

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 FA0240069 - BANANA LEAF | | Site Address 182 RANCH DR, MILPITAS, CA 95035 | | Inspection Date 05/06/2019 | |
| Program PR0340080 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14 | | | Owner Name BANANA LEAF INC | | Inspection Time 14:15 - 16:20 |
| Inspected By TRAVIS KETCHU | Inspection Type ROUTINE INSPECTION | Consent By FLORENCE WONG | FSC David Yim 2/28/2022 | | |

| |
|-----------------------|
| Placard Color & Score |
| YELLOW |
| 67 |

| RISK FACTORS AND INTERVENTIO | 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 | | | | | | S |
| K06 Adequate handwash facilities supplied, accessible | X | | | | | | |
| K07 Proper hot and cold holding temperatures | | X | | X | | | N |
| 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 | | | | | | |
| K23 No rodents, insects, birds, or animals | | X | | X | | | |

| GOOD RETAIL PRACTICE | 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 | | X |
| 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 | | 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 | | 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 | | X |
| K46 No unapproved private home/living/sleeping quarters | | |
| K47 Signs posted; last inspection report available | | |
| K48 Plan review | | |
| K49 Permits available | | |
| K58 Placard properly displayed/posted | | |

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Comments and Observations

Major Violations

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

Inspector Observations: Measured potentially hazardous from 60 F to 70 F (see measured observations) stored at room temperature on the preparation table at the cook line. PIC stated that all items were removed from refrigeration 30 minutes to 2 hours prior.

[CA] Discontinue the practice of storing potentially hazardous foods at room temperature. PHFs shall be held at 41°F or below or at 135°F or above.

[COS] Potentially hazardous foods relocated to the walk in cooler to be cooled to 41 F or below.

Consider using time as a public health control for PHF's stored at room temperature.

***Repeat violation**

Follow-up By
05/09/2019

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: Observed 1 live cockroach underneath the flat top grill at the cook line and 1 live cockroach under the 2 compartment food preparation sink. No further evidence of vermin was observed at the time of inspection. PIC stated that facility using monthly professional pest control services.

[CA] The premises of each food facility shall be kept free of vermin. All contaminated surfaces shall be cleaned and sanitized. Contributing factors such as cleaning, repairs, and the elimination of harborages shall be resolved.

[COS] PIC eliminated both cockroaches at the time of inspection, areas were cleaned and sanitized.

Follow-up By
05/09/2019

Minor Violations

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

Inspector Observations: Measured cooked rice at 180 F covered and cooling within a deep bowl in the walk in cooler.

[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 8) Accordance with a HACCP plan. 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] Rice uncovered.

K29 - 2 Points - Toxic substances improperly identified, stored, used; 114254, 114254.1, 114254.2

Inspector Observations: Observed household pesticide (Raid) stored next to the grill at the front cook line and next to the 2 door upright refrigerator in the rear storage area.

[CA] Discontinue the use of household raid within the facility. Only those insecticides, rodenticides, and other pesticides that are necessary and specifically approved for use in a food facility may be used.

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations: Observed multiple open bulk storage containers of dry goods (flour, rice, etc) stored within the dry storage room.

[CA] Store open bulk foods in approved NSF containers with tight fitting lids.

Observed open bulk bags of salt and four stored on the floor of the storage room.

[CA] Food shall be stored at least 6 inches above the floor to prevent contamination.

Observed onions and potatoes stored outside at the rear of the facility.

[CA] Discontinue the storage of food outside.

[COS] Onions and potatoes relocated into the facility.

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

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Inspector Observations: Observed grease buildup on the floors and walls behind the flat top grill of the front cook line.
Observed dirt and debris buildup on the rear 2 door upright refrigerator.

[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: Observed 3 home style non-commercial microwaves in use at the facility.

[CA] New and/or replacement food equipment shall be certified or classified for sanitation by an American National Standards Institute (ANSI) accredited certification program (e.g. NSF, UL EPH, UL Sanitation, CSA Sanitation, or ETL Sanitation).

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

Inspector Observations: Observed soiled wiping cloths stored on the food preparation counter.

[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

Inspector Observations: Observed personal jacket and backpack stored on the rear dry storage shelf.

[CA] No person shall store clothing or personal effects in any area used for the storage and preparation of food or food contact surfaces.

Observed the accumulation of old equipment and boxes outside the rear door to the facility.

[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.

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

Inspector Observations: Observed the wood counter above the flat top grill to be in disrepair with holes and cracks throughout.

[CA] Repair holes in structure and maintain in good repair to prevent pest harborage.

Observed misaligned ceiling panel above the steamer at the rear cook line.

[CA] Realign ceiling panel.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations

| Item | Location | Measurement | Comments |
|--------------------|------------------------|-------------------|-------------------|
| cooked chicken | steam table | 150.00 Fahrenheit | |
| cooked egg | insert | 41.00 Fahrenheit | |
| chlorine sanitizer | warewashing machine | 100.00 PPM | |
| cooked noodles | prep counter | 60.00 Fahrenheit | |
| yellow rice | prep counter | 65.00 Fahrenheit | |
| quat sanitizer | 3 comp sink | 200.00 PPM | |
| white rice | prep counter | 68.00 Fahrenheit | |
| whipped cream | 2 door reach in cooler | 35.00 Fahrenheit | |
| whipped cream | 1 door reach in cooler | 38.00 Fahrenheit | |
| cut tomatoes | prep counter shelf | 70.00 Fahrenheit | |
| rice | walk in cooler | 180.00 Fahrenheit | coved and cooling |
| milk | 2 door upright cooler | 38.00 Fahrenheit | |
| whipped cream | counter | 70.00 Fahrenheit | |
| raw chicken | 1 door pullout cooler | 37.00 Fahrenheit | |
| soup | warmer insert | 160.00 Fahrenheit | |

Overall Comments:

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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 **5/20/2019**. 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: Florence Wong
Manager

Signed On: May 06, 2019