

**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**

<b>Facility</b> FA0212154 - I GRILL		<b>Site Address</b> 3170 DE LA CRUZ BL 131, SANTA CLARA, CA 95054		<b>Inspection Date</b> 09/30/2022	
<b>Program</b> PR0304798 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			<b>Owner Name</b> SAMSKRUTI KITCHEN, INC.		<b>Inspection Time</b> 14:30 - 15:30
<b>Inspected By</b> MAMAYE KEBEDE		<b>Inspection Type</b> FOLLOW-UP INSPECTION		<b>Consent By</b> SURAJ ALURU	

Placard Color & Score <b>GREEN</b> <b>N/A</b>
---

**Comments and Observations**

**Major Violations**

Cited On: 09/09/2022

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

**Compliance of this violation has been verified on: 09/30/2022**

Cited On: 09/09/2022

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

**Compliance of this violation has been verified on: 09/30/2022**

**Minor Violations**

Cited On: 09/30/2022

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

**Inspector Observations: The handwash sink located by the dishwashing area is partially blocked.**  
**[CA] Make the handwash sink easily accessible for employees to wash hand whenever it is necessary.**

**Follow-up By**  
**09/30/2022**

Cited On: 09/09/2022

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)

**Compliance of this violation has been verified on: 09/30/2022**

Cited On: 09/30/2022

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 directly 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**  
**09/30/2022**

Cited On: 09/09/2022

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

**Compliance of this violation has been verified on: 09/30/2022**

Cited On: 09/09/2022

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

**Compliance of this violation has been verified on: 09/30/2022**

Cited On: 09/30/2022

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

**Inspector Observations: There are some structural issues including a gap between the finish earth and the back screen door that might be serving as an egress for rodents.**  
**[CA] Please address the structural deficiencies to prevent rodents from the facility.**

**Follow-up By**  
**09/30/2022**

Cited On: 09/09/2022

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

# OFFICIAL INSPECTION REPORT

<b>Facility</b> FA0212154 - I GRILL	<b>Site Address</b> 3170 DE LA CRUZ BL 131, SANTA CLARA, CA 95054	<b>Inspection Date</b> 09/30/2022
<b>Program</b> PR0304798 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	<b>Owner Name</b> SAMSKRUTI KITCHEN, INC.	<b>Inspection Time</b> 14:30 - 15:30

**Compliance of this violation has been verified on: 09/30/2022**

## Measured Observations

Item	Location	Measurement	Comments
Hot water	Three compartment sink	125.00 Fahrenheit	
Rice	Rice pot	165.00 Fahrenheit	
Chlorine	Mechanical dishwasher	50.00 PPM	

## Overall Comments:

**Note: This is a second follow-up to the routine inspection that was conducted on 07/14/2022. Most of the violations from the routine and follow-up inspection are corrected. Therefore, the facility is given a Green Placard. However the above violations must be corrected ASAP.**

**2. Since this is a second follow-up inspection, the owner will be billed a second follow-up inspection fee charge in an amount of \$219.00. The fee must be paid within 10 days of receiving the invoice.**

---

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 **10/14/2022**. 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 30, 2022