

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 FA0212154 - I GRILL		Site Address 3170 DE LA CRUZ BL 131, SANTA CLARA, CA 95054		Inspection Date 07/14/2022	
Program PR0304798 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name SAMSKRUTI KITCHEN, INC.		Inspection Time 13:00 - 15:00
Inspected By MAMAYE KEBEDE	Inspection Type ROUTINE INSPECTION		Consent By KARTHI SUNDARAM	FSC Ajmalkhan Basheerkhaan 1/30/2023	

Placard Color & Score

YELLOW

73

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						
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		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						
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		
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	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 rodent droppings were observed inside a container that was full of rice on the storage shelf.

Follow-up By
07/14/2022

[CA] Food products must be free of any adulteration. Open food products must always stored on containers that have approved and appropriate covers. About 25 pound rice is voluntarily condemned and destroyed by the person in charge (COS).

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

Inspector Observations: Rice and chicken Briyani stored on the preparation table were measured at 110 OF.

Follow-up By
07/14/2022

[CA] All hot-held food products must be stored at or above 135 OF unless time is being as a public health control method with appropriate time/temperature logs. The chef said these food products were cooked an hour ago. He is told to either reheat these food products at 165 OF and keep them at or above 135 OF, or rapid chill them to 41 OF and keep them inside the refrigeration units. Two container full of these food products are voluntarily condemned and destroyed by the chef (COS).

Minor Violations

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

Inspector Observations: Many dry rat droppings were observed on the floor of the storage rooms, below the equipment stands, the preparation area, and even some on the dining area.

[CA] Eliminate all insects and rodents from the facility by a legal method. All the holes, crevices, and cracks on the wall inside the building must be sealed to prevent rodents entering the property.

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: Multiple open bag food contents were stored on the shelves.

[CA] To prevent contamination, and infestation with insects and rodents, all open bag food products must be stored in properly labeled bulk containers that have approved covers.

Raw chicken and beef were stored above product and other ready to eat food products on one of the upright fridges.

[CA] To prevent possible contamination, please store ready to eat food products above raw or partially cooked foods.

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

Inspector Observations: Multiple wet/soiled wiping towels were stored on the counters.

[CA] Wet/soiled wiping towels must be stored in a bucket that has standard sanitizer concentration in between use which is 200 ppm quaternary ammonia or 100 ppm chlorine (bleach).

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: Couple of open cup employee drinks were stored on the preparation tables.

[CA] To prevent possible contamination, employees may only drink with covered cup container and store their drink in designated areas.

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

Inspector Observations: Heavy food residue accumulations are observed on the floor and floor sinks below the storage shelves, preparation area, preparation sink, utensils storage shelves, and dishwashing area.

[CA] Conduct a regular thorough cleaning on the floor areas.

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Performance-Based Inspection Questions

- Needs Improvement - Food contact surfaces clean, sanitized.
- Needs Improvement - Hands clean/properly washed/gloves used properly.

Measured Observations

Item	Location	Measurement	Comments
Rice	Rice pot	167.00 Fahrenheit	
Chicken Briyani	Preparation area	119.00 Fahrenheit	
Hot water	Three compartment sink	125.00 Fahrenheit	
Chlorine	Mechanical dishwasher	50.00 PPM	
Chicken	Final cook	169.00 Fahrenheit	
Chicken	Upright fridge	35.00 Fahrenheit	
Beef stew	Final cook	167.00 Fahrenheit	

Overall Comments:

Note: Food safety certificate: Ajmalkhan Basheerkhaan - 1/30/2023

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 7/28/2022. 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: Karthi Sundaram
 Chef
Signed On: July 14, 2022