

**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> FA0204310 - VADA PAV		<b>Site Address</b> 856 W EL CAMINO REAL, MOUNTAIN VIEW, CA 940	<b>Inspection Date</b> 11/16/2022
<b>Program</b> PR0304669 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			<b>Owner Name</b> PRIME EATS, S CORP
<b>Inspected By</b> THAO HA	<b>Inspection Type</b> FOLLOW-UP INSPECTION	<b>Consent By</b> PAVAN RAVI	

<b>Placard Color &amp; Score</b> <b>YELLOW</b> <b>N/A</b>
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**Comments and Observations**

**Major Violations**

Cited On: 11/16/2022

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

**Inspector Observations: Employee observed to be eating sweeting potato and then prepackaing sauces prior to handwashing. [CA] Employee shall wash hands with soap and warm water prior to handling food after eating, cleaning, and as needed.**

**[COS] Employee washed hands.**

Cited On: 11/16/2022

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

**Inspector Observations: 2 handwash sinks in back area observed to be blocked. Handwash sink by 3-comp was blocked by boxes stacked on it. Handwash sink in prep area observed to be blocked by stack of break crates. [CA] Ensure handwash sinks are readily available and fully stocked at all times to encourage employee handwashing.**

**[COS] Employee moved boxes of bread to un obstruct sink.**

Cited On: 11/16/2022

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

**Inspector Observations: MAJOR: Cut tomatoes and shredded cheese observed to be on counter top by prep area without ice bath or other form of temperature control. Tomatoes measured to be 64F and shredded cheese was 59F.**

**MINOR:**

**2-door prep cooler by cookline measured to have:**

**-ambient temperature of 49F**

**-Shredded cheese at 44F**

**-Paneer at 43F**

**[CA] PHFs shall be held at 41°F or below for cold holding.**

**[COS] Per operator cheese and tomatoes were out for prep and were immediately placed back into walk in to cool down.**

**Cooler had power turned up to more effectively cool.**

Cited On: 11/16/2022

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

**Compliance of this violation has been verified on: 11/16/2022**

**Minor Violations**

N/A

**Measured Observations**

Item	Location	Measurement	Comments
Hot water	3-comp sink	100.00 Fahrenheit	

**Overall Comments:**

**Follow up for hot water violation.**

**At time of inspection hot water measured to be 100F.**

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**Other major violations were unable to be verified due to facility closure at time of inspection.**

**Facility may be reopened. Continue to work on other major violations from routine inspection report.**

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 **11/30/2022**. 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



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**Received By:** Pavan Ravi  
Owner

**Signed On:** November 16, 2022