

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 01/12/2023	
Program PR0340080 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name BANANA LEAF INC		Inspection Time 11:15 - 13:15
Inspected By GINA STIEHR	Inspection Type ROUTINE INSPECTION	Consent By JACK LI	FSC David Yim 04/09/2027		

Placard Color & Score
YELLOW
80

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						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		X			N
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		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						

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	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		
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		

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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: *Observed potentially hazardous food located along the cookline that measured in the temperature danger zone (egg yolks 60F) and in the food prep cold hold unit (cooked bean sprouts 91F). [CA] Ensure PHFs are properly cold held at 41F or below OR hot held at 135F or above. Facility may choose to implement Time as a Public Health Control (TPHC) which involves filling out the Department's TPHC form, time marking the food for 4 hours and discarding the food at the end of the 4 hour mark. If the staff is attempting to cool cooked foods, they must follow cool from 135F to 70F within 2 hours and from 70F to 41F within 4 hours using rapid cooling techniques such as frequent stirring, smaller portions, ice baths, ice paddles, and/or ice as an ingredient. Discontinue the practice of putting cooling PHFs directly into the food prep cold hold unit. Once items reach 70F, they may be placed into a reach-in refrigerator or walk-in cooler. [SA] PIC will have staff discard the egg yolks and cooked bean sprouts at the end of the 4 hour mark.*

Follow-up By
01/17/2023

K14 - 8 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 in mechanical warewash machine in back kitchen measured at 0ppm and was actively being used. [CA] Ensure chlorine concentration in mechanical warewash machines is 50ppm. [COS] PIC will have staff manually warewash in the 3 compartment sink until the mechanical warewash machine can be repaired.*

Follow-up By
01/17/2023

Minor Violations

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: *Observed the carcass of a large fish resting on the drain board of the warewash machine. [CA] Keep food separated and protected. Use designated food preparation surfaces for food prep. Discontinue use of drainboard for food preparation.*

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

Inspector Observations: *Observed open bulk foods in dry storage area (rice, baking soda, salt, etc). [CA] Store open bulk foods in approved NSF containers with tight fitting lids.*

Observed several open buckets of cut onions on the floor in the back of the kitchen. [CA] Food shall be stored at least 6 inches above the floor to prevent contamination.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

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Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
raw chicken	2 door reach-in	34.00 Fahrenheit	
quat	3 comp sink	200.00 PPM	
chlorine	warewash machine	0.00 PPM	
hot water	handwash sink	100.00 Fahrenheit	
egg yolks	next to cookline	60.00 Fahrenheit	
fried tofu	food prep cold hold	42.00 Fahrenheit	
salmon	walk-in freezer	16.00 Fahrenheit	
salmon	drawer cooler	40.00 Fahrenheit	
raw chicken	drawer cooler	35.00 Fahrenheit	
cooked bean sprout	food prep cold hold	91.00 Fahrenheit	
hot water	3 comp sink	120.00 Fahrenheit	
ice cream	reach-in freezer	-1.00 Fahrenheit	
curry	hot hold	151.00 Fahrenheit	
fish	walk-in cooler	37.00 Fahrenheit	
beef	food prep cold hold	40.00 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 1/26/2023. 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: Kay Tan
Owner

Signed On: January 12, 2023