

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 07/08/2020 | |
| Program PR0304798 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11 | | | Owner Name SAMSKRUTI KITCHEN, INC. | | Inspection Time 11:00 - 11:45 |
| Inspected By MAMAYE KEBEDE | | Inspection Type FOLLOW-UP INSPECTION | | Consent By SATHISHKUMAR CHANDRASEARAN | |

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| Placard Color & Score GREEN N/A |
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Comments and Observations

Major Violations

Cited On: 06/17/2020

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

This violation found not in compliance on 07/08/2020. See details below.

Cited On: 06/17/2020

K14 - 8 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

This violation found not in compliance on 07/08/2020. See details below.

Minor Violations

Cited On: 07/08/2020

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)

**Inspector Observations: Many open bag food products were stored on the shelf.
 [CA] Store all open bag foods in bulk containers that have approved covers.**

Follow-up By
07/10/2020

Cited On: 07/08/2020

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

**Inspector Observations: There are some food products stored on the floor in the storage areas.
 [CA] Store all food products at least six inches off the floor on approved shelf/dunnage racks.**

Follow-up By
07/10/2020

Cited On: 07/08/2020

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: Many of the bulk containers used to store food products do not have approved cover.
 [CA] To prevent possible contamination, please provide approved covers to all food containers.**

Follow-up By
07/10/2020

Cited On: 07/08/2020

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

**Inspector Observations: There is heavy dust, dirty, and trash accumulation on the floor of the cooking area.
 [CA] Conduct a thorough cleaning on the cooking areas floors.**

Follow-up By
07/10/2020

Measured Observations

N/A

Overall Comments:

Note: This is a follow-up inspection to the routine inspection that was conducted on 6/17/2020. The major violations observed during the time of that inspection are corrected. Therefore, the placard's color is changed from Yellow to Green.

Signature not obtained due to COVID-19 and social distancing parameters. A copy of this report is emailed to the person in charge. Please print the report, and keep copy of the report on file in the facility

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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 7/22/2020. 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: Sathishkumar Chandrasearan
Person in charge

Signed On: February 05, 2021