

# 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 FA0203857 - BIRYANIZ		Site Address 246 CASTRO ST, MOUNTAIN VIEW, CA 94041		Inspection Date 02/23/2021	
Program PR0302778 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name APNA BAZAAR INC		Inspection Time 11:00 - 12:20
Inspected By JENNIFER RIOS	Inspection Type RISK FACTOR INSPECTION		Consent By STANLEY	FSC Not Available	

Placard Color & Score
<b>YELLOW</b>
<b>N/A</b>

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						
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				
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		
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 FA0203857 - BIRYANIZ	Site Address 246 CASTRO ST, MOUNTAIN VIEW, CA 94041	Inspection Date 02/23/2021
Program PR0302778 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name APNA BAZAAR INC	Inspection Time 11:00 - 12:20
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:** *Food items in walk in fridge measured 51F-57F for more than four hours. Per PIC, they had removed everything from the fridge the night before to clean and turned it off. When they were done, they turned it back on. First ambient air measurement and food temperature measurement was taken at 11:15am. Final ambient air temperature measurement was taken at 12:10pm. [CA] PHFs shall be held at 41°F or below or at 135°F or above. [COS] Potentially hazardous food was voluntarily discarded by PIC (see VC&D report). Yogurt, eggs, sour cream and heavy whipping cream were impounded as PIC wanted to check to see if they were potentially contaminated through verification by vendor or laboratory testing.*

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

**Inspector Observations:** *Observed one live cockroach that was on its back and barely moving on prep table. Observed live cockroaches and dead cockroaches on sticky traps behind and around prep units. [CA] Clean and sanitize area of dead cockroaches and remove sticky pads containing live and dead cockroaches and replace. [SA] Cockroach on prep table was removed and area is to be sanitized. Sticky traps were removed by PIC were removed and discarded. Did not observed any other evidence of vermin. PIC is to email pest control reports. A follow up inspection will be conducted within 24 hours. Ensure that all evidence of vermin is removed, if evidence is found, facility may be subject to closure.*

### Minor Violations

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

**Inspector Observations:** *1. Food safety certification was not available. [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.*

*2. Food handler cards were not not available. [CA] Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.*

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:** *Chlorine measured 0ppm in mechanical warewash while not actively sanitizing. [CA] Maintain chlorine in mechanical warewash machine at 50 PPM. [COS] PIC had vendor come and repair mechanical warewash. Chlorine measured 50ppm after repair.*

### Performance-Based Inspection Questions

N/A

# OFFICIAL INSPECTION REPORT

<b>Facility</b> FA0203857 - BIRYANIZ	<b>Site Address</b> 246 CASTRO ST, MOUNTAIN VIEW, CA 94041	<b>Inspection Date</b> 02/23/2021
<b>Program</b> PR0302778 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	<b>Owner Name</b> APNA BAZAAR INC	<b>Inspection Time</b> 11:00 - 12:20

## Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
Fish fried	Walk in fridge	52.00 Fahrenheit	VC&D
Tika sauce	Walk in fridge	51.00 Fahrenheit	VC&D
Cooked potatoes	Walk in fridge	52.00 Fahrenheit	VC&D
Raw chicken	Walk in fridge	52.00 Fahrenheit	49F-52F
White sauce	Walk in fridge	51.00 Fahrenheit	VC&D
Chicken	Cold hold insert	41.00 Fahrenheit	
Chlorine	Mechanical warewash	50.00 PPM	After repair by tech.
Biryani	Walk in fridge	54.00 Fahrenheit	VC&D
Raw chicken	Walk in fridge - Previously frozen	41.00 Fahrenheit	
Fried cauliflower	Walk in fridge	57.00 Fahrenheit	VC&D
Minced chicken	Walk in fridge	51.00 Fahrenheit	VC&D
Goat curry	Walk in fridge	51.00 Fahrenheit	VC&D
Kofta	Cold hold insert	41.00 Fahrenheit	
Raw chicken	Under counter cold hold	41.00 Fahrenheit	
Masala sauce	Under counter cold hold	41.00 Fahrenheit	
Chicken curry	Walk in fridge	52.00 Fahrenheit	VC&D
Saag	Walk in fridge	52.00 Fahrenheit	VC&D
Raw chicken	Just delivered	28.00 Fahrenheit	
Raw minced meat	Under counter cold hold	41.00 Fahrenheit	VC&D
Milk	Walk in fridge	41.00 Fahrenheit	
White sauce	Walk in fridge	53.00 Fahrenheit	VC&D
Minced lamb	Walk in fridge	51.00 Fahrenheit	VC&D
Ambient air	Walk in fridge	53.00 Fahrenheit	51F-53F.
Yogurt	Walk in fridge	51.00 Fahrenheit	VC&D
Hot water	Three comp sink	120.00 Fahrenheit	
Hard boiled eggs	Walk in fridge	51.00 Fahrenheit	VC&D
Tomato puree	Walk in fridge	52.00 Fahrenheit	VC&D
Cooked potatoes - open can	Walk in fridge	52.00 Fahrenheit	VC&D
Yogurt	Walk in fridge	51.00 Fahrenheit	VC&D
Chlorine	Mechanical warewash	0.00 PPM	

## Overall Comments:

***Facility does not have a probe thermometer nor does it have thermometers in cold holding units. Obtain a probe thermometer and thermometers for inside the cold holding units to ensure temperatures are maintained.***

***Report written off site and emailed to PIC. Report emailed to PIC.***

***Conducted risk factor based inspection during Covid-19 Pandemic. A risk factor based inspection is an inspection focusing on factors known to directly contribute to foodborne illness. Structural issues and good retail practices are not accessed during this inspection.***

---

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 **3/9/2021**. 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.

# OFFICIAL INSPECTION REPORT

<b>Facility</b> FA0203857 - BIRYANIZ	<b>Site Address</b> 246 CASTRO ST, MOUNTAIN VIEW, CA 94041	<b>Inspection Date</b> 02/23/2021
<b>Program</b> PR0302778 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	<b>Owner Name</b> APNA BAZAAR INC	<b>Inspection Time</b> 11:00 - 12:20

**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:** \_\_\_\_\_  
No signature due to COVID-19.

**Signed On:** February 23, 2021