

# 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 FA0204310 - VADA PAV		Site Address 856 W EL CAMINO REAL, MOUNTAIN VIEW, CA 940		Inspection Date 03/28/2024	
Program PR0304669 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name PRIME EATS, S CORP		Inspection Time 12:00 - 13:00
Inspected By HENRY LUU	Inspection Type ROUTINE INSPECTION	Consent By PRAKASH	FSC Obtain by 05/27/2024		

Placard Color & Score
<b>GREEN</b>
<b>68</b>

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						
K03 No discharge from eyes, nose, mouth	X						S
K04 Proper eating, tasting, drinking, tobacco use			X				N
K05 Hands clean, properly washed; gloves used properly					X		
K06 Adequate handwash facilities supplied, accessible			X				
K07 Proper hot and cold holding temperatures		X		X			N
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				
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		
K31 Consumer self service does prevent contamination		
K32 Food properly labeled and honestly presented		
K33 Nonfood contact surfaces clean	X	
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		
K39 Thermometers provided, accurate		X
K40 Wiping cloths: properly used, stored		
K41 Plumbing approved, installed, in good repair; proper backflow devices		
K42 Garbage & refuse properly disposed; facilities maintained		
K43 Toilet facilities: properly constructed, supplied, cleaned		X
K44 Premises clean, in good repair; Personal/chemical storage; Adequate vermin-proofing		X
K45 Floor, walls, ceilings: built, maintained, clean		X
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

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

**Inspector Observations: PHF items maintained inside the three-door upright refrigerator measured at the following:**

- Large bus tub with approximately 1-2 lbs of cooked rice measured at 49F.
- Large bus tub of raw battered chicken, approximately 20 lbs, measured at 48F.
- Large bus tub with approximately 5 lbs of cooked fried chicken measured at 49F.

**PIC stated that all items were from the night before and was brought over from their Fremont location. Ambient temperature of the refrigerator measured at 53F via probe thermometer placed inside.**

**Container of cottage cheese and cooked chicken maintained inside the two-door food preparation refrigerator measured at 45F and 50F respectively. PIC stated that all items have been inside the refrigerator over night. Ambient temperature of the food preparation refrigerator measured at 46F via probe thermometer placed inside.**

- [CA] PHFs shall be held at 41°F or below or at 135°F or above.**
- [COS] All PHF items were VC&D due to improper cold holding.**

### Minor Violations

K04 - 3 Points - Improper eating, tasting, drinking or tobacco use in food preparation area; 113977

**Inspector Observations: Employee's observed eating inside kitchen.**

**[CA] No employee shall eat or drink in the food prep, food contact storage, or food storage areas, use designated area.**

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

**Inspector Observations: Hand wash sink between the three-compartment sink and janitorial sink obstructed with chemical bottles inside the wash basin.**

**[CA] Handwashing facility shall be clean, unobstructed, easily accessible 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

**Inspector Observations: Undercounter dish machine failed to dispense any measurable sanitizer concentration after multiple cycles.**

**Active ware washing was not taken place at time of inspection.**

**[CA] Maintain chlorine in mechanical warewash machine at 50 PPM or per manufacturer specifications or water in the rinse cycle must be at or above 171°F for 30 seconds in the high temperature dishwasher.**

**[SA] Utilize three-compartment sink for manual ware washing and sanitizing.**

**Manual warewashing shall be accomplished by using a three-compartment sink where the utensils are first precleaned, washed with hot soapy water, rinsed with hot water, sanitized with an approved method, and air dried. Use 1 TBS of bleach (5.25%) per 1 gal. of water for chlorine solution (100 PPM). Use 1 tbs of quaternary ammonium (10%) per 2 gal. of water for quaternary ammonium (200 PPM).**

K22 - 3 Points - Sewage and wastewater improperly disposed; 114197

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**Inspector Observations:** *Observed water leaking from the waste drain pipe at the middle compartment of the three-compartment sink.*

**[CA]** *Liquid waste shall be disposed of through the approved plumbing system and shall discharge into the public sewerage or into an approved private sewage disposal system. Investigate cause for leak and repair in an approved manner.*

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

**Inspector Observations:** *Observed heavy accumulation of food residues on refrigeration units and door handles of refrigerators.*

**[CA]** *Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.*

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 three-door upright refrigerator measured at 53F via probe thermometer placed inside. Ambient temperature of two-door food preparation refrigerator measured at 45F via probe thermometer placed inside.*

