

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 09/02/2025		Placard Color & Score GREEN 83		
Program PR0304798 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name SAMSKRUTI KITCHEN, INC.		Inspection Time 12:00 - 13:50			
Inspected By MINDY NGUYEN		Inspection Type ROUTINE INSPECTION		Consent By ADI				FSC JOBIN JOBIN VELIYATHUKUDY 10/09/2026

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						S
K08	Time as a public health control; procedures & records					X		
K09	Proper cooling methods			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				N
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	X	
K35	Equipment, utensils: Approved, in good repair, adequate capacity		
K36	Equipment, utensils, linens: Proper storage and use		
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	X	
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		
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

No major violations were observed during this inspection.

Minor Violations

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

Inspector Observations: Inside the walk-in refrigerator: observed cooked rice cooling while covered in aluminum foil.

[CA] When cooling food, keep food uncovered until it measures 41F.

K14 - 3 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

Inspector Observations: Measured chlorine in dishwasher to be between 10 - 25ppm. Observed dishes inside machine.

[CA] Repair dishwasher so that it can sanitize dishes with 50ppm chlorine. Until it is repaired, dishes may be washed and rinsed in the machine, but then must be manually sanitized in 100ppm chlorine in the 3-compartment sink.

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

Inspector Observations: Observed approximately 5-10 flies in the kitchen.

[CA] Keep facility clear of flies.

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

Inspector Observations: Observed containers of food stored on the floor inside the walk-in freezer.

[CA] Store food at least 6 inches above the floor, on approved shelving.

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations: Observed wet metal food containers stacked in the warewashing area.

[CA] Allow dishes to air-dry fully before stacking them.

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations: Observed the right faucet at the right 3-compartment sink was extremely loose.

[CA] Repair faucet.

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: Observed employee cell phone stored on shelf with clean dishes over 3-compartment sink.

[CA] Store personal belongings away from and underneath warewashing/food prep areas.

Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.

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Measured Observations

Item	Location	Measurement	Comments
CURRY, TOMATOES	PREP INSERTS	40.00 Fahrenheit	
MASALA	WALK-IN REFRIGERATOR	41.00 Fahrenheit	
BEVERAGES	GLASS DOOR REFRIGERATOR, SEATING AREA	40.00 Fahrenheit	
CHLORINE	DISHWASHER	25.00 PPM	BETWEEN 10 AND 25PPM
WARM WATER	HANDSINK	100.00 Fahrenheit	
BIRYANI	COUNTERTOP	180.00 Fahrenheit	
RICE	WALK-IN REFRIGERATOR	51.00 Fahrenheit	COOLING. PER PIC, COOKED AT 11AM (ABOUT 90 MINUTES PRIOR)
COOKED VEGETABLES, CURRY	WALK-IN REFRIGERATOR	41.00 Fahrenheit	
HOT WATER	3-COMPARTMENT SINK	120.00 Fahrenheit	
RICE, CURRY, COOKED MEAT	FRONT GLASS DOOR REFRIGERATOR	40.00 Fahrenheit	

Overall Comments:

This was a follow-up routine inspection (inspection completed within 60 days of the 7/24/25 office hearing). Today, no major violations were observed. No evidence of cockroaches were observed, and all kitchen handsinks were stocked with soap and paper towels. Operator stated pest control comes weekly, and was able to show recent pest control reports.

Notes:

- Operator stated a plumber had already been called to raise the drain pipes under the 3-compartment sink to ensure there is an air gap between the pipes and the floor sink.
- Owner stated an autochlor technician will come in 30 minutes to repair the dishwasher.
- Ensure the food safety manager certificate and all food handler cards are available at the facility at all times and stored together in one location.
- Facility is still under a 12-month probationary period (per the office hearing letter). Please reference office hearing summary letter provided to and signed by 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 **9/16/2025**. 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: Sherry Aluru
Co-owner
Signed On: September 02, 2025