

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 FA0263990 - HIMALAYAN KITCHEN		Site Address 820 E EL CAMINO REAL C, MOUNTAIN VIEW, CA 94		Inspection Date 07/22/2024		Placard Color & Score <div style="font-size: 2em; font-weight: bold; text-align: center;">GREEN</div> <div style="font-size: 3em; font-weight: bold; text-align: center;">79</div>		
Program PR0384033 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name RISHIK TECHNOLOGIES INC		Inspection Time 11:35 - 13:00			
Inspected By TRAVIS KETCHU		Inspection Type ROUTINE INSPECTION		Consent By TARUN KUMAR MANCHANA				FSC Tarun Kumar Manchana 1/10/2028

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification	X						
K02	Communicable disease; reporting/restriction/exclusion	X						S
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						S
K07	Proper hot and cold holding temperatures	X						
K08	Time as a public health control; procedures & records	X						
K09	Proper cooling methods		X		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						
K14	Food contact surfaces clean, sanitized	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				

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	X	
K31	Consumer self service does prevent contamination		
K32	Food properly labeled and honestly presented		
K33	Nonfood contact surfaces clean		
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	X	
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use		
K39	Thermometers provided, accurate		
K40	Wiping cloths: properly used, stored		
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

K09 - 8 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: Measured orange curry sauce at 65 F to 73 F within yogurt containers within the walk in fridge. PIC stated that the batches were made at 6pm and 9pm the night before.

[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.

[COS] Orange curry was voluntarily discarded.

Minor Violations

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

Inspector Observations: Observed fly activity within the rear storage/ preparation area.

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

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

Inspector Observations: Observed multiple uncovered bulk food containers within the dry storage room.

[CA] Store open bulk foods in approved NSF containers with tight fitting lids.

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: Observed the food preparation tables in the rear prep room to be elevated by the use of wood blocks and tiles.

[CA] Repair or replace preparation table legs.

Observed the wood storage shelves in the rear preparation room to be in disrepair. **[CA]** Repair or replace storage shelves. Surfaces of equipment shall be smooth, easily cleanable, nonabsorbent, durable, and maintained in good repair.

Observed the use of coolers to directly store rice at the preparation line and side storage area (rice held under TPHC with stickers)

[CA] Discontinue the use of coolers to directly hold food. All utensils and equipment shall be certified or classified for sanitation by an American National Standards Institute (ANSI) accredited certification program (e.g. NSF, UL EPH, UL Sanitation, CSA Sanitation, or ETL Sanitation).

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations: Observed the use of plates to scoop bulk rice at the preparation line.

[CA] Use approved utensils such as scoops or spoons with handles to ensure hands do not come in direct contact with food.

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

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Inspector Observations: Observed a large gap below the secondary exit door adjacent to the restrooms.

[CA] Eliminate gap greater than 1/4" to prevent the entrance and harborage of vermin.

Observed personal jackets stored on single use food containers in the dry storage area.

[CA] No person shall store clothing or personal effects in any area used for the storage and preparation of food or food contact surfaces.

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

Inspector Observations: Observed the wall and ceiling surfaces to be in disrepair in the following areas:

1. Under the stair well area
2. at corners leading into the warewashing area
3. Broken floor tiles in front of the 3 comp sink
4. Wall adjacent to the mop sink
5. Unsealed concrete within the walk in fridge

[CA] Repair holes in structure and maintain in good repair to prevent pest harborage. Replace broken floor tiles and wall surfaces with a smooth and of durable construction and nonabsorbent material that is easily cleanable.

Observed pourus ceiling tiles installed above the walk in refrigerator hallway.

[CA] Ceilings of all rooms where nonprepackaged food is handled shall be smooth, of durable construction, and of nonabsorbent material that is easily cleanable.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
curry	stove top	184.00 Fahrenheit	
green curry	walk in fridge	40.00 Fahrenheit	
chlorine sanitizer	warewashing machine	100.00 PPM	
raw chicken	prep fridge	37.00 Fahrenheit	
goat	walk in fridge	41.00 Fahrenheit	
green sauce	display fridge	38.00 Fahrenheit	
yogurt sauce	display fridge	39.00 Fahrenheit	
chicken	2 door prep fridge	39.00 Fahrenheit	
chicken	walk in fridge	41.00 Fahrenheit	
whole eggs	prep fridge	40.00 Fahrenheit	
cut tomatoes	ice bath	40.00 Fahrenheit	
warm water	hand wash sink	100.00 Fahrenheit	
hot water	3 comp, prep, mop sinks	120.00 Fahrenheit	
noodles	walk in fridge	39.00 Fahrenheit	
orange curry	walk in fridge	70.00 Fahrenheit	

Overall Comments:

OWNERSHIP CHANGE INFORMATION

NEW FACILITY NAME: Himalayan Kitchen

NEW OWNER: Bhojanam Ventures LLC

The applicant has completed the facility evaluation application process for an Environmental Health Permit.

The permit category for this facility is FP14.

An invoice for the permit fee in the amount of \$1,723.00 plus a 25 % late submittal fee (\$430.75) for a total of \$2,153.75 will be mailed to the billing address on the application.

Payment must be submitted within 10 days of receipt of the invoice. The owner is responsible for contacting our department if an invoice is not received and remit payment within 30 days.

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The Environmental Health Permit will be effective: 08/01/2024 - 07/31/2025

This report serves as a temporary permit. However, the permit will be deemed invalid if the permit fee is not paid in full within 30 days from the date of this report. Okay to Operate.

An official permit will be mailed to the address on file and shall be posted in public view upon receipt.

***Structural Review inspection conducted on 7/22/2024**

***Permit condition: Food shall not be stored within the box truck at the side of the facility.**

Resubmit plans to the plan check department for the addition of a food preparation room, hand wash sink and buffet area.

Reference service request number:SR0855763

Plans shall be resubmitted with a final inspection scheduled within 30 days.

***All other food employees must have valid food handler cards within 30 days from hire date.**

***Complete Time as a Public Health Control procedures and return to inspector for review and approval.**

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 **8/5/2024**. 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: Tarun Kumar Manchana
PIC
Signed On: July 22, 2024