

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 FA0230009 - VBEZAWADA | | Site Address 127 DIXON RD, MILPITAS, CA 95035 | | Inspection Date 11/10/2022 | |
| Program PR0330010 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11 | | | Owner Name VBEZAWADA LLC | | Inspection Time 12:30 - 14:30 |
| Inspected By FRANK LEONG | Inspection Type ROUTINE INSPECTION | | Consent By SRI SARANU | FSC SRINI SURAPANENI 05/01/2027 | |

| |
|-----------------------|
| Placard Color & Score |
| RED |
| 63 |

| 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 | X | | | N |
| 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 | | 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 | | | N |

| 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 | | X |
| 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: *In the kitchen area, at the back prep area, on the floor next to the warewash machine, measured a box of raw shelled eggs at 62F. Per operator, raw shelled eggs was delivered 1.5 hours prior. [CA] Ensure potentially hazardous foods are held cold at 41F or below to prevent bacterial growth. [SA] Operator moved raw shelled eggs to nearby refrigeration to facilitate proper holding temperatures.*

K09 - 8 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: *In the kitchen area, in the 3 door reach in refrigerator, measured a pot of cooked daal at 58F. Per operator, daal was cooked the previous day. [CA] Potentially hazardous foods shall be RAPIDLY cooled from 135F to 70F within 2 hours, and then from 70F to 41F within 4 hours. Cooling shall be facilitated by one or more of the following methods: in an ice bath, by adding ice, separated into smaller portions, placed in shallow containers, and/or using ice paddles. [SA] Pot of cooked daal was VC&D due to time and temperature abuse.*

K13 - 8 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Inspector Observations: *In the kitchen area, by the back prep area, in a pot with uncooked rice, observed a single live adult cockroach in the pot. In the same area, observed a dead cockroach in a pot with frozen meat. [CA] Food is adulterated if it bears or contains any poisonous or deleterious substance that may render it impure or injurious to health and shall be discarded immediately. [SA] Uncooked rice and frozen meat was VC&D due to contamination.*

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

Inspector Observations: *In the kitchen area, observed multiple live cockroaches above the steel wall cover between the cookline and warewash area, multiple live cockroaches on the right ceiling at the entrance to the warewash area, multiple live cockroaches in the shelving above the 3 compartment sink, two live cockroaches on the back exit sign, a single live cockroach on the wooden studs above the hot water heater, and a single live cockroach in a pot with rice. [CA] The premises of each food facility shall be kept free of cockroach activity. A food facility shall not operate when there is a cockroach infestation that has resulted in the contamination of food contact surfaces, food packaging, utensils, food equipment, or adulteration of food(s). The food facility shall cease operation of the food facility immediately. The food facility shall remain closed until: 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.*

Minor Violations

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

Inspector Observations: *In the kitchen area, observed paper towel dispenser is stored on a shelf away from handwash sink. Per operator, paper towel dispenser fell off the wall the previous night and was placed on the shelf. No paper towels was stocked in the paper towel dispenser. [CA] All handwash sinks shall be provided with hand soap and paper towels to allow for proper handwashing. Reinstall paper towel dispenser and stock with paper towels.*

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

Inspector Observations: *In the back prep area, at the hot water heater, observed open unfinished walls in the area that have not been sealed/closed up. In the kitchen area, around shelving and knife racks, observed cracks and crevices. [CA] Ensure all cracks and crevices are properly sealed to prevent harborage of vermin. Area around hot water heater shall be finished and sealed.*

Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Needs Improvement - No rodents, insects, birds, or animals.

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Measured Observations

| <u>Item</u> | <u>Location</u> | <u>Measurement</u> | <u>Comments</u> |
|------------------|--------------------------------|--------------------|-----------------|
| cooked chicken | 3 door reach in refrigerator | 39.00 Fahrenheit | |
| warm water | handwash sink | 100.00 Fahrenheit | |
| cooked daal | 3 door reach in refrigerator | 58.00 Fahrenheit | |
| curry sauce | 3 door reach in refrigerator | 41.00 Fahrenheit | |
| cooked rice | rice cooker | 158.00 Fahrenheit | |
| milk | 3 door reach in refrigerator | 40.00 Fahrenheit | |
| yogurt drink | beverage refrigerator | 32.00 Fahrenheit | |
| mango lassi | beverage refrigerator | 32.00 Fahrenheit | |
| raw shelled eggs | floor next to warewash machine | 62.00 Fahrenheit | |
| yogurt | 3 door reach in refrigerator | 38.00 Fahrenheit | |
| hot water | 3 compartment sink | 120.00 Fahrenheit | |

Overall Comments:

CLOSURE / PERMIT SUSPENSION NOTICE

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 **11/24/2022**. 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.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states 'If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.'

You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

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: SRI SARANU
OWNER

Signed On: November 10, 2022