

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 FA0202551 - VBIRYANIZ		Site Address 18 S ABBOTT AV, MILPITAS, CA 95035		Inspection Date 03/23/2021	
Program PR0305351 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name NAMO FOODS INC.		Inspection Time 13:00 - 14:15
Inspected By FRANK LEONG	Inspection Type RISK FACTOR INSPECTION	Consent By SRI SARANU	FSC Not Available		

Placard Color & Score YELLOW N/A

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						S
K03 No discharge from eyes, nose, mouth	X						
K04 Proper eating, tasting, drinking, tobacco use	X						
K05 Hands clean, properly washed; gloves used properly	X						S
K06 Adequate handwash facilities supplied, accessible	X						
K07 Proper hot and cold holding temperatures		X		X			
K08 Time as a public health control; procedures & records		X		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						S
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		
K34 Warewash facilities: installed/maintained; test strips		
K35 Equipment, utensils: Approved, in good repair, adequate capacity		
K36 Equipment, utensils, linens: Proper storage and use		
K37 Vending machines		
K38 Adequate ventilation/lighting; designated areas, use		
K39 Thermometers provided, accurate		
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		
K44 Premises clean, in good repair; Personal/chemical storage; Adequate vermin-proofing		
K45 Floor, walls, ceilings: built, maintained, clean		
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: [REPEAT VIOLATION] In the kitchen area, by the cookline, measured large containers of fried chicken at 68F, fried potato at 68F, and fried cauliflower at 65F. Per operator, fried chicken, fried potato, and fried cauliflower was removed from refrigeration for 1.5 hours. [CA] Ensure potentially hazardous foods are held cold at or below 41F to prevent bacterial growth. [SA] Operator stored containers of food back in refrigeration to return to proper holding temperatures.

K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000

Inspector Observations: [REPEAT VIOLATION] In the kitchen area, underneath the prep counter-top, observed 2 cooked pots of biryani stored without time labeling. Per operator, biryani is cooked and served from 11:30 AM to 3:00 PM where any leftover biryani is discarded. On a shelf by the entrance of the kitchen, observed sauce containers of curry and yogurt stored without time labeling. Per operator, sauce containers of curry and yogurt are stored since 11:30 AM, and to be discarded at the end of lunch service at 3:00 PM. [CA] Ensure potentially hazardous foods that are maintained using time only, rather than time and temperature, are time labeled or time logged and served within 4 hours from when removed from temperature control or discarded. [SA] Operator placed a time label on pots of biryani and containers of curry sauce and yogurt with starting time of 11:30 AM and discard time of 3:00 PM.

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations: Food safety certificate unavailable upon request. [CA] Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have a valid Food Safety Certificate available for review at all times. All food employees shall have adequate knowledge of, and shall be properly trained in, food safety as it relates to their assigned duties.

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

Inspector Observations: In the kitchen area, underneath the 3 compartment sink, observed several dead cockroaches. [CA] Ensure facility is kept free of cockroach activity. Clean and sanitize all areas with cockroach activity to prevent contamination of food and food contact surfaces.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
fried potato	counter-top	68.00 Fahrenheit	
fried cauliflower	counter-top	65.00 Fahrenheit	
hot water	3 compartment sink	120.00 Fahrenheit	
yogurt sauce	reach in refrigerator	41.00 Fahrenheit	
fried chicken	counter-top	68.00 Fahrenheit	
curry sauce	2 door reach in refrigerator	41.00 Fahrenheit	
chicken tikka masla	2 door prep unit	40.00 Fahrenheit	
mango lassi	reach in refrigerator	38.00 Fahrenheit	
heavy cream	reach in refrigerator	38.00 Fahrenheit	
whole milk	reach in refrigerator	40.00 Fahrenheit	
samosas	2 door prep unit	40.00 Fahrenheit	
warm water	handwash sink	100.00 Fahrenheit	
yogurt	2 door reach in refrigerator	41.00 Fahrenheit	
raw shelled eggs	reach in refrigerator	38.00 Fahrenheit	

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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 **4/6/2021**. 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:

Signed On: March 25, 2021

Comment: Signature not obtained due to COVID-19 and social distancing parameters. A copy of this report will be emailed to the operator.