

**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 FA0212154 - I GRILL		Site Address 3170 DE LA CRUZ BL 131, SANTA CLARA, CA 95054		Inspection Date 04/20/2023	
Program PR0304798 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name SAMSKRUTI KITCHEN, INC.		Inspection Time 12:00 - 13:00
Inspected By MAMAYE KEBEDE	Inspection Type FOLLOW-UP INSPECTION		Consent By SURAJ ALURU		

Placard Color & Score <b>GREEN</b> <b>N/A</b>
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**Comments and Observations**

**Major Violations**

Cited On: 04/13/2023

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

**Compliance of this violation has been verified on: 04/20/2023**

Cited On: 04/13/2023

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

**Compliance of this violation has been verified on: 04/20/2023**

Cited On: 04/13/2023

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

**Compliance of this violation has been verified on: 04/20/2023**

**Minor Violations**

Cited On: 04/20/2023

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

**Inspector Observations: One of the handwash station located back in the kitchen area is partially blocked by utensil storage shelf.**

**[CA] Keep the handwash stations easily accessible for employees to wash hand.**

Follow-up By  
04/20/2023

Cited On: 04/20/2023

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

**Inspector Observations: Couple of dry rat droppings were observed on the way to the attic located above the dry storage room.**

**[CA] Clean the droppings immediately, and eliminate all insects and rodents from the facility by a legal method**

Follow-up By  
04/20/2023

Cited On: 04/20/2023

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

**Inspector Observations: Repeated violation: Some food products on boxes were stored directly on the floor or on milk crate back in the kitchen area.**

**[CA] To prevent insect hiding and breeding and for easy cleaning of the floor area, please store all food products at least six inches off the floor on approved shelf or dunnage rack.**

Follow-up By  
04/20/2023

Cited On: 04/20/2023

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

**Inspector Observations: Repeated violation: The screen covers of the make-up air back in the preparation area | have heavy dust accumulation.**

**[CA] Clean the screen covers of the makeup air regularly.**

Follow-up By  
04/20/2023

Cited On: 04/20/2023

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

**Inspector Observations: Repeated violation: Excessive water accumulations was observed on the floor below the cutting table.**

**[CA] Keep the floor areas neat, clean, and dry at all the time.**

Follow-up By  
04/20/2023

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## Measured Observations

Item	Location	Measurement	Comments
Chicken	Walk-in cooler	34.00 Fahrenheit	
Hot water	Three compartment sink	130.00 Fahrenheit	

## Overall Comments:

*This is a follow-up inspection to the routine inspection that was conducted on 4/13/23. The facility was given a conditional pass due to handwashing, rodent, and food adulteration violations. During the time of this inspection, no rodent droppings were observed in any of the food products and no rodent droppings were observed in the storage area. The handwash stations have soap and paper towel supplies. Therefore, the facility is given a pass placard.*

*However, the above minor violations must also be corrected immediately.*

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 **5/4/2023**. 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: Suraj Aluru  
Owner  
Signed On: April 20, 2023