

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 FA0212154 - I GRILL		Site Address 3170 DE LA CRUZ BL 131, SANTA CLARA, CA 95054		Inspection Date 09/03/2021	
Program PR0304798 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name SAMSKRUTI KITCHEN, INC.		Inspection Time 17:00 - 18:00
Inspected By MAMAYE KEBEDE		Inspection Type FOLLOW-UP INSPECTION		Consent By SURAJ ALURU	

Placard Color & Score GREEN N/A
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Comments and Observations

Major Violations

Cited On: 09/03/2021

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Cited On: 09/03/2021

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

This violation found not in compliance on 09/03/2021. See details below.

Cited On: 09/03/2021

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

This violation found not in compliance on 09/03/2021. See details below.

Cited On: 09/03/2021

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

Inspector Observations: Two baby cockroaches were observed on the wall of one of the storage rooms.
[CA] Food facility shall be kept free of non-disease carrying insects, weevils, ants, gnats, and fruit flies. Eliminate any insect from the facility by legal methods. The owner killed the cockroaches (COS).

Cited On: 09/03/2021

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

This violation found not in compliance on 09/03/2021. See details below.

Minor Violations

Cited On: 09/03/2021

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)

Inspector Observations: Couple of open bag food contents were stored on the shelf.
[CA] To prevent contamination, and infestation with insects and rodents, all open bag food products must be stored in properly labeled bulk containers that have approved covers.

Follow-up By
09/09/2021

Cited On: 09/03/2021

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

Inspector Observations: Some food products on boxes were stored on the floor back in the kitchen area.
[CA] To prevent insect hiding and breeding and for easy cleaning of the floor area, please store all food products at least six inches off the floor on approved shelf or dunnage rack.

Follow-up By
09/09/2021

Cited On: 09/03/2021

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: Heavy food residue accumulation was observed on some of the equipment surfaces and handles including the fridge door.
[CA] Conduct a thorough cleaning on surfaces and handles of working equipment.

Follow-up By
09/09/2021

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Cited On: 09/03/2021

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

Inspector Observations: Couple of wet/soiled wiping towels were stored on the counters.

[CA] Wet/soiled wiping towels must be stored in a bucket that has standard sanitizer concentration in between use which is 200 ppm quaternary ammonia or 100 ppm chlorine (bleach).

Follow-up By 09/09/2021

Measured Observations

N/A

Overall Comments:

Note: This is a follow-up inspection to the routine inspection that was conducted in the morning. The facility was closed this morning, because a fresh dead rat was observed in the storage area. Couple of baby cockroaches were also observed in between the cracks of the coving tile in the storage areas. During this follow-up inspection, the storage room was cleaned, sanitized, and all rodent entrance holes sealed. The cracks in between the coving tiles is also sealed.

Therefore, the facility is open for service. Many of the minor violations are still not corrected. Another follow-up inspection will be conducted on 09/09/2021 at a charge of \$219.00/hour for the owner.

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 **9/17/2021**. 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.

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: Suraj Aluru
Owner

Signed On: September 03, 2021