

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 FA0285776 - DESI		Site Address 501 E CAMPBELL AV, CAMPBELL, CA 95008		Inspection Date 11/07/2024		Placard Color & Score YELLOW 68		
Program PR0428400 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name EVOLVING PALATE INC		Inspection Time 10:55 - 13:10			
Inspected By PRINCESS LAGANA		Inspection Type ROUTINE INSPECTION		Consent By ARCHANA NAGRATH				FSC Archana Nagrath 01/21/2027

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		X			N
K07	Proper hot and cold holding temperatures	X						S
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		N
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	X	
K30	Food storage: food storage containers identified		
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		
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use	X	
K39	Thermometers provided, accurate	X	
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		
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

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

Inspector Observations: MINOR:

1. Hand sink at the cook line did not have soap and single use towels. "Do not use" sign observed. Per Staff and Owner, hand sink is currently leaking and a work order has been placed. Another nearby hand sink with hand soap and single use towels available.

[CA]: Hand sinks shall be operable and have soap and single use towels at all times.

[SA]: Nearby hand sink will be used until hand sink at cook line is repaired.

MAJOR:

REPEAT VIOLATION

2. Hand sink at the front bar area did not have single use towels.

[CA]: Hand sinks shall have single use towels at all times.

[COS]: Single use towel was provided in the dispenser.

Follow-up By
11/12/2024

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

Inspector Observations: In the prep line cooler at the cook line, rice measured at 90F. Rice was stored in a deep metal insert completely covered with saran wrap. Per Owner and staff, rice was cooked and started cooling approximately 3 hours prior to measurement.

[CA]: Potentially Hazardous Foods shall be cooled from 135F to 70F within 2 hours and then from 70F to 41F within 4 hours (6 hours total). Use shallow metal pans (no more than 2 inches for solid foods and no more than 4 inches for liquids), smaller portions, ice paddles and ice baths to assist with rapid cooling. When placing food in the refrigerator to cool, containers should be loosely covered or uncovered if protected from overhead contamination, to facilitate heat transfer from the surface of the food.

[COS]: Rice was voluntarily discarded.

Follow-up By
11/12/2024

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations: Food handler training not provided.

[CA]: All employees that handle open food or food contact surfaces shall obtain valid Food Handler Cards within 30 days of employment. Food Handler Cards shall be maintained on site and available for review at all times.

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

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Inspector Observations: 1. Dish machine was dispensing 0 ppm of Chlorine sanitizer. No active ware-washing/sanitizing observed during inspection.

[CA]: Dish machine shall be able to dispense 50 PPM of Chlorine sanitizer at all times. Discontinue use of dish machine until it is able to properly dispense 50 PPM of Chlorine.

[SA]: Facility has a 3 compartment sink and Chlorine sanitizer for manual ware-washing and sanitizing. Ensure 100 PPM of Chlorine sanitizer is maintained when conducting manual ware-washing and sanitizing.

2. Accumulation of pink and black grime on the interior surface of the ice machine. No direct contamination observed.

[CA]: Properly clean and sanitize the interior of ice machine. Food contact surface equipment shall be maintained clean at all times. Ensure ice is protected at all times during cleaning.

3. Wet plastic containers stacked on top of each other.

[CA]: Equipment and utensils must be properly air dried after sanitizing and prior to stacking.

4. Plastic container had debris and was stacked and stored with clean dishes.

[CA]: Ensure soiled food contact surfaces are properly washed and cleaned prior to storing with clean dishes.

5. Beverage spray holder at the bar had an accumulation of debris/

[CA]: Routinely clean beverage spray holder. Maintain food contact surfaces clean.

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

Inspector Observations: Chlorine sanitizer solution in the sanitizer buckets at the cook line and ware wash area measured above 200 ppm.

[CA]: Chlorine sanitizer solution in the sanitizer buckets shall be maintained at 100 PPM of Chlorine.

[COS]: Instructed staff and owner to replace sanitizer bucket with 100 ppm of Chlorine.

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: Ambient temperature of the prep line cooler next to the warmers measured at 47F.

[CA]: Cooling units shall be able to cold hold Potentially Hazardous Food (PHFs) to 41F or below at all times.

Discontinue use of unit for cold holding PHFs. Assess/repair/adjust unit as needed.

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations: Inoperable 3 light bulbs at the cook line hood.

[CA]: Provide operable light bulbs.

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

Inspector Observations: Probe thermometer not provided.

[CA]: Provide a thermometer that is accurate, easily readable, and suitable for measuring the internal temperature of food at all food preparation areas

Follow-up By
11/12/2024

Missing temperature measuring device in refrigeration units.

[CA]: Provide a thermometer that is located to measure air temperature in the warmest part of the refrigeration unit. If permanently affixed temperature reading device is used, ensure it is properly working and easily viewed.

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: At the 3 comp sink, waste liquid was leaking from the drain pipes and being collected in plastic container.

[CA]: Repair drain pipe.

Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Needs Improvement - Food contact surfaces clean, sanitized.

Needs Improvement - Proper reheating procedures for hot holding.

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Measured Observations

Item	Location	Measurement	Comments
ranch	prep line cooler 2	38.00 Fahrenheit	
water	3 comp sink at bar	120.00 Fahrenheit	
water	hand sink near cook line	100.00 Fahrenheit	
water	3 comp sink at ware wash area	120.00 Fahrenheit	
rabdi (with milk), carrot	2 door reach in	41.00 Fahrenheit	
ambient temp	prep line cooler 3	41.00 Fahrenheit	
samosa	2 door reach in	41.00 Fahrenheit	
rice popper, spinach	prep line cooler 4	40.00 Fahrenheit	
chicken, rice, cheese	walk in cooler	39.00 Fahrenheit	39F - 41F
water	2 comp prep sink	124.00 Fahrenheit	

Overall Comments:

Provided the following:

- Proper cooling guidelines in English and Spanish***
- proper cold and hot holding stickers***
- hand wash stickers***
- manual ware-washing/sanitizing stickers***
- list of approved food handler courses***

Discussed that health permit is expiring on 11/30/2024. Ensure health permit is renewed prior to expiration date.

Discussed with manager that violations with comply by date shall be corrected by 11/12/2024. Continued non-compliance will result in subsequent follow-up inspections charged at \$298 per hour.

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 **11/21/2024**. 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: Archana Nagrath
Owner
Signed On: November 07, 2024