

# 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 FA0209728 - SWAAD INDIAN CUISINE	Site Address 498 N 13TH ST, SAN JOSE, CA 95112	Inspection Date 06/27/2019
Program PR0304881 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name NIYANJAN DAS REDDY MET	Inspection Time 15:00 - 16:15
Inspected By ANJANI SIRCAR	Inspection Type LIMITED INSPECTION	Consent By PAVAN NAIDU

Placard Color & Score

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

### Comments and Observations

#### Major Violations

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

**Inspector Observations:** *Observed one adult cockroach on the back door of the facility. No evidence of cockroaches in the kitchen / food prep area. No other evidence of cockroaches inside the facility and on the exterior of the facility. Observed mice droppings along the mop sink in the back of the facility. No vermin or droppings were observed in the food prep / kitchen area. As per the PIC they are old droppings from an old infestation. There was evidence of holes being plugged and pest management. [CA] The premises of each food facility shall be kept free of vermin. A food facility shall not operate when there is a vermin infestation that has resulted in the contamination of food contact surfaces, food packaging, utensils, food equipment, or adulteration of food(s). [COS] PIC eliminated the cockroach.*

Follow-up By  
06/28/2019

#### Minor Violations

No minor violations were observed during this inspection.

#### Performance-Based Inspection Questions

N/A

#### Measured Observations

N/A

#### Overall Comments:

**A follow up inspection will be conducted to verify evidence for vermin activity. Any evidence of vermin activity or droppings at the time of the follow up will indicate and active infestation and may lead into enforcement action. Clean and sanitize all food contact surfaces, equipment surface and cooking surface. Clean facility, remove excess clutter, remove unused equipment, no cardboard liners or storage. Close all openings to the facility. Keep doors closed at all times to prevent entrance of vermin.**

**Minimize cockroaches problems by;**

- 1-Clean your food facility routinely (insecticides are most effective in controlling when combined with sanitation and exclusion practices)**
- 2-Seal holes, around pipes, and conduits**
- 3-Maintain equipment in good repair**
- 4-Cover all your food containers with tight fitting lids**
- 5-Put all food waste in plastic bags and seal tightly**
- 6- Keep exterior area clean and free of food particles and food scraps**
- 7- Avoid leaving overnight soiled dishes and utensils in the 3-compartment sink.**
- 8- Obtain service of a professional pest control company and use effective measured to control the entrance and harborage of cockroaches**
- 9- Discard unused or old equipment and cardboard.**

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 **7/11/2019**. 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:** Pavan Naidu  
PIC

**Signed On:** June 27, 2019