

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 - HUB 61 THE INDIA BISTRO		Site Address 61 SERRA WY 120, MILPITAS, CA 95035		Inspection Date 10/24/2024	
Program PR0367465 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name NALA BHEEMA VENTURES L		Inspection Time 14:00 - 15:15
Inspected By NHA HUYNH	Inspection Type ROUTINE INSPECTION	Consent By RAHOL MANDAVA	FSC Srikanth Annangi 11/02/2028		

Placard Color & Score
GREEN
83

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		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		
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		
K34 Warewash facilities: installed/maintained; test strips		X
K35 Equipment, utensils: Approved, in good repair, adequate capacity		X
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		
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		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

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

Inspector Observations:

Multiple Potentially Hazardous Foods in the 2 drawer/1 door prep cooler were measured at 50 degrees Fahrenheit.

[Corrective Action] Ensure Potentially Hazardous Foods are maintain at or below 41 degrees Fahrenheit.

[Suitable Alternative] Employee voluntarily discarded the foods.

Minor Violations

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

Inspector Observations:

Food Handler's Card not available for review.

[Corrective Action] Food Handler's Card shall be readily available for review at all times.

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:

Facility lack chlorine test strips.

[Corrective Action] Provide chlorine test strips to be able to monitor the chlorine sanitizer concentration.

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:

1. Observed rubber seals on the 2 drawer/1 door prep cooler are in disrepair.

[Corrective Action] Repair or replace the seals.

2. Multiple foods in the 2 drawer/1 door prep cooler were measured at 50 degrees Fahrenheit.

[Corrective Action] The refrigeration unit shall be able to maintain proper cold holding temperature of 41 degrees Fahrenheit or below.

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

Inspector Observations:

1. Observed discoloration of the ceiling panels in the kitchen.

[Corrective Action] Maintain ceiling clean.

2. Observed crack or broken floor tiles and degradation of the floor grout throughout kitchen.

[Corrective Action] Maintain floor in good condition.

Performance-Based Inspection Questions

N/A

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Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
yogurt sauce	2 door prep cooler	39.00 Fahrenheit	
biryani rice	hot holding cabinet	142.00 Fahrenheit	
chlorine sanitizer	dishwasher	50.00 PPM	
mango lassi	2 sliding door upright cooler	41.00 Fahrenheit	
biryani chicken	2 sliding door reach-in cooler	54.00 Fahrenheit	cookline. cooling.
diced tomatoes, shrimp	2 door prep cooler	40.00 Fahrenheit	cookline.
goat, chicken, butter cream, spinach	2 drawer/1 door prep cooler	50.00 Fahrenheit	cookline.
hot water	3 compartment sink	121.00 Fahrenheit	
paneer, raw shell eggs, chicken, goat	walk-in cooler	40.00 Fahrenheit	
curry chicken, noodle, samosa	2 sliding door reach-in cooler	39.00 Fahrenheit	cookline.

Overall Comments:

Facility have buffet during lunch. All foods are discarded after buffet service.

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 **11/7/2024**. 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: Rahol Mandava
person in charge

Signed On: October 24, 2024