



OFFICIAL INSPECTION REPORT

Facility FA0202551 - VBIRYANIZ		Site Address 18 S ABBOTT AV, MILPITAS, CA 95035	Inspection Date 04/06/2021
Program PR0305351 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name NAMO FOODS INC.	Inspection Time 17:25 - 18:25
Inspected By FRANK LEONG	Inspection Type FOLLOW-UP INSPECTION	Consent By SRINI SURAPANENI	

Placard Color & Score YELLOW N/A
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Comments and Observations

Major Violations

N/A

Minor Violations

N/A

Measured Observations

N/A

Overall Comments:

Follow-up inspection for conditional pass due to improper holding temperatures, and improper use of TPHC.

The following violations have not been corrected:

K07M - IMPROPER HOLDING TEMPERATURES

- In the kitchen area, underneath the staircase, measured raw shelled eggs at 68F. Per operator, raw shelled eggs was removed from refrigeration for an hour. [CA] Ensure all potentially hazardous foods are held cold at or below 41F or held hot at or above 135F to prevent bacterial growth. [SA] Raw shelled eggs was returned to refrigeration to facilitate proper holding temperatures.

K08M - IMPROPER USE OF TPHC

- Observed fried corn, and fried shrimp stored on counter-top from 11:30AM. Fried corn and shrimp exceeded time for TPHC for more than 4 hours.*
- Observed a large pot of cooked biryani stored on the counter-top without time labeling. Operator stated biryani was cooked 30 minutes prior. When instructed to place time label on pot of cooked biryani, operator wrote time labeling as current time at 6:00PM.*
- Observed a container of fried chicken is stored in the 2 door prep unit, and time labeled for 5:25PM. Food items that are held at proper holding temperatures do not require time labeling. Food items that are time labeled for internal use shall be labeled differently from TPHC labeling.*

2nd follow-up inspection charged at a rate of \$219.00 per hour.

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 **4/20/2021**. 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.

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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