**[CA]** *Refrigeration must be capable of maintaining PHFs at 41°F or below.*

*Observed food contact surface/cutting board of the two-door food preparation refrigerator heavily stained black and heavily scored.*

**[CA]** *Surfaces of equipment such as cutting blocks and boards that are scratched and scored so that they can no longer be effectively be cleaned and sanitized shall be resurfaced or replaced.*

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

**Inspector Observations:** *Numerous refrigeration units missing thermometers inside to measure ambient temperature.*

**[CA]** *A thermometer +/- 2°F shall be provided and correctly located in each hot and cold holding unit containing potentially hazardous foods.*

*- Discontinue relying on only the thermostat/temperature reading on the outside of the refrigerator as temperature readings are not always accurate/functioning properly.*

K43 - 2 Points - Toilet facilities: improperly constructed, supplied, cleaned; 114250, 114250.1, 114276

**Inspector Observations:** *Restroom door lacks self-closing device.*

**[CA]** *Toilet rooms shall be separated by well-fitted, self-closing doors that prevent the passage of flies, dust, or odors.*

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:** *Janitorial sink is of an unapproved style.*

**[CA]** *At least one curbed cleaning facility or janitorial sink equipped with hot and cold water and drain shall be provided.*

*Observed numerous unused equipment and clutter at the front of the kitchen facility by the exit door.*

**[CA]** *Storage room shall be free of litter and items that are unnecessary to the operation or maintenance of the facility, such as equipment that is nonfunctional or no longer used.*

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

**Inspector Observations:** *Heavy build up of food residues observed on floors and walls throughout facility.*

**[CA]** *Walls and/or floors in food preparation area shall be kept clean. Regularly clean under cooking equipment to prevent accumulation of debris.*

## Performance-Based Inspection Questions

Needs Improvement - Proper eating, tasting, drinking, tobacco use.

Needs Improvement - Proper hot and cold holding temperatures.

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## Measured Observations

Item	Location	Measurement	Comments
Cashew sauce	One-door food preparation refrigerator	39.00 Fahrenheit	Top insert
Cooked lamb	One-door food preparation refrigerator	37.00 Fahrenheit	Top insert
Raw shrimp	Three-door upright refrigerator	41.00 Fahrenheit	
Hot water	Three-compartment sink	125.00 Fahrenheit	
Quaternary ammonia	Three-compartment sink	200.00 PPM	
Cooked chicken	Three-door upright refrigerator	41.00 Fahrenheit	
Vegetable curry	Three-door upright refrigerator	41.00 Fahrenheit	
Tomato based sauce	One-door food preparation refrigerator	37.00 Fahrenheit	Top insert
Cooked chicken	One-door food preparation refrigerator	36.00 Fahrenheit	Top insert
To-go cups of yogurt	One-door upright refrigerator	40.00 Fahrenheit	
Warm water	Hand wash sink	100.00 Fahrenheit	Restroom
Warm water	Hand wash sink	106.00 Fahrenheit	Kitchen

## Overall Comments:

### OWNERSHIP CHANGE INFORMATION

**NEW FACILITY NAME:** RRR Biryani  
**NEW OWNER:** Samriddhi Foods

*The applicant has completed the facility evaluation application process for an Environmental Health Permit.*

*The permit category for this facility is FP11. An invoice for the permit fee in the amount of \$1,540 + 25% penalty fee will be mailed to the billing address on the application. Payment must be submitted within 10 days of receipt of the invoice. The owner is responsible for contacting our department if an invoice is not received and remit payment within 30 days.*

*The Environmental Health Permit will be effective: 04/01/2024 - 03/31/2025 This report serves as a temporary permit. However, the permit will be deemed invalid if the permit fee is not paid in full within 30 days from the date of this report. Okay to Operate.*

*An official permit will be mailed to the address on file and shall be posted in public view upon receipt.*

*\*Structural Review inspection conducted on 03/28/2024*

*\*Obtain food safety manager certificate within 60 days. All other food employees must have valid food handler cards within 30 days from hire date.*

- PIC stated that undercounter dish machine maybe replaced with an upright dish machine.
- A person proposing to build or remodel a food facility shall submit plans and specifications for review and shall receive plan approval prior to starting any new construction or remodeling. Contact DEH at 408-918-3400 or at [www.ehinfo.org](http://www.ehinfo.org) to obtain plan check requirements.
- Consultation is available Monday through Friday, 7:30 AM to 11:00 AM, in person or over the phone.

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 **4/11/2024**. 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.

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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



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**Received By:** Prakash B.  
Manager

**Signed On:** March 28, 2024