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.**

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

**Inspector Observations: Bean sprouts within tray were measured at 49°F at the time of inspection.**  
**[CA] PHFs shall be held at 41°F or below or at 135°F or above.**  
**[SA] PIC moved the PHFs to the under counter refrigeration within the prep table.**

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

**Inspector Observations: Metal tray with rice was wrapped with plastic completely and cooling.**  
**[CA] When cooling PHF's, food may be left uncovered or loosely covered to allow rapid cooling.**  
**[SA] Holes were poked into the plastic to allow cooling.**

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: Knives are being placed in between prep tables and under meat slicer, at the time of inspection.**  
**[CA] Discontinue this practice of placing knives in areas that do not get cleaned regularly.**  
**[SA] Knives were removed and placed within the dish washer area to be (wash, rinse, sanitized)**

Follow-up By 02/28/2025
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K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

**Inspector Observations: 1. Food is being stored in the floor in the back of the facility at the time of inspection.**  
**[CA] Food shall be stored at least 6 inches above the floor to prevent contamination.**

**2. Scoops are being stored within the bulk containers.**  
**[CA] Scoops shall be stored in a way that the handle does not touch the food directly.**

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

**Inspector Observations: Dust build up on the fan guards within the walk in.**  
**[CA] Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.**

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

**Inspector Observations: Sanitizer buckets not available and multiple wiping cloths noted within the kitchen area.**  
**[CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).**

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

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**Inspector Observations:** *Equipment is outside in the back patio area. Per PIC equipment is being thrown away soon.*

**[CA]** *The premises of a food facility 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.*

## Performance-Based Inspection Questions

Needs Improvement - Demonstration of knowledge; food manager certification.

## Measured Observations

Item	Location	Measurement	Comments
Sanitizer (Quats)	3-Compartment	200.00 PPM	
Milk	Under counter refrigeration	39.00 Fahrenheit	
Rice	Hot holding (rice warmer) 4x	168.00 Fahrenheit	
Raw shrimp	Prep table #2	39.00 Fahrenheit	
Sanitizer (Chlorine)	Dish washer	50.00 PPM	
Shelled eggs	Walk in	39.00 Fahrenheit	
Pork	hot holding (steam table)	165.00 Fahrenheit	
Warm water	Hand wash	90.00 Fahrenheit	Adjust to 100°F minimum.
Cut tomato	Prep table (front cook line)	39.00 Fahrenheit	
Ambient	Reach in freezer	5.00 Fahrenheit	
Cooked shrimp	Cook line	198.00 Fahrenheit	Final cook temperature.
Hot water	3-Compartment/prep/mop sinks	91.00 Fahrenheit	Adjust to 120°F minimum.
Raw steak	Prep table #2	38.00 Fahrenheit	
Ice cream	Freezer chest	5.00 Fahrenheit	
Cooked beef	Hot holding (steam table)	163.00 Fahrenheit	
Raw chicken	Walk in	39.00 Fahrenheit	
Ambient	Walk in freezer	5.00 Fahrenheit	
Bean sprouts	Metal tray	49.00 Fahrenheit	Adjust to 41°F below. SA

## Overall Comments:

*The facility is hereby closed by this department with regards to the following major violation:*

**- K21: Hot and cold water available. No hot water within the facility.**

**Subsequent follow-up inspections after the first follow-up shall be billed \$298-hour, minimum one hour, during normal business hours: Monday-Friday 7:30AM to 5:00PM or \$645/hour, minimum one hour, during non-business hours, and upon inspector availability.**

**- Notify this department once the major violations have been addressed. Contact Guillermo V. (408) 918-7114 ([guillermo.vazquez@deh.sccgov.org](mailto:guillermo.vazquez@deh.sccgov.org)) once major violations have been addressed.**

## CLOSURE / PERMIT SUSPENSION NOTICE

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 **3/11/2025**. 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.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states 'If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.'

You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

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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



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**Received By:** Rahul R.  
Owner

**Signed On:** February 25, 2025