

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 10/01/2019
Program PR0304881 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name NIYANJAN DAS REDDY MET	Inspection Time 10:30 - 12:00
Inspected By ANJANI SIRCAR	Inspection Type FOLLOW-UP INSPECTION	Consent By NIRANJAN METTU	

Placard Color & Score GREEN N/A

Comments and Observations

Major Violations

Cited On: 09/27/2019

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Compliance of this violation has been verified on: 10/01/2019

Cited On: 09/27/2019

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

Compliance of this violation has been verified on: 10/01/2019

Minor Violations

Cited On: 09/27/2019

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

This violation found not in compliance on 10/01/2019. See details below.

Cited On: 09/27/2019

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)

This violation found not in compliance on 10/01/2019. See details below.

Measured Observations

Item	Location	Measurement	Comments
Samosa	Cold holding	39.00 Fahrenheit	

Overall Comments:

The purpose of this inspection was a follow up of the limited inspection dated 09/27/19. At the time of the inspection the facility had weathering strips installed at the back door of the facility. Rat traps were laid out in the exterior of the facility. All food stored on the exterior was removed and clutter was reduced. Verified pest control service for three times a week for monitoring purpose. Violation K23M, K27, K06M and K07M were in compliance

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 **10/15/2019**. 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: Niranjana Meetu
 PIC
 Signed On: October 01, 2019