

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 03/29/2021
Program PR0305351 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name NAMO FOODS INC.	Inspection Time 18:00 - 19:00
Inspected By FRANK LEONG	Inspection Type FOLLOW-UP INSPECTION	Consent By SRI SARANU

Placard Color & Score YELLOW N/A
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Comments and Observations

Major Violations

N/A

Minor Violations

Cited On: 03/23/2021

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

Compliance of this violation has been verified on: 03/29/2021

Measured Observations

N/A

Overall Comments:

Follow-up inspection for conditional pass due to improper holding temperatures, and improper use of TPHC.

The following violations have not been corrected:

K07M - IMPROPER HOLDING TEMPERATURES

- At the counter-top by the prep sink, measured curry sauce at 100F stored since 11:00AM, and container of yogurt at 54F stored for 30 minutes. [CA] Ensure all potentially hazardous foods are held cold at or below 41F or held hot at or above 135F to prevent bacterial growth. [SA] Curry sauce was discarded due to time and temperature abuse. Yogurt was returned to 2 door reach in refrigerator to facilitate proper holding temperatures.

K08M - IMPROPER USE OF TPHC

- Observed fried corn, and fried shrimp stored on counter-top from 11:10AM. Fried corn and shrimp exceeded time for TPHC for 3 hours.
- Observed TPHC stickers for dinner service have been placed directly over previous stickers from lunch service.
- Observed a lack of TPHC labeling for a container of cooked rice.
- Observed improper TPHC labeling for a new container of biryani removed from the stove is timed 30 minutes prior to removal from temperature control.

The following violation was corrected:

K23 - VERMIN ACTIVITY

- Observed facility floors below warewash area have been cleaned.
- No cockroach activity observed.
- Observed stainless steel panel above 3 compartment sink has been resealed.

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 **4/12/2021**. 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:

Signed On: March 30, 2021

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