

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 FA0252452 - ANANDA BHAVAN BIRYANI HUT		Site Address 61 SERRA WY 120, MILPITAS, CA 95035		Inspection Date 04/11/2019	
Program PR0367465 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name MPAAK INC.		Inspection Time 11:25 - 13:00
Inspected By DONALD COPELAND	Inspection Type ROUTINE INSPECTION		Consent By MURALI	FSC Not Available	

Placard Color & Score
GREEN
73

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						S
K07 Proper hot and cold holding temperatures	X						S
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				
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	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	X	
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	X	
K39 Thermometers provided, accurate		
K40 Wiping cloths: properly used, stored		
K41 Plumbing approved, installed, in good repair; proper backflow devices	X	
K42 Garbage & refuse properly disposed; facilities maintained	X	
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	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

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

Inspector Observations: *Observed one dead cockroach on floor behind single door beverage cooler in front area. Nearby on floor one live cockroach was observed. Old rodent droppings observed on floor under non functioning glass door refrigerator near buffet area. [CA] Facility must be kept free of vermin. [COS] Employee removed cockroaches, cleaned and sanitized area. A follow up inspection will be conducted to verify that no infestation is present. Owner provided copy of recent pest control treatment. Pest control will conduct another treatment before follow up inspection is done.*

Minor Violations

K14 - 3 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

Inspector Observations: *Measured chlorine at 10ppm in dishwasher. [CA] Sanitizing must be accomplished with 50ppm chlorine.*

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: *Bulk food bags are stored next to prep sink without splash guard or other means of protection. [CA] Provide splash guard to prevent contamination of bulk food by food preparation activities.*

K31 - 2 Points - Consumer self service does not prevent contamination; 114063, 114065

Inspector Observations: *Forks and spoons at dining tables and to-go area are stored with mouth parts facing out. [CA] Store self-serve utensils with mouth parts facing down to avoid contamination by other consumers.*

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: *Test strips are not available to measure chlorine. [CA] Provide test strips to accurately measure sanitizer concentration.*

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) Plastic bins used to store dry foods are not NSF food grade. [CA] Food must be stored in approved food storage containers, e.g. NSF commercial grade.*

2) Prep cooler and glass display cooler are not functioning. [CA] Repair or remove non-functional equipment.

3) Prep cooler is missing handle on cover. [CA] Replace handle and maintain in good repair.

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations: *1) Several light bulbs in ventilation hoods are not functioning, one light cover in warewash area is detached. [CA] Replace bulbs and repair cover to provide safe and adequate lighting.*

2) Ventilation cover in restroom has accumulated dirt and debris. [CA] Clean vent and maintain in good repair.

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations: *Handwash sink is leaking from faucet. [CA] Repair leak and maintain in good condition.*

K42 - 2 Points - Garbage and refuse improperly disposed; 114244, 114245, 114245.1, 114245.2, 114245.3, 114245.4, 114245.5, 114245.6, 114245.7, 114245.8

Inspector Observations: *Dumpster lids are observed open. [CA] Maintain dumpster lids closed at all times to prevent attraction of vermin.*

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

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Inspector Observations: Observed tile flooring in kitchen area with extensive cracking, chipping, and missing grout. Gaps and holes observed in ceiling above stand mixers and in restroom. [CA] Seal all cracks and gaps, repair damaged flooring, and maintain floors, walls, and ceilings in good repair.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
Milk	Walk in cooler	34.00 Fahrenheit	
Hot water	Prep sink	123.00 Fahrenheit	
Chicken	Walk in cooler	36.00 Fahrenheit	
Ambient	Prep cooler	33.00 Fahrenheit	
Warm water	Handwash sink	100.00 Fahrenheit	
Ambient	Walk in freezer	-4.00 Fahrenheit	
Yogurt drink	2 door beverage cooler	36.00 Fahrenheit	
Lentil stew	Steam table	157.00 Fahrenheit	
Chlorine	Dishwasher	10.00 PPM	

Overall Comments:

OWNERSHIP CHANGE INFORMATION

NEW OWNER: Crest Investment Group LLC NEW FACILITY NAME: Ananda Bhavan Biryani Hut-Milipitas

The applicant has completed the application for an Environmental Health Permit.

FP14 \$1435 Check #1112 Receipt#2858 Amount \$1435.00

Permit issued and valid: 5/1/19 - 4/30/20

This report serves as a temporary permit until the official permit is mailed to the facility.

Post permit in public view.

***Structural Review inspection conducted on 4/11/19**

***Permit condition: None**

***Obtain food safety manager certificate within 60 days. All other food employees must have valid food handler cards within 30 days from hire date.**

Okay to operate as of today.

-Other handouts. Handwashing, employee illness, basic food safety knowledge, handouts.

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 **4/25/2019**. 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: Murali Vatturi
Owner

Signed On: April 11, 2019