

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 FA0203857 - BIRYANIZ		Site Address 246 CASTRO ST, MOUNTAIN VIEW, CA 94041		Inspection Date 10/13/2021	
Program PR0302778 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name APNA BAZAAR INC		Inspection Time 11:15 - 14:00
Inspected By GABRIEL GONZALEZ	Inspection Type ROUTINE INSPECTION	Consent By STANLEY GEORGE (PIC)	FSC Not Available		

Placard Color & Score
RED
63

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						N
K06 Adequate handwash facilities supplied, accessible	X						S
K07 Proper hot and cold holding temperatures		X		X			
K08 Time as a public health control; procedures & records					X		
K09 Proper cooling methods					X		
K10 Proper cooking time & temperatures					X		
K11 Proper reheating procedures for hot holding		X		X			N
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	X	
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	X	
K35 Equipment, utensils: Approved, in good repair, adequate capacity	X	
K36 Equipment, utensils, linens: Proper storage and use		
K37 Vending machines		
K38 Adequate ventilation/lighting; designated areas, use		
K39 Thermometers provided, accurate		X
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	X
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: - In the large 2 door prep fridge, measured containers of various rice and rice with meat dishes, cooked potatoes, cooked onion sauce, cooked peeled eggs, lamb, chicken, and goat in sauces at/between 46F-48F, cooked peanut veg sauce 44F. Per PIC these items have been in this unit since last night around 10:00 PM. See K35.

- Two trays of rice measured 74F-76F in the right oven. PIC does not recall the exact time items were placed in the oven today and states that the oven may not have been on.

- Measured one of several container of yogurt sauce on shelf by 1 door fridge at front area at 46F. Per PIC item was just taken from the adjacent 1 door fridge a few minutes ago and kept here for to-go orders.

- Measured yogurts and cooked veg sauces in the 1 door fridge at front area 46F-48F. Per PIC, these sauces were containerized last night and have been in this unit since then. See K35.

[CA] PHF shall be held 41F or below, or 135F or above.

Exceptions include: 45F or below for raw shell eggs, unshucked live molluscan shellfish, pasteurized milk and pasteurized milk products in originally sealed containers; and 130F or above for certain roasts, if cooked to an approved temperature and time.

[COS] All these food items were voluntarily discarded.

K11 - 8 Points - Improper reheating procedures for hot holding; 114014, 114016

Inspector Observations: Measured the sole container of rice in the hot hold cabinet 86F. Per PIC's information it was microwaved 11:00 AM today but was not temperature checked (within past approx. 45 minutes), and the hot hold unit is showing over 135F. Per PIC this container came from the large 2 door prep fridge (see K07). [CA] PHF that is cooked, cooled, and reheated for hot holding shall be reheated so that all parts of the food reach a temperature of at least 165°F for 15 seconds, then hot held at least 135F.

[COS] Rice voluntarily discarded.

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

Inspector Observations: Presence of live cockroaches, appearing to be species *Blattella Germanica*:

- 2 nymphs and 1 adult on floor under kitchen's front handwash sink. Note: also observed what appears to be two insect antenna moving in crevice behind FRP panel under the same sink.

- 2 adults behind loose metal coving behind cookline (left corner area).

- 1 nymph on floor in front of the hot hold cabinet area.

[CA] The Environmental Health permit for this food facility is suspended. Immediately cease all food preparation and service, and keep the facility closed until the permit is reinstated by this department. The following corrective actions must be completed prior to the follow-up inspection:

(1) Clean and sanitize floors, walls, ceilings, and equipment to remove vermin bodies and excrement, food debris, dust, grease, etc. Sanitizing must be accomplished using approved methods, such as the application of 100 ppm chlorine solution or 200 ppm quaternary ammonium solution.

(2) Eliminate all vermin using approved methods. Only use pesticides that are necessary and specifically approved for use in a food facility. Pesticides must be used in accordance with the manufacturer's instructions. Follow the directives of your pest control operator for safe and effective application of pesticides. Maintain pest control reports on site for review by this department.

(3) After the application of any pesticides, clean and sanitize all surfaces to remove any vermin bodies and excrement. All exposed or contaminated food-contact surfaces/utensils must be washed, rinsed, and sanitized.

(4) Discard all food and single-use food utensils that have been contaminated by vermin, pesticides, or any other adulterants that may render food impure or injurious to health.

Follow-up By
10/15/2021

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(5) Resolve factors contributing to vermin infestation. Seal vermin entry and harborage points such as holes in floors, walls, and ceilings using approved material finishes; and seal crevices between fixed equipment and walls using water-proof material such as silicone caulking. Minimize gaps around exterior doors to one-fourth inch or less (e.g. install weatherstrips). Ensure all windows have screens with at least 16 mesh per square inch.

Minor Violations

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

Inspector Observations: Food safety certificate (FSC) is not available for review. [CA] Obtain a valid 5-year food safety certificate for at least one owner or employee and keep the issued certificate at this facility. The certification organization must be accredited by the American National Standards Institute (ANSI). Note: The certified person at this food facility may not serve at any other food facility as the person required to be certified.

