

County of Santa Clara
Department of Environmental Health
Consumer Protection Division

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 Phone (408) 918-3400 www.ehinfo.org



OFFICIAL INSPECTION REPORT

Facility FA0203405 - PASSAGE TO INDIA		Site Address 1100 W EL CAMINO REAL, MOUNTAIN VIEW, CA 94		Inspection Date 11/15/2022	
Program PR0300329 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name TANEJA, SUSHMA		Inspection Time 11:55 - 14:55
Inspected By THAO HA	Inspection Type ROUTINE INSPECTION	Consent By SUSHMA TANEJA		FSC Not Available	

Placard Color & Score YELLOW 50

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						
K10 Proper cooking time & temperatures					X		
K11 Proper reheating procedures for hot holding		X		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	X	X
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	X	
K34 Warewash facilities: installed/maintained; test strips	X	X
K35 Equipment, utensils: Approved, in good repair, adequate capacity	X	
K36 Equipment, utensils, linens: Proper storage and use	X	
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		X
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

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: Handwash sink in front bakery area missing soap. Handwash sink in front prep area missing soap.

[CA] Handwashing facilities shall be equipped with handwashing cleanser and single-use sanitary towels in dispensers.

[COS] Operator provided portable soap in hand pumps for each station.

Follow-up By
11/17/2022

K11 - 8 Points - Improper reheating procedures for hot holding; 114014, 114016

Inspector Observations: Samosas from cooling rack observed to be placed into hot holding unit. Samosas measured to be 66F and per operator were cooked about 2.5 hours prior and were cooling.

[CA] Any PHF that has been cooked, cooled, and reheated for hot holding shall be reheated to a minimum internal temperature of 165°F for 15 seconds prior to being placed in hot holding unit.

[COS] Samosas were placed in toaster oven and reheated prior to being placed in hot holding unit.

Follow-up By
11/17/2022

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: Upright dishwasher measured to have 0ppm chlorine. Soap well observed to be empty at time of inspection.

[CA] Ensure dishwasher is maintained with soap. Maintain chlorine in mechanical warewash machine at 50 PPM.

[COS] Dishwasher technician repaired machined. Chlorine measured to be 50ppm and employees rewashed dishes from earlier.

If dishwasher measures to have 0ppm in future, employees shall discontinue washing dishes or must manually sanitize with 100ppm chlorine for 30 seconds. after washing through dishwasher.

Follow-up By
11/17/2022

Minor Violations

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

Inspector Observations: REPEATED VIOLATION: Food facility has expired food handler cards and food safety certificate.

[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.

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.

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: Bakery display at beginning of prep cooler measured to have ambient temperature of 49F. Samosas measured to be 46F. Per operator samosas were moved from freezer into cooler to thaw earlier today.

[CA] PHFs shall be held at 41°F or below for cold holding.

[COS] Operator moved samosas to a different refrigerator. No other PHFs observed in cooler at time of inspection.

K22 - 3 Points - Sewage and wastewater improperly disposed; 114197

Inspector Observations: Standing water observed to be pooling under upright dishwasher. [CA] Ensure facility is mopped regularly and no standing waste water is observed.

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: Flies observed in facility.

[CA] Food facility shall be kept free of non-disease carrying insects, weevils, ants, gnats, and fruit flies.

K26 - 2 Points - Unapproved thawing methods used; frozen food; 114018, 114020, 114020.1

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Inspector Observations: Meat observed to be thawing in standing water. Meat measured to be 30F, water measured to be 66F

[CA] Frozen potentially hazardous food shall be thawed submerged under cold running water or under refrigeration.

[COS] Employee drained water and had meat under cold running water.

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations: Refrigerator door handles, sides of coolers, spray bottles, and some shelving observed to have built up grime and debris. Observed heavy grease accumulation on the walls and equipment at the cookline.

[CA] Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

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: Warewash facility observed to be missing chlorine test stripes.

[CA] Testing equipment and materials shall be provided to adequately measure the applicable sanitization method used during manual or mechanical warewashing.

[COS] Dishwasher technician provided more test stripes

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: Gasket of 1 door upright freezer observed to be torn. Ice observed to be forming around door of freezer. [CA] Replace gasket and ensure seal in all cooler are secure for effective cooling.

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations: 1) Knives observed to be stored in crevice between prep cooler and prep table. [CA] Store equipment and utensils to prevent contamination and in a place that is easily cleanable.

2) Towels used to line trays of fried vegetables.

[CA] Linen shall not be used in contact with food unless they are used to line a container for the service of foods and are replaced each time the container is refilled for a new consumer and laundered prior to reuse.

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations: Back doors observed to be kept open.

[CA] Keep back door closed at all times to prevent the entrance and harborage of vermin.

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

Inspector Observations: 1) Walls and floors observed to have accumulated grease, dirt, and debris. [CA] Clean and maintain floors and walls.

2) Carpet observed to be used where large 2-door and 3-door freezer are store and where some dry storage shelving is stored. [CA] Provide approved, smooth, and easily cleanable flooring for all areas where food is stored.

Performance-Based Inspection Questions

N/A

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Measured Observations


<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
Warm water	handwash sink	100.00 Fahrenheit	
Cake with whipped cream	Bakery area display case Right	41.00 Fahrenheit	
Samosa filling	Walk in cooler	40.00 Fahrenheit	
Heavy cream	Walk in cooler	41.00 Fahrenheit	
Meat	Thawing in bucket of water	30.00 Fahrenheit	
Ambient temperature	Prep area bakery display case	49.00 Fahrenheit	
Paneer	Cookline prep cooler	39.00 Fahrenheit	
Saag	Cookline prep cooler	39.00 Fahrenheit	
Eggs	2 door upright reach in	40.00 Fahrenheit	
Whipped cream	2 door upright reach in	41.00 Fahrenheit	
Cake with whipped cream	Bakery area display case Left	41.00 Fahrenheit	
Chlorine	upright dishwasher	100.00 Fahrenheit	
Yogurt sauce	1 door upright reach in	38.00 Fahrenheit	
Hot water	3-comp sink	120.00 Fahrenheit	
Whipped cream	1 door upright reach in	41.00 Fahrenheit	
Cake with whipped cream	Bakery area display case Middle	40.00 Fahrenheit	
Samosas	Bakery display case End	40.00 Fahrenheit	
Samosas	Prep area bakery display case	45.00 Fahrenheit	
Samosa	Cooling rack	66.00 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 **11/29/2022**. 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.

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: Sushma Taneja
PIC

Signed On: November 15, 2022