

# 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> FA0259437 - KOKILA'S KITCHEN		<b>Site Address</b> 1427 BRANHAM LN, SAN JOSE, CA 95118	<b>Inspection Date</b> 01/15/2025
<b>Program</b> PR0380136 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		<b>Owner Name</b> KIRAN REDDY SATTI	<b>Inspection Time</b> 13:00 - 13:25
<b>Inspected By</b> JENNIFER RIOS	<b>Inspection Type</b> FOLLOW-UP INSPECTION	<b>Consent By</b> KIRANREDDY	

Placard Color & Score

**GREEN**  
**N/A**

### Comments and Observations

#### Major Violations

Cited On: 01/13/2025

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

**Compliance of this violation has been verified on: 01/15/2025**

Cited On: 01/13/2025

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

**This violation found not in compliance on 01/15/2025. See details below.**

Cited On: 01/15/2025

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

**Inspector Observations:** Biryani rice in reach in fridge measured 70F. Per PIC, it had been cooked the previous day. Rice was stored in deep plastic container with lid. [CA] After heating or hot holding, Potentially Hazardous Foods (PHFs) shall be cooled rapidly from 135°F to 70°F within 2 hours and from 70°F to 41°F within 4 hours. Approved cooling methods include:

- 1) Placing the food in shallow pans
- 2) Separating the food into thinner or smaller portions.
- 3) Using rapid cooling equipment (Ex. blast chiller)
- 4) Using containers that facilitate heat transfer (ex. stainless steel)
- 5) Adding ice as an ingredient.
- 6) Using ice paddles
- 7) Using an ice bath and stirring frequently
- 8) Accordance with a HACCP plan.

Cooling foods shall have enough space around the containers for cold air to circulate, be loosely covered, or uncovered and stirred as frequently needed to evenly cool.

#### Minor Violations

Cited On: 01/15/2025

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

**Inspector Observations:** Biryani sauce measured 43F - 44F. Per PIC, they had removed the sauce from the reach in fridge for about 10-15 minutes while they prepared food. PIC placed back into reach in fridge about 10 minutes prior to inspectors measurement. [CA] Maintain PHF at 41F or below or 135F or above.

#### Measured Observations

N/A

#### Overall Comments:

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 **1/29/2025**. 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.

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## 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: Kiranreddy Satti  
Owner

Signed On: January 15, 2025