

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 08/20/2021	
Program PR0304669 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name PRIME EATS		Inspection Time 17:15 - 17:40
Inspected By Obby Shehadeh		Inspection Type FOLLOW-UP INSPECTION		Consent By MAHESH SRINIVASAN	

Placard Color & Score GREEN N/A
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Comments and Observations

Major Violations

Cited On: 08/20/2021

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

Compliance of this violation has been verified on: 08/20/2021

Cited On: 08/20/2021

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

Compliance of this violation has been verified on: 08/20/2021

Cited On: 08/20/2021

K22 - 8 Points - Sewage and wastewater improperly disposed; 114197

Compliance of this violation has been verified on: 08/20/2021

Minor Violations

N/A

Measured Observations

Item	Location	Measurement	Comments
Hi-temp dishwasher	warewash area	160.00 Fahrenheit	
hot water	3-compartment sink	120.00 Fahrenheit	
Quat sanitizer	3-compartment sink	200.00 PPM	
warm water	handwash sinks	100.00 Fahrenheit	

Overall Comments:

Follow-up Results:

- Violation K06 has been corrected. Restroom handwash sink is fully stocked with paper towels and soap.
- Violation K14 has been corrected. Observed/reviewed proper manual warewashing procedures. Hi-temp dishwasher measured at 160 degrees F. Quat sanitizer measured at 200ppm.
- Violation K22 has been corrected. Facility received service for grease trap and clogged plumbing. Per service provider "Grease trap has been pumped and cleared out. Grease trap cleaned with water. Ran 1/2in cable for 100ft to ensure water ran. Cleared line. Tested well." Service received by 'Able Septic Tank Service'. Facility ran mechanical warewash multiple times and no backflow was observed from floor drain.

Facility approved to operate. Placard changed from red to green.

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 **9/3/2021**. 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: Mahesh Srinivasan
Owner

Signed On: August 20, 2021