

**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 09/09/2021	
Program PR0304798 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name SAMSKRUTI KITCHEN, INC.		Inspection Time 14:15 - 15:15
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: 09/03/2021

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: 09/03/2021**

Cited On: 09/03/2021

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

**Compliance of this violation has been verified on: 09/03/2021**

Cited On: 09/03/2021

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

**Compliance of this violation has been verified on: 09/03/2021**

**Minor Violations**

Cited On: 09/03/2021

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)

**This violation found not in compliance on 09/09/2021. See details below.**

Cited On: 09/09/2021

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: Couple of open bag food contents were stored on the shelf.  
 [CA] To prevent contamination, and infestation with insects and rodents, all open bag food products must be stored in properly labeled bulk containers that have approved covers.**

**Follow-up By  
 09/13/2021**

Cited On: 09/03/2021

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

**This violation found not in compliance on 09/09/2021. See details below.**

Cited On: 09/09/2021

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

**Inspector Observations: Some food products on boxes were stored on the floor 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  
 09/13/2021**

Cited On: 09/03/2021

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

**This violation found not in compliance on 09/09/2021. See details below.**

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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: Heavy food residue accumulation was observed on some of the equipment surfaces and handles including the fridge door.**

**[CA] Conduct a thorough cleaning on surfaces and handles of working equipment.**

**Follow-up By**  
09/13/2021

Cited On: 09/03/2021

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

**This violation found not in compliance on 09/09/2021. See details below.**

Cited On: 09/09/2021

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

**Inspector Observations: There was a heavy dirt and dust buildup on the floor area below the cooking area. There was heavy slime buildup on the floor sinks as well.**

**[CA] Conduct a thorough cleaning on the floor area and the floor sinks.**

**Follow-up By**  
09/13/2021

**There are some damaged/broken or missing floor tiles by the cooking and dish washing area**

**[CA] Replace the damaged/broken or missing floor tiles immediately**

### Measured Observations

Item	Location	Measurement	Comments
Rice	Stove	175.00 Fahrenheit	
Lamb	Upright fridge	35.00 Fahrenheit	
Chicken	Preparation fridge	39.00 Fahrenheit	

### Overall Comments:

**Note: This is a second follow-up inspection to the routine inspection that was conducted on 9/3/2021. The major violations from the routine inspections are corrected. Most of the minor violations from the same day inspection are also corrected, but the above need to be corrected immediately as well.**

**Since this is a second follow-up inspection for the same violation, the owner will be billed \$219.00 follow-up inspection fee.**

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 **9/23/2021**. 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




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**Received By:** Suraj Aluru  
Owner

**Signed On:** September 09, 2021