

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 - MILPITAS		Site Address 61 SERRA WY 120, MILPITAS, CA 95035		Inspection Date 02/23/2021	
Program PR0367465 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name CREST INVESTMENT GROU		Inspection Time 10:40 - 11:40
Inspected By GLENCIJOY DAVID	Inspection Type RISK FACTOR INSPECTION		Consent By SIVA	FSC Not Available	

Placard Color & Score
GREEN
N/A

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				
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		

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K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

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

Inspector Observations: One live cockroach found on floor near tandoori oven and one live cockroach found in trash at near the hot hold unit in back area. Several dead cockroaches found: 1) on food container lid, 2) on back side of middle wall, 3) in walk in freezer, 4) under three compartment sink, 5) on walk in cooler window sill. [CA] The premises of each food facility shall be kept free of vermin. A food facility shall not operate when there is a vermin infestation that has resulted in the contamination of food contact surfaces, food packaging, utensils, food equipment, or adulteration of food(s). Facility shall no longer have 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. [SA] Live cockroaches were killed. All areas with presence of cockroaches will be cleaned and sanitized. Follow-up will be conducted.

Follow-up By
03/04/2021

Minor Violations

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

Inspector Observations: No Food Safety Certificate (FSC) available. [CA] Food facilities that prepare, handle, or serve nonprepackaged foods shall have a valid FSC available for review at all times.

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

Inspector Observations: Measured chicken at 45F, chicken at 43F, and shrimp at 46F in reach in cooler. Per employee, food has been in unit since 10AM. Measured biryani at 49F on counter. Per employee, biryani is only left out while preparing meals and has been out for about one hour. [CA] PHFs shall be held at 41°F or below or at 135°F or above.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
potato	prep cooler - back area	41.00 Fahrenheit	
cooked vegetables	walk in cooler	37.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	
chicken	reach in cooler	43.00 Fahrenheit	
milk	prep cooler - left	41.00 Fahrenheit	
lentil	prep cooler - back area	46.00 Fahrenheit	
lamb	prep cooler - left	40.00 Fahrenheit	
milk	sliding door cooler	46.00 Fahrenheit	prep
avocado	prep cooler - front area	41.00 Fahrenheit	
chicken	walk in cooler	38.00 Fahrenheit	
hot water	three compartment sink	120.00 Fahrenheit	
lentil	walk in cooler	37.00 Fahrenheit	
shrimp	reach in cooler	46.00 Fahrenheit	
onion sauce	prep cooler - left	41.00 Fahrenheit	
sauce	prep cooler - right	41.00 Fahrenheit	
pasta	prep cooler - front area	41.00 Fahrenheit	
spring roll	walk in freezer	6.00 Fahrenheit	IR
peanut sauce	prep cooler - back area	51.00 Fahrenheit	prep
hot water	prep sink	120.00 Fahrenheit	
chicken	walk in freezer	5.00 Fahrenheit	IR
cheese	prep cooler - front area	41.00 Fahrenheit	
chicken	prep cooler - left	40.00 Fahrenheit	
mango lassi	sliding door cooler	41.00 Fahrenheit	
biryani	counter	49.00 Fahrenheit	
biryani	walk in cooler	39.00 Fahrenheit	
chicken	reach in cooler	45.00 Fahrenheit	

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Overall Comments:

Follow-up inspection will be conducted for major violation. Any evidence of cockroaches, live or dead will result in possible closure or charged follow ups until facility is free of all evidence of cockroaches.

At follow-up inspection:

- facility shall have clean floors, walls, and equipment - charged follow-ups will also be conducted until facility is clean
- no evidence of cockroaches, live or dead

Facility has two names with the same owners:

- 1) Ananda Bhavan Biryanihut has changed to Desi Chutney
- 2) Biryani N Tadka

Report e-mailed to facility.

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.

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: Siva
PIC

Signed On: February 23, 2021

Comment: Signature not obtained due to COVID-19 and social distancing parameters. A copy of this report will be emailed to the operator.