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations: Bags of rice opened and on floor in back hallway area. Containers of bulk spices without lids in dry storage. [CA] Store food in containers with tight lids. Keep food above floor on approved shelving at least 6 inches.

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations: 1. 3 compartment sink's hot water handle does not work. Per PIC it is stripped and has to swap the handle. PIC removed the cold water handle and placed on hot water. [CA] Repair faucet so that hot and cold water area readily available from the faucet.

2. 3 compartment sink is blocked with trays, contains spray bottle and other miscellaneous items inside. There is a 1 door undercounter fridge in front of the sink as well. Per PIC the other sink (the prep sink and spray station for dish machine) is used for dishes. Observed various utensils in the prep sink area. [CA] Clear the 3 compartment sink and area. Keep this sink available and use it for warewashing instead of the prep sink.

3. Bar 3 comp sink's hot water knob is stuck and cold water knob does not shut off. Per PIC this area is not being used, as there is no dining in at this time. [CA] Repair faucet to provide hot/cold water readily available at sink.

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

Inspector Observations: 1. Large 2 door prep fridge in kitchen is maintaining ambient air 42F-46F (warmer toward left side where the door gasket has a gap). The 1 door fridge in the front area area maintaining ambient temperature 45F-48F (briefly did observed 41F on middle shelf, however over nearly 1 hour the temperature did not drop).

[CA] Service/adjust refrigerator so that potentially hazardous food (PHF) are held at or below 41F at all times.

*****DO NOT STORE ANY PHF INSIDE OF REFRIGERATORS THAT CANNOT MAINTAIN PHF AT REQUIRED HOLDING TEMPERATURES*****

Test the unit using non-PHF to ensure it can hold food 41F or below before restocking with PHF. Use a metal probe thermometer to measure the internal food temperatures.

2. Mini household type fridge under the 3 compartment sink drainboard. [CA] Remove household food equipment from facility. If the equipment is necessary, provide commercial grade replacement with certification/classification for sanitation by an American National Standards Institute (ANSI) accredited certification program (examples: NSF, UL EPH, UL Sanitation, CSA Sanitation, or ETL Sanitation). Electrical appliances shall meet applicable Underwriters Laboratories standards for electrical equipment as determined by an ANSI accredited certification program (examples: ETL, UL, etc.)

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

Inspector Observations: 1 door undercounter fridge lacks thermometer or is not readily visible. [CA] Provide thermometer in the warmest part of refrigeration units and affix to be readily visible. Regularly check thermometers to monitor ambient air temperature inside of refrigeration units. Adjust/repair/service refrigeration units as necessary in order to hold potentially hazardous foods at or below 41F.

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K49 - 2 Points - Permits not available; 114067(b,c), 114381(a), 114387

Inspector Observations: Permit expired 9/30/2021. [CA] Obtain valid Environmental Health permit. Within 2 days pay outstanding permit fee or contact inspector if shorter duration of permit is desired.

Performance-Based Inspection Questions

Needs Improvement - Proper reheating procedures for hot holding.
Needs Improvement - Hands clean/properly washed/gloves used properly.

Measured Observations

Item	Location	Measurement	Comments
MANGO LASSI	2 DR UNDERCOUNTER FRIDGE NEAR BAR	37.00 Fahrenheit	
LAMB	3 DR PREP FRIDGE	40.00 Fahrenheit	
CHILI SAUCE	3 DR PREP FRIDGE	39.00 Fahrenheit	
MAYO SAUCE	HOUSEHOLD MINI FRIDGE	40.00 Fahrenheit	
CHEESE	BY COOKLINE	41.00 Fahrenheit	RETURNED TO FRIDGE FROM PREP
CHILI VEG SAUCE	BY COOKLINE	43.00 Fahrenheit	RETURNED TO FRIDGE FROM PREP
FISH	WALK IN FRIDGE	39.00 Fahrenheit	
WATER	3 COMP SINK	134.00 Fahrenheit	
CHICKEN	1 DR UNDERCOUNTER FRIDGE	40.00 Fahrenheit	
CHICKEN	WALK IN FRIDGE	39.00 Fahrenheit	
RICE	LEFT OVEN	168.00 Fahrenheit	
CHLORINE	WAREWASH MACHINE	50.00 PPM	
WATER	PREP SINK	134.00 Fahrenheit	

Overall Comments:

To request the follow-up inspection, call (408) 918-3400 Monday-Friday 7:30 AM-5:00 PM (office is closed on County holidays). The first follow-up inspection conducted during normal business hours is generally not subject to billing. If subsequent follow-up inspections are necessary, each will be billed at \$219 per hour, minimum one hour. Inspections requested after normal business hours are dependent on inspector availability and will be billed at \$493.00 for two hours (any additional time needed will be billed at \$219 per hour).

Note: PIC's thermometer reads 30.5 in ice bath. Suggested to calibrate/obtain new thermometer that reads 32F in ice bath or 212 in boiling water.

Consulted with Deepa Dillikar, REHS.

CLOSURE / PERMIT SUSPENSION NOTICE

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 **10/27/2021**. 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.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states 'If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.'

You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

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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: STANLEY GEORGE
OWNER

Signed On: October 13, 2021