

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 10/26/2022	
Program PR0367465 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name CREST INVESTMENT GROU		Inspection Time 13:20 - 16:30
Inspected By GLENCIJOY DAVID	Inspection Type ROUTINE INSPECTION	Consent By SEBASTIAN	FSC Not Available		

Placard Color & Score
YELLOW
35

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						S
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				N
K06 Adequate handwash facilities supplied, accessible		X		X			N
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		X			
K14 Food contact surfaces clean, sanitized			X	X			N
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 VIOLATION

No soap at only handwash sink in facility. [CA] Provide handwashing cleanser in dispenser at handwash stations at all times. [COS] Soap was provided at handwash sink.

Follow-up By
11/02/2022

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

Inspector Observations:

REPEAT VIOLATION

Measured:

- sambar at 110F on stove,
- chicken at 70F and paneer at 62F next to deep fryer
- potato at 61F on counter

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

[COS] All foods were voluntarily discarded into garbage.

Follow-up By
11/02/2022

K13 - 8 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Inspector Observations: Piece of hair found in container of cooked potatoes stored on counter. [CA] Food is adulterated if it bears or contains any poisonous or deleterious substance that may render it impure or injurious to health and shall be discarded immediately. [COS] Employee discarded container of potatoes.

Follow-up By
11/02/2022

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

Inspector Observations:

REPEAT VIOLATION

Wastewater from right compartment of two compartment sink drains directly onto floor. Drain pipe is not attached to two compartment sink. Drain line for two compartment sink is help up by a plastic container. [CA] Food facility shall not operate if there is sewage overflowing or backing up in the food facility. The impacted areas, shall remain closed until all plumbing problems have been corrected and all contaminated surfaces have been cleaned and sanitized. [SA] Facility has a diffrent prep sink that will be used. The two compartment sink shall not be used until it is repaired.

Minor: Drain pipe (in first compartment) for three compartment sink is leaking onto floor. [CA] Liquid waste shall be disposed of through the approved plumbing system and shall discharge into the public sewerage or into an approved private sewage disposal system.

Follow-up By
11/02/2022

Minor Violations

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

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)

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Inspector Observations:

REPEAT VIOLATION

Employee washed hands at two compartment sink without using soap. Employee was directed to use soap prior to touching other items. [CA] Properly wash hands with soap, warm water and dry using single use paper towels as required. Gloves shall be properly used and changed when required.

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: Accumulation of debris on equipment in storage. [CA] The food-contact surfaces of cooking equipment and pans shall be kept free of encrusted grease deposits and other soil accumulations.

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: Measured hot water at 110F maximum at three compartment sink. [CA] Hot water shall be supplied at a minimum temperature of at least 120°F measured from the faucet throughout facility except at handwash sinks.

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

Inspector Observations:

REPEAT VIOLATION

Rodent droppings present 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.

Eggs stored above vegetables in walk in cooler. [CA] All food shall be separated and protected from cross-contamination. Store all raw meat or other raw products of animal origin below ready-to-eat food items.

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.

Follow-up By
11/02/2022

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:

REPEAT VIOLATION

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.

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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:

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 exterior of hoods. [CA] Clean mechanical exhaust hood and filters of accumulations.

Follow-up By 11/02/2022

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:

REPEAT VIOLATION

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 VIOLATION

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.

Cove basing is missing on around two compartment and three compartment sink. [CA] The juncture of the floor and wall shall be coved with a 3/8-inch minimum radius coving and shall extend up the wall at least 4 inches.

Door closest to three compartment sink appears to be in disrepair. [CA] Repair the door with a durable, smooth, nonabsorbent, and easily cleanable surface.

Performance-Based Inspection Questions

- Needs Improvement - Food contact surfaces clean, sanitized.
- Needs Improvement - Adequate handwash facilities: supplied or accessible.
- Needs Improvement - Hands clean/properly washed/gloves used properly.

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Measured Observations

Item	Location	Measurement	Comments
tandoori chicken	prep cooler - right	48.00 Fahrenheit	
naan	walk in freezer	6.00 Fahrenheit	IR
chicken	walk in cooler	41.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	
chicken	floor	68.00 Fahrenheit	prep
paneer	deep fryer	62.00 Fahrenheit	
hot water	two compartment sink	120.00 Fahrenheit	
chicken	prep sink	70.00 Fahrenheit	prep
hot water	three compartment sink	110.00 Fahrenheit	
potato	walk in cooler	38.00 Fahrenheit	
heavy cream	prep cooler - left	41.00 Fahrenheit	
fish	prep cooler - right	41.00 Fahrenheit	
potato	counter	61.00 Fahrenheit	
chicken masala	walk in cooler	41.00 Fahrenheit	
chicken masala	prep cooler - right	41.00 Fahrenheit	
rava cesery	prep cooler - next to handwash sink	38.00 Fahrenheit	
white biryani	walk in cooler	48.00 Fahrenheit	prep
paneer	prep cooler - right	41.00 Fahrenheit	
chicken sixty-five	prep cooler - right	41.00 Fahrenheit	
samosa	walk in freezer	3.00 Fahrenheit	IR
white rice	walk in cooler	40.00 Fahrenheit	
sambar	stove	110.00 Fahrenheit	
biryani	counter	52.00 Fahrenheit	prep
chicken	deep fryer	70.00 Fahrenheit	

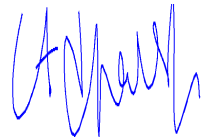
Overall Comments:

CO0152401 is related to this inspection.

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 **11/9/2022**. 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: Adarsh
Employee

Signed On: October 26, 2022