

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 FA0230009 - VBEZAWADA		Site Address 127 DIXON RD, MILPITAS, CA 95035	Inspection Date 07/09/2021
Program PR0330010 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name VBEZAWADA LLC	Inspection Time 13:50 - 14:30
Inspected By MANDEEP JHAJJ	Inspection Type FOLLOW-UP INSPECTION	Consent By SRI SARANU	

Placard Color & Score GREEN N/A

Comments and Observations

Major Violations

Cited On: 07/01/2021

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

Compliance of this violation has been verified on: 07/06/2021

Cited On: 07/01/2021

K13 - 8 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Compliance of this violation has been verified on: 07/06/2021

Cited On: 07/01/2021

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

This violation found not in compliance on 07/09/2021. See details below.

Cited On: 07/09/2021

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

Inspector Observations: 2 dead adult cockroaches and one almost dead cockroach found inside the prep unit. Prep unit has no food and is pressure washed today.

3-5 dead cockroaches observed under the ware wash sink, 2-3 dead roaches found near water area, 4-5 dead cockroaches observed in mop sink.

[CA] Clean and sanitize area of dead cockroaches or old droppings.

[COS] Employee cleaned all dead cockroaches and sanitize the surfaces.

Minor Violations

N/A

Measured Observations

Item	Location	Measurement	Comments
WARM WATER	HAND SINK	100.00 Fahrenheit	
HOT WATER	WARE WASH SINK	120.00 Fahrenheit	
FREEZER	KITCHEN	10.00 Fahrenheit	

Overall Comments:

Today is the third follow up inspection to check cockroach infestation in the facility. No live cockroach infestation found in food prep, cooking and storage areas. Facility is okay to re-open. Invoice for 2 additional follow up inspections will be billed to facility. Each additional follow up inspection is charged at \$ 219.00/hr (total will be \$438.00 for these inspections)

k23M Violation observed today - 2 dead adult cockroaches and one almost dead cockroach found inside the prep unit. Prep unit has no food stored and is pressure washed today. 3-5 dead cockroaches observed under the ware wash sink, 2-3 dead roaches found near water area, 4-5 dead cockroaches observed in mop sink. Employee cleaned all dead cockroaches and sanitize the surfaces.

NOTES:

-Facility is pressure washed and deep cleaned.

-Almost all the containers, food prep tables, lockers for employees are stored in the back side of the kitchen (outside the kitchen).

-All the cooler units are empty and cleaned. No food stored in the kitchen or in any of the cooler. All dry storage areas are cleaned.

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Only one white freezer with all the food stored in it in the kitchen.

- All cracks and crevices are sealed to prevent further harborage. Observed sealant on the ceiling gaps and on the walls.
- Continue cleaning the floors and keep on removing dead cockroaches.
- Keep back and front door of the facility closed to prevent vermin entry.
- Always inspect all delivery boxes upon arrival for vermin infestation,
- Have pest control to provide service every week for atleast 2-3 months to break the life cycle of coackroaches.
- All the equipment and storage containers that are stored outside now shall be cleaned and inspected for vermin presence before moving them inside the kitchen.
- Owner planning to open business to customers tomorrow since there is no prepared or fresh vegetables and food in the kitchen and they need time to move all equipment and storage back in the kitchen.

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 **7/23/2021**. 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.

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: SRI SARANU
OWNER
Signed On: July 09, 2021