

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 FA0240069 - BANANA LEAF		Site Address 182 RANCH DR, MILPITAS, CA 95035		Inspection Date 09/16/2019	
Program PR0340080 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name BANANA LEAF INC		Inspection Time 13:50 - 15:45
Inspected By TRAVIS KETCHU	Inspection Type ROUTINE INSPECTION	Consent By FLORENCE WONG	FSC David Yim 2/28/2022		

Placard Color & Score
YELLOW
69

RISK FACTORS AND INTERVENTIO	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			S
K08 Time as a public health control; procedures & records						X	
K09 Proper cooling methods			X	X			N
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						
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		X			

GOOD RETAIL PRACTICE	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		X
K30 Food storage: food storage containers identified		X
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		X
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		X
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		X
K45 Floor, walls, ceilings: built, maintained, clean		X
K46 No unapproved private home/living/sleeping quarters		
K47 Signs posted; last inspection report available		
K48 Plan review		
K49 Permits available		
K58 Placard properly displayed/posted		

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Comments and Observations

Major Violations

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: Measured cooked vegetables at 90 F stored for service on the food preparation counter. PIC stated that vegetables were cooked 2 hours prior.

Measured cooked curry sauce at 125 F to 130 F stored on a cart at the cook line. PIC stated that sauce was cooked 2 hours prior.

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

[COS] Allowed operator to continue serving items throughout the lunch service (less than 4 hours), any leftovers shall be discarded and not re-used or re-purposed in any way.

Consider using time as a public health control for PHF's stored at room temperature.

Follow-up By
09/19/2019

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

Inspector Observations: Observed 2 live cockroaches between the shelving above the lobster tank and above the 2 compartment sink.

[CA] The premises of each food facility shall be kept free of vermin. All contaminated surfaces shall be cleaned and sanitized; and contributing factors such as cleaning, repairs, and the elimination of harborages shall be resolved.

[COS] Cockroaches were eliminated at the time of inspection. No further evidence of cockroaches was observed. Facility provided reports of professional pest control services.

Facility shall be clear of all activity during the re-inspection. If activity is observed further enforcement action may be forthcoming.

Follow-up By
09/19/2019

Minor Violations

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: Measured soup at 130 F covered and cooling within deep containers on the storage shelf. PIC stated that the soup was cooked 1 hour prior.

Measured cooked rice at 140 F covered and cooling within the walk in refrigerator.

[CA] After heating or hot holding, Potentially Hazardous Foods (PHFs) shall be cooled rapidly from 135°F to 70°F within 2 hours and from 70°F to 41°F within 4 hours. Approved cooling methods include: 1) Placing the food in shallow pans 2) Separating the food into thinner or smaller portions. 3) Using rapid cooling equipment (Ex. blast chiller) 4) Using containers that facilitate heat transfer (ex. stainless steel) 5) Adding ice as an ingredient. 6) Using ice paddles 7) Using an ice bath and stirring frequently 8) Accordance with a HACCP plan. Cooling foods shall have enough space around the containers for cold air to circulate, be loosely covered, or uncovered and stirred as frequently needed to evenly cool.

[COS] Soup uncovered and placed within an ice bath in the food preparation sink. Rice uncovered to allow for proper air flow.

K29 - 2 Points - Toxic substances improperly identified, stored, used; 114254, 114254.1, 114254.2

Inspector Observations: Observed Raid containers stored throughout the kitchen area.

[CA] Only those insecticides, rodenticides, and other pesticides that are necessary and specifically approved for use in a food facility may be used.

Observed windex and other chemicals stored above ginger below the food preparation table.

[CA] Store chemicals separate and away from the storage and preparation of food or food contact surfaces and linens.

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations: Observed open bags of flour stored on the floor of the dry storage area.

[CA] Food shall be stored at least 6 inches above the floor to prevent contamination.

Store open bulk foods in approved NSF containers with tight fitting lids.

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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: Observed the re-use of butter containers to store dried onions above the food preparation area. [CA] Food containers intended for single use shall not be reused.

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations: Observed soiled wiping clothes on the food preparation counter throughout the cook line.

[CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations: Observed old equipment and containers stored outside at the rear of the facility.

[CA] The premises of a food facility shall be free of litter and items that are unnecessary to the operation or maintenance of the facility, such as equipment that is nonfunctional or no longer used.

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations: Observed holes in the wall around pipes behind the crab tank in the rear preparation area.

[CA] Repair holes in structure and maintain in good repair to prevent pest harborage.

Performance-Based Inspection Questions

Needs Improvement - Proper cooling methods.

Measured Observations

Item	Location	Measurement	Comments
cut tomatoes	cold insert	39.00 Fahrenheit	
cooked vegetables	food prep counter	90.00 Fahrenheit	
cooked curry sauce	food cart	125.00 Fahrenheit	
quat sanitizer	3 comp sink	200.00 PPM	
raw chicken	walk in cooler	39.00 Fahrenheit	
chlorine sanitizer	warewashing machine	100.00 PPM	
soup	storage shelf	130.00 Fahrenheit	covered and cooling
cooked yellow rice	walk in cooler	38.00 Fahrenheit	
rice	walk in cooler	140.00 Fahrenheit	covered and cooling
hot water	3 comp sink	120.00 Fahrenheit	
warm water	hand wash sink	100.00 Fahrenheit	
boiled egg	cold insert	39.00 Fahrenheit	
steamed rice	steamer	170.00 Fahrenheit	
cooked chicken	steam insert	145.00 Fahrenheit	
whipped cream	1 door reach in cooler	39.00 Fahrenheit	

Overall Comments:

Note: A follow up inspection will be conducted on 9/19/2019 . The first follow-up inspection is free of charge. Subsequent follow up inspections after first follow up shall be billed \$219/hr during business hours and \$493/hr during non business hours upon availability. Failure to comply may result in enforcement action.

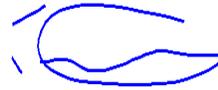
When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed for each and every reinspection until the necessary changes or corrections are made. Unless otherwise noted by the inspector, all violations are to be corrected no later than **9/30/2019**. 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: Florence Wong
PIC
Signed On: September 16, 2019