

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 FA0253781 - CHAAT BHAVAN		Site Address 165 E EL CAMINO REAL, MOUNTAIN VIEW, CA 94040		Inspection Date 11/15/2024		Placard Color & Score YELLOW 57		
Program PR0369671 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name GOLDEN STAR HOSPITALITY		Inspection Time 13:00 - 15:45			
Inspected By JESSICA ZERTUCHE		Inspection Type ROUTINE INSPECTION		Consent By SUKHDEEP AND ANIL				FSC Gudawar Singh exp 11/28/24

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							
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	X	
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	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		
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		
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: Found multiple potentially hazardous foods held at room temperature. Such as cottage cheese mix, potato mix, daikon mix and cauliflower mix (for breads) and by the cooking, fried cauliflower and potato balls.

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

[COS] - The cauliflower and potato balls were relocated to walk in cooler. Remaining foods were discarded in the trash.

Inside walk in cooler, measured multiple foods between 45-46F

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

K15 - 8 Points - Food not obtained from approved source; 113980, 113982, 114021-114031, 114041

Inspector Observations: Found yogurt being made at the facility

[CA] - Food must be from an approved source. Obtain a license and approval from Dept of CA Food and Agriculture for manufacturing yogurt

[COS] - Yogurt discarded down the sink. Discontinue making yogurt without the required license.

Minor Violations

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

Inspector Observations: Some employees' food handler cards are not available for review

[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.

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: Observed employee enter from back door, put on apron and begin to handle clean trays

[CA] Properly wash hands with soap, warm water and dry using single use paper towels as required.

Observed employee wearing two rings, one with stone while preparing/rolling bread, no gloves are worn

[CA] Single-use nonlatex gloves shall be worn when contacting FOOD and FOOD-CONTACT SURFACES if the EMPLOYEE has any cuts, sores, rashes, artificial nails, nail polish, rings, other than a plain ring, such as a wedding band, uncleanable orthopedic support devices, or fingernails that are not clean, smooth, or neatly trimmed.

[COS] - Employee removed rings

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: Rear handwash sink was inaccessible due to trash can blocking access

[CA] - Ensure all handwash sinks are fully accessible at all times

K13 - 3 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Inspector Observations: Found two cooked potato balls on top of unclean towel (towel had food residue)

[CA] No employee shall commit any act that may cause the contamination or adulteration of food, food-contact surfaces, or utensils.

[COS]- Food discarded in trash. Use only clean utensils to handle food. Do not use unclean linens/towels.

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

Inspector Observations: Two handwash sinks observed with hot water shut off

[CA]- Handwashing facilities shall be equipped to provide minimum 100°F water under pressure for a minimum of 15 seconds.

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

Inspector Observations: Found foods such as flour stored in container without label

[CA] Working containers holding food or food ingredients that are removed from their original packages shall be identified with the common name of the food if not easily recognizable.

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: Ambient air temperature for the walk in cooler by the back door measured between 44-46F

[CA]- Refrigeration must be capable of maintaining PHFs at 41°F or below.

Adjust unit. Recommend to place food frequently needed in another refrigerator for easy access.

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: Found fryer baskets stored 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

Found knives stored inside sanitizer solution

[CA] - Do not store in sanitizer.

Found mixing spoons stored in water measuring 117F.

[CA] Utensils shall be stored in the following manner: 1) in the food with their handles above the top of the food and the container, 2) in running water, 3) in a container of water at 135°F or above, 4) at room temperature if washed within 4 hours of initial use.

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations: Found grease and dust accumulation on both hood systems

[CA] Ventilation hood filters shall be maintained clean and good repair.

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

Inspector Observations: Observed unclean towels on work surfaces.

[CA] Wiping cloths that are in use for cleaning food spills shall not be used for any other purpose.

Wiping cloths shall be free of food debris and visible soil.

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: Found a cell phone on the bread prep table and an open cup of beverage stored above clean equipment by dishwasher

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

Performance-Based Inspection Questions

N/A

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Measured Observations

Item	Location	Measurement	Comments
chlorine sanitizer	bucket	200.00 PPM	
hot water	3-comp	124.00 Fahrenheit	
chlorine sanitizer	dishwasher	100.00 PPM	
warm water	rear handdash sink	62.00 Fahrenheit	
raita yogurt	prep unit	40.00 Fahrenheit	
potato mix	by bread prep area	60.00 Fahrenheit	
cottage cheese mix	by bread prep area	60.00 Fahrenheit	
cooked potaot	reach in unit	32.00 Fahrenheit	
cauliflower mix	by bread prep area	60.00 Fahrenheit	
sprouts	reach in unit	40.00 Fahrenheit	
lentils	hot holding	160.00 Fahrenheit	

Overall Comments:

Follow up inspection will take place on Wednesday 11/20/2024

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 **11/29/2024**. 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

MANOJ

Received By: Manoj Vunnam
manager
Signed On: November 15, 2024