

**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> FA0230009 - VBEZAWADA		<b>Site Address</b> 127 DIXON RD, MILPITAS, CA 95035	<b>Inspection Date</b> 06/08/2023
<b>Program</b> PR0330010 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		<b>Owner Name</b> VBEZAWADA LLC	<b>Inspection Time</b> 12:45 - 13:45
<b>Inspected By</b> FRANK LEONG	<b>Inspection Type</b> FOLLOW-UP INSPECTION	<b>Consent By</b> AJAY KUMAR	

<b>Placard Color &amp; Score</b> <b>GREEN</b> <b>N/A</b>
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**Comments and Observations**

**Major Violations**

Cited On: 06/01/2023

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

**Compliance of this violation has been verified on: 06/08/2023**

Cited On: 06/01/2023

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

**This violation found not in compliance on 06/08/2023. See details below.**

Cited On: 06/08/2023

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

**Inspector Observations: In the kitchen area, measured a container of chicken curry at 68F, and a container of saag at 62F. Per operator, containers of food was delivered from another facility for use 15 minutes prior. [CA] Ensure potentially hazardous foods are held cold at 41F or below. Food received within the facility shall be at a proper holding temperature of 41F or below when delivered. [SA] Containers of saag and chicken curry was moved to nearby refrigeration to facilitate proper holding temperatures.**

Cited On: 06/01/2023

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

**Compliance of this violation has been verified on: 06/08/2023**

Cited On: 06/01/2023

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

**Compliance of this violation has been verified on: 06/08/2023**

**Minor Violations**

Cited On: 06/01/2023

K26 - 2 Points - Unapproved thawing methods used; frozen food; 114018, 114020, 114020.1

**Compliance of this violation has been verified on: 06/08/2023**

Cited On: 06/01/2023

K29 - 2 Points - Toxic substances improperly identified, stored, used; 114254, 114254.1, 114254.2

**Compliance of this violation has been verified on: 06/08/2023**

Cited On: 06/01/2023

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

**Compliance of this violation has been verified on: 06/08/2023**

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Cited On: 06/01/2023

K42 - 2 Points - Garbage and refuse improperly disposed; 114244, 114245, 114245.1, 114245.2, 114245.3, 114245.4, 114245.5, 114245.6, 114245.7, 114245.8

***This violation found not in compliance on 06/08/2023. See details below.***

## Measured Observations

Item	Location	Measurement	Comments
channa masala	3 door reach in refrigerator	41.00 Fahrenheit	
saag	counter-top	62.00 Fahrenheit	
raw shelled eggs	3 door reach in refrigerator	43.00 Fahrenheit	
biryani sauce	3 door reach in refrigerator	41.00 Fahrenheit	
chicken curry	counter-top	68.00 Fahrenheit	

## Overall Comments:

***Follow-up inspection for conditional pass due to inadequate handwash facilities, improper holding temperatures, improper cooling, and food contamination.***

***The following major violations was corrected:***

***K06M - Inadequate handwash facilities***

- ***Observed all handwash stations provided with hand soap and paper towels.***
- ***Handwash station in the kitchen area is provided with paper towels, but not placed in a dispenser.***
- ***Ensure paper towels are placed and provided from a mounted dispenser.***

***K09M - Improper cooling***

- ***No improper cooling observed during time of inspection.***

***K13M - Food contamination***

- ***No food contamination occurred/observed during time of inspection.***

***The following major violation has not been corrected:***

***K07M - Improper holding temperatures***

- ***Measured a container of chicken curry at 68F, and a container of saag at 62F. Per operator, containers of food was delivered from another facility for use 15 minutes prior.***
- ***Food received within the facility shall be at a proper holding temperature of 41F or below when delivered.***

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 **6/22/2023**. 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:

<b>[CA]</b>	Corrective Action
<b>[COS]</b>	Corrected on Site
<b>[N]</b>	Needs Improvement
<b>[NA]</b>	Not Applicable
<b>[NO]</b>	Not Observed
<b>[PBI]</b>	Performance-based Inspection
<b>[PHF]</b>	Potentially Hazardous Food
<b>[PIC]</b>	Person in Charge
<b>[PPM]</b>	Part per Million
<b>[S]</b>	Satisfactory
<b>[SA]</b>	Suitable Alternative
<b>[TPHC]</b>	Time as a Public Health Control

Ajay Kumar

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**Received By:** AJAY KUMAR  
MANAGER

**Signed On:** June 08, 2023