

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 FA0209728 - SWAAD INDIAN CUISINE		Site Address 498 N 13TH ST, SAN JOSE, CA 95112		Inspection Date 09/06/2023	
Program PR0304881 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name NIYANJAN DAS REDDY MET		Inspection Time 12:30 - 14:15
Inspected By MANDEEP JHAJJ		Inspection Type ROUTINE INSPECTION		Consent By PRIYA	
FSC Not Available					

Placard Color & Score

YELLOW

44

RISK FACTORS AND INTERVENTIONS	IN	OUT		COS/SA	N/O	N/A	PBI
		Major	Minor				
K01 Demonstration of knowledge; food safety certification			X				N
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		X			N
K07 Proper hot and cold holding temperatures		X		X			N
K08 Time as a public health control; procedures & records					X		N
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			
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 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	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		

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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: Both hand wash sinks lack hand soap dispenser. One of the hand sinks found with bleach container inside.

Follow-up By 09/12/2023

[CA] All hand sinks shall have soap inside dispensers. Hand sinks shall be accessible and unobstructed.

[SA] Employee provided big soap bottle for now. Told employee to provide small soap bottles with easy dispensing for hand sinks if wall mounted dispensers can not be provided for now.

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

Inspector Observations: Samosa and veg pakora found in prep area measured at 71F for less than 4 hours. As per employee, they keep these foods outside of cooler for easy access and move back leftovers in the cooler after lunch.

Follow-up By 09/12/2023

Garlic in oil measured at 70F. As per manager, it was cooked this morning and they keep in cooler. They took out to make order. They will put it back once done.

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

[COS] Told manager to use food for lunch time and discard leftovers. TPHC form provided to manager.

Garlic in oil moved back to cooler.

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

Inspector Observations: 1 Dead cockroach and 3 small flies found inside gulab jamuns bucket inside walk-in cooler.

Follow-up By 09/12/2023

[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] Food VC&D.

K14 - 8 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: Observed moldy lids inside walk-in cooler. [CA] Food contact surfaces shall be kept clean and sanitized.

Follow-up By 09/12/2023

[COS] Manager removed lids and they will be washed and sanitized.

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

Inspector Observations: Observed dead cockroach inside food bucket (gulab jamun bucket), observed 4-5 dead cockroaches on the floor under the sink.

Follow-up By 09/12/2023

Observed 10-12 rodent droppings on top of dishwasher.

[CA] Food facility shall be kept free of non-disease carrying insects, weevils, ants, gnats, and fruit flies.

[COS] Contaminated food VC&D. Employee will clean dead cockroaches and rodent droppings.

Pest control report from July is available. No report available for August.

Told manager to call pest control.

Minor Violations

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

Inspector Observations: Food manger certificate is not available.

Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have a valid Food Safety Certificate available for review at all times.

Food handler card is not 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.

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

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Inspector Observations: Large container for cooked potatoes on prep table measured at 125-132F. As per manager, they finished cooking an hour ago.

[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.

Told manager to rinse potatoes with cold iced water and move to walk-in cooler.

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

Inspector Observations: Observed storage shelves inside walk-in cooler rusty, moldy, food debris on shelves. Observed prep tables with food stains.

[CA] Equipment food-contact surfaces and utensils shall be clean to sight and touch.

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: 3 comp sink, prep sink, hand sinks observed with mold. **[CA] Clean the equipments.**

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

Inspector Observations: Observed several wet wiping cloths in prep area. **[CA] Store wet wiping cloths in sanitizer solution.**

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: Gap under back door is more than inch. **[Ca] Fill the gap to prevent vermin entrance.**

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

Inspector Observations: Floor, walls, ceilings observed with heavy grease, dust accumulation.

[CA] Walls and/or floors in food preparation area shall be kept clean.

Performance-Based Inspection Questions

Needs Improvement - Demonstration of knowledge; food manager certification.

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Needs Improvement - Proper hot and cold holding temperatures.

Needs Improvement - Time as a public health control; procedures & records.

Measured Observations

Item	Location	Measurement	Comments
CHICKEN KEBAB	COOKING	168.00 Fahrenheit	168-172F
HOT WATER	3 COMP SINK	120.00 Fahrenheit	
MUTTON	PREP UNIT	41.00 Fahrenheit	
WARM WATER	HAND SINKS	100.00 Fahrenheit	
WALK-IN COOLER	KITCHEN	40.00 Fahrenheit	
CHLORINE	DISHWASHER	50.00 PPM	
VEG PAKORA	PREP AREA	71.00 Fahrenheit	
SAMOSAS RAW	PREP AREA	71.00 Fahrenheit	
MANGO LASSI	WALK-IN COOLER	40.00 Fahrenheit	
GULAB JAMUN	WALK-IN COOLER	41.00 Fahrenheit	
MARINATED CHICKEN	PREP SINK	47.00 Fahrenheit	diligent prep
PANEER	PREP UNIT	41.00 Fahrenheit	
CHICKEN	PREP UNIT	41.00 Fahrenheit	

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Overall Comments:

JOINT INSPECTION WITH KAYA ALASSFAR. REPORT WRITTEN BY KAYA ALLASSFAR.

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 9/20/2023. 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: PRIYA
MANAGER
Signed On: September 06, 2023