

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 FA0212515 - KISH INDIAN KITCHEN AND BAR		Site Address 4150 GREAT AMERICA PY, SANTA CLARA, CA 9505		Inspection Date 12/11/2023		Placard Color & Score YELLOW 69		
Program PR0303017 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name RASOI RESTAURANT AND		Inspection Time 13:00 - 16:00			
Inspected By THAO HA		Inspection Type ROUTINE INSPECTION		Consent By PARASANTHI KANAKARASA				FSC Not Available

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						
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						
K06	Adequate handwash facilities supplied, accessible			X	X			
K07	Proper hot and cold holding temperatures		X		X			
K08	Time as a public health control; procedures & records						X	
K09	Proper cooling methods			X	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						
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 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		
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		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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Facility FA0212515 - KISH INDIAN KITCHEN AND BAR	Site Address 4150 GREAT AMERICA PY, SANTA CLARA, CA 95054	Inspection Date 12/11/2023
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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: 1) Curry on stove measured to be 128F and vegetable curry on stove measured to be 131F. Per operator curry was heated to 165F for service at buffet within the last hour and stove was turned off until curry needs to be reheated again to refresh buffet. [CA] PHFs shall be kept at 41F and below for cold holding or at 135F and above for hot holding. Operator shall either reheat smaller portions as needed or keep entire portion hot at 135F and above inside steam table.

[COS] Operator reheated curries on stove to 165F and shall keep shimmer for rest of lunch service.

2) Fried PHFs at front of the house service area measured to be:

- Fried fish at 98F
- Fried chicken at 82F
- Samosa at 101F

Salad bar at buffet line measured to be:

- Cut fruit a 59F
- Potato salad at 56F
- Yogurt dessert at 56F

[CA] Maintain PHFs at 135F and above for hot holding or 41F and below for cold holding.

[COS] Per operator all food at buffet is discarded at end of buffet. Buffet lasts from 11:00AM-3:00PM (4 hours total)

All food shall be discarded at the end of lunch period. Operator shall fill out TPHC(time as public health control) procedure sheet and keep written record of TPHC use on site available review.

Follow-up By
12/14/2023

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

Inspector Observations: Rodent droppings observed on floor:

- By server area
- By back door/janitorial sink area
- In dry storage room
- In wine room
- in small storage/locker room.

Rodent droppings observed on shelves in:

- Wine room
- Server area where sealed packages to-go containers are stored.

[CA] Clean and sanitize area of dead cockroaches or old droppings.

The premises of each food facility shall be kept free of vermin. A food facility shall not operate when there is a vermin infestation that has resulted in the contamination of food contact surfaces, food packaging, utensils, food equipment, or adulteration of food(s). Ensure there is no longer evidence of a vermin infestation; all contaminated surfaces have been cleaned and sanitized; and contributing factors such as cleaning, repairs, and the elimination of harborages have been resolved.

[COS] Operator cleaned shelves and cleaned sanitize any effected bottles and outside packaging of to go containers.

Follow-up By
12/14/2023

Minor Violations

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

Inspector Observations: Food facility missing food safety certificate [CA] Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have a valid Food Safety Certificate available for review at all times.

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

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Inspector Observations: Handwash sink at bar missing paper towels. Other handwash sink available and fully stocked. [CA] Provide paper towels in dispenser at each handwash station at all times. [COS] Operator restocked paper towels

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

Inspector Observations: Rice measured to be 89F (83F after stirring) in walk in cooler. Per chef rice was made about 1.5 hours ago and placed inside walk in cooler to cool.
[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] Operator put rice in ice bath, stirring frequently. Within 45 minutes rice measured to be 69F.

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: 3-comp sink in back of kitchen observed to be removed from facility. Facility using original prep 3-comp sink with indirect plumbing to wash dishes. [CA] Reinstall sink to previous place and use directly plumbed 3-comp sink as dishwash sink by 12/31/2023. Operator shall send a photograph of 3-comp sink to inspector for confirmation by 12/31/2023. Any remodel shall need approval from this Agency prior to installation. Chef stated, new undercounter dishwasher will be installed. Prior to install dishwasher submit plans to this agency for new equipment.

Follow-up By
12/31/2023

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

Inspector Observations: Back walk in cooler and under counter 1-door cooler by dish washing area observed to have broken thermometer.
[CA] A thermometer +/- 2°F shall be provided and correctly located in each hot and cold holding unit containing potentially hazardous foods.

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

Inspector Observations: Facility has gone through change of ownership. Per owner, they had taken over facility 2 months ago. Facility is currently operating without a valid permit. [CA] Operator shall submit change of ownership paper work to this facility by 12/15/2023 or facility may be subjected to closure.

Follow-up By
12/15/2023

Performance-Based Inspection Questions

N/A

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Measured Observations

Item	Location	Measurement	Comments
Fried fish	Buffet line	98.00 Fahrenheit	
Fried chicken	Buffet line	82.00 Fahrenheit	
Rinse cycle	Upright dishwasher	160.00 Fahrenheit	
Curry	Stove top	128.00 Fahrenheit	
Coconut cream	bar under counter cooler	40.00 Fahrenheit	
Cream	2 door prep cooler by cookline	41.00 Fahrenheit	
Rice	Walk in cooler	83.00 Fahrenheit	
Warm water	handwash sink	100.00 Fahrenheit	
Hot water	3-comp sink	120.00 Fahrenheit	
Lentils	Walk in cooler	40.00 Fahrenheit	
Paneer	2-door prep cooler by cookline	40.00 Fahrenheit	
Cut tomatoes	2-door prep cooler by cookline	40.00 Fahrenheit	
potato salad	Buffet line ice bath	63.00 Fahrenheit	
Vegetable curry	Stove top	131.00 Fahrenheit	
Rice	Buffet line	41.00 Fahrenheit	
Cooked chicken	Walk in cooler	41.00 Fahrenheit	
Samosa	Buffet line	101.00 Fahrenheit	
Quat ammonia	3-comp sink	200.00 Fahrenheit	
Raw salmon	1 door prep cooler by cookline	40.00 Fahrenheit	
Yogurt sauce	1 door uopright cooler by front	39.00 Fahrenheit	
Cut fruit	Buffet line ice bath	61.00 Fahrenheit	

Overall Comments:

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 **12/25/2023**. 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: Parasanthi Kanakarasa
Owner
Signed On: December 11, 2023