

**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**

<b>Facility</b> FA0209728 - SWAAD INDIAN CUISINE		<b>Site Address</b> 498 N 13TH ST, SAN JOSE, CA 95112		<b>Inspection Date</b> 05/10/2021		<b>Placard Color &amp; Score</b> <b>GREEN</b> <b>100</b>						
<b>Program</b> PR0304881 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			<b>Owner Name</b> NIYANJAN DAS REDDY MET		<b>Inspection Time</b> 11:30 - 12:05							
<b>Inspected By</b> THAO HA	<b>Inspection Type</b> ROUTINE INSPECTION		<b>Consent By</b> BITTA NALLA	<b>FSC</b>								
<b>RISK FACTORS AND INTERVENTIONS</b>						<b>IN</b>	<b>OUT</b>		<b>COS/SA</b>	<b>N/O</b>	<b>N/A</b>	<b>PBI</b>
							Major	Minor				
<b>GOOD RETAIL PRACTICES</b>										<b>OUT</b>		<b>COS</b>

**Comments and Observations**

**Major Violations**

No major violations were observed during this inspection.

**Minor Violations**

No minor violations were observed during this inspection.

**Performance-Based Inspection Questions**

N/A

**Measured Observations**

N/A

**Overall Comments:**

*Follow up due to major vermin violation.*

*Upon inspection:*

*Holes observed to sealed with stainless steel screening and expanding foam located:*

- Under handwash sink in back prep area*
- Behind the reach in cooler area in back prep area*
- On wall by ceiling of back prep area*
- Under handwash sink in kitchen area*

*Under the counter dishwasher was moved and area under the the 3-comp sink has been cleaned. Grease trap had been serviced this morning and resealed. No food debris observed under 3-comp sink.*

*Reach in cooler has been replaced and freezer had been removed from facility.*

*Prep unit handles and gaskets are clean to the touch and gaskets had been cleaned of food debris.*

*Bulk food containers had been replaced with new containers.*

*2 rodent droppings were observed in corner of kitchen under prep table. Operator cleaned and sanitized area with bleach.*

*Pest control reports shall be sent to this inspector by the end of the week 5/14/2021*

*Major violations have been corrected. Facility is reopened. Continue daily cleaning and daily monitoring for signs of rodent activity(eg: rodent droppings, rub marks, and chew marks).*

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

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<b>Program</b> PR0304881 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	<b>Owner Name</b> NIYANJAN DAS REDDY METTU	<b>Inspection Time</b> 11:30 - 12:05

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 **5/24/2021**. 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:

<b>[CA]</b>	Corrective Action
<b>[COS]</b>	Corrected on Site
<b>[N]</b>	Needs Improvement
<b>[NA]</b>	Not Applicable
<b>[NO]</b>	Not Observed
<b>[PBI]</b>	Performance-based Inspection
<b>[PHF]</b>	Potentially Hazardous Food
<b>[PIC]</b>	Person in Charge
<b>[PPM]</b>	Part per Million
<b>[S]</b>	Satisfactory
<b>[SA]</b>	Suitable Alternative
<b>[TPHC]</b>	Time as a Public Health Control

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**Received By:** Bitta Nalla  
No signature due to COVID19

**Signed On:** May 10, 2021