

**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> FA0209728 - SWAAD INDIAN CUISINE		<b>Site Address</b> 498 N 13TH ST, SAN JOSE, CA 95112	<b>Inspection Date</b> 08/10/2020
<b>Program</b> PR0304881 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		<b>Owner Name</b> NIYANJAN DAS REDDY MET	<b>Inspection Time</b> 12:30 - 13:00
<b>Inspected By</b> ANJANI SIRCAR	<b>Inspection Type</b> LIMITED INSPECTION	<b>Consent By</b> MEETU	

<b>Placard Color &amp; Score</b> <b>GREEN</b> <b>N/A</b>
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**Comments and Observations**

**Major Violations**

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

**Inspector Observations: Food was observed to be stored on the counter top and measured between 64F and 71F. [CA] Maintain all PHF's at or below 41F at all times. [COS] PIC voluntarily discarded.**

**Minor Violations**

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

**Inspector Observations: Observed evidence of flies. [CA] eliminate flies**

**Performance-Based Inspection Questions**

N/A

**Measured Observations**

Item	Location	Measurement	Comments
Milk	Counter top	64.00 Fahrenheit	
Curry	Counter top	71.00 Fahrenheit	

**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 **8/24/2020**. 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:**

**Signed On:** August 10, 2020

**Comment:** No signature obtained due to COVID-19