

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

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|---|---------------------------------------|--|----------------------------------|
| Facility FA0240069 - BANANA LEAF | | Site Address 182 RANCH DR, MILPITAS, CA 95035 | Inspection Date 09/14/2020 |
| Program PR0340080 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14 | | Owner Name BANANA LEAF INC | Inspection Time 12:00 - 12:30 |
| Inspected By TRAVIS KETCHU | Inspection Type LIMITED INSPECTION | Consent By KAY TAN | |

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|---|
| Placard Color & Score RED N/A |
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Comments and Observations

Major Violations

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

Inspector Observations: Observed live cockroach activity of various life stages in the following areas:

1. Multiple on and under the dirty towel hamper.
2. Multiple under and within storage shelf crevices above food preparation tables.
3. Multiple coming out of electrical outlets throughout the facility.
4. Multiple within floor and wall metal flashing within the food preparation area.
5. One one serving plates at the cook line.

Observed dead cockroaches on the floor under equipment throughout the facility.

[CA] The premises of each food facility shall be kept free of vermin. A food facility shall not operate when there is a vermin infestation that has resulted in the contamination of food contact surfaces, food packaging, utensils, food equipment, or adulteration of food(s).

The food facility shall cease operation of the food facility immediately. The food facility shall remain closed until: there is no longer evidence of a vermin infestation; all contaminated surfaces have been cleaned and sanitized; and contributing factors such as cleaning, repairs, and the elimination of harborages have been resolved.

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| Follow-up By 09/15/2020 |
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Minor Violations

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

Inspector Observations: Measured curry at 155 F covered and cooling within the 2 door upright refrigerator. PIC stated that the curry was removed from cooking 1 hour prior.

[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.

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

Inspector Observations: Observed gaps within the wall and floor metal flashing throughout the facility.

Observed the bar counter top above the front cook area to be in disrepair.

Observed gaps between the wall and attached shelving above the food preparation area and warewashing area.

[CA] Repair gaps in structure and maintain in good repair to prevent pest harborage.

Performance-Based Inspection Questions

N/A

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Measured Observations

| Item | Location | Measurement | Comments |
|--------------------|------------------------|-------------------|----------|
| warm water | hand wash sink | 100.00 Fahrenheit | |
| chlorine sanitizer | warewashing machine | 50.00 Fahrenheit | |
| shell egg | 1 door reach in fridge | 41.00 Fahrenheit | |
| curry | 2 door upright fridge | 155.00 Fahrenheit | |
| hot water | 3 comp sink | 120.00 Fahrenheit | |
| curry | warmer | 140.00 Fahrenheit | |

Overall Comments:

Facility shall cease operation due to cockroach activity.

To request the follow-up inspection, call Travis Ketchu at (408) 918-3469 Monday-Thursday 7:30 AM-5:00 PM, call (408) 918-3400 on Fridays (office is closed on County holidays). The first follow-up inspection conducted during normal business hours is generally not subject to billing. If subsequent follow-up inspections are necessary, each will be billed at \$219 per hour, minimum one hour. Inspections requested after normal business hours are dependent on inspector availability and will be billed at \$493.00 for two hours (any additional time needed will be billed at \$219 per hour).

Signature not obtained due to COVID-19 and social distancing parameters. A copy of this report will be emailed to the operator.

CLOSURE / PERMIT SUSPENSION NOTICE

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 9/28/2020. 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.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states 'If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.'

You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

Legend:

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| [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: No signature
due to social distancing
Signed On: September 14, 2020