

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 FA0213248 - MADURAI BIRYANI HOUSE		Site Address 1028 E EL CAMINO REAL, SUNNYVALE, CA 94087		Inspection Date 06/10/2024		Placard Color & Score <div style="background-color: green; color: white; padding: 10px; text-align: center;"> GREEN 84 </div>		
Program PR0306249 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name SAI MADURAI VENTURES		Inspection Time 11:30 - 12:45			
Inspected By DENNIS LY		Inspection Type ROUTINE INSPECTION		Consent By MARSHAL STEEVAN				FSC Swathi Gundagalla 6/25/28

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification	X						S
K02	Communicable disease; reporting/restriction/exclusion	X						
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						
K12	Returned and reservice of food	X						
K13	Food in good condition, safe, unadulterated	X						
K14	Food contact surfaces clean, sanitized	X						N
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		
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		

OFFICIAL INSPECTION REPORT

Facility FA0213248 - MADURAI BIRYANI HOUSE	Site Address 1028 E EL CAMINO REAL, SUNNYVALE, CA 94087	Inspection Date 06/10/2024
Program PR0306249 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name SAI MADURAI VENTURES	Inspection Time 11:30 - 12:45
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: *Chicken in the upright warmer was measured at 126F. Boiled eggs stacked on top of warmer is measured at 90F. Per employees the food items were prepared two hours ago. [CA] Potentially hazardous foods when hot holding shall be held at or above 135F. [COS] The chicken was reheated to a minimum of 165F and the boiled eggs will be subject to time and discarded if not used by 1:30 pm.*

Minor Violations

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: *Employees observed changing gloves to handle food without first washing hands. [CA] Employees shall properly wash hands with soap, water, and single-use paper towels prior to putting on disposable gloves.*

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

Inspector Observations: *Multiple dead cockroaches observed on the floor behind the water heater. [CA] Food facility shall be kept free of vermin and vermin debris. Clean and sanitize affected areas.*

Did not observed evidence of vermin elsewhere in the facility. Review most recent pest control report dated 5/7/24 and no vermin activity was noted.

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: *Inside the upright reach-in cooler by the prep area, container of raw chicken is stored above cut onions. [CA] Store raw chicken separate or below vegetables to prevent cross contamination.*

Performance-Based Inspection Questions

Needs Improvement - Hands clean/properly washed/gloves used properly.

Needs Improvement - Food contact surfaces clean, sanitized.

OFFICIAL INSPECTION REPORT

Facility FA0213248 - MADURAI BIRYANI HOUSE	Site Address 1028 E EL CAMINO REAL, SUNNYVALE, CA 94087	Inspection Date 06/10/2024
Program PR0306249 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name SAI MADURAI VENTURES	Inspection Time 11:30 - 12:45

Measured Observations

Item	Location	Measurement	Comments
Chicken curry	Warmer	167.00 Fahrenheit	
Raw chicken	Upright reach-in cooler in kitchen	40.00 Fahrenheit	
Whip cream	Food prep unit	40.00 Fahrenheit	
Chlorine sanitizer	Dishwasher	100.00 PPM	
Cooked chicken	Upright warmer	126.00 Fahrenheit	Measured at 165F after COS
Whip cream	Upright reach-in cooler	40.00 Fahrenheit	
Hot water	Three compartment sink	120.00 Fahrenheit	
Raw shell eggs	Drawer cooler at cook line	41.00 Fahrenheit	
tikka masala	Food prep unit	37.00 Fahrenheit	
Cooked corn	Food prep unit	40.00 Fahrenheit	
raw shrimp	Upright reach-in cooler in kitchen	39.00 Fahrenheit	
Hot water	Handwash sink	100.00 Fahrenheit	
Milk	Upright reach-in cooler	40.00 Fahrenheit	
Biryani sauce	Food prep unit insert	36.00 Fahrenheit	
Calamari	Upright reach-in cooler in kitchen	38.00 Fahrenheit	
Cut tomatoes	upright reach-in cooler	40.00 Fahrenheit	
noodles	Food prep unit	40.00 Fahrenheit	
Chicken curry	Food prep unit insert	35.00 Fahrenheit	
biryani rice	upright warmer	164.00 Fahrenheit	
Chicken biryani	Cooked	196.00 Fahrenheit	
Chicken soup	Warmer	180.00 Fahrenheit	
Cut tomatoes	Food prep unit insert	40.00 Fahrenheit	
Biryani rice	Drawer warmer	170.00 Fahrenheit	
Chicken curry	Upright reach-in cooler in kitchen	38.00 Fahrenheit	
Boiled eggs	on top of warmer	90.00 Fahrenheit	

Overall Comments:

Routine inspection conducted in conjunction with CO0154726

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 **6/24/2024**. 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: marshal steevan
Owner
Signed On: June 10, 2024