

# 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 FA0211959 - BRUNDAVAN	Site Address 2798 EL CAMINO REAL, SANTA CLARA, CA 95051	Inspection Date 11/30/2023
Program PR0303449 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name KORIANDER INC	Inspection Time 14:15 - 15:15
Inspected By MAMAYE KEBEDE	Inspection Type FOLLOW-UP INSPECTION	Consent By PRESTON FERNANDES

Placard Color & Score

**GREEN**  
**N/A**

### Comments and Observations

#### Major Violations

Cited On: 11/28/2023

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

**Compliance of this violation has been verified on: 11/30/2023**

Cited On: 11/28/2023

K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000

**Compliance of this violation has been verified on: 11/30/2023**

#### Minor Violations

Cited On: 11/30/2023

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

**Inspector Observations: There is no a food safety manager certified person in the facility.**

**[CA] Someone from the facility must take a food safety certificate class within two months and keep copy of the certificate on file.**

**Food Safety Manager certificate class may be taken on the following websites:**

**1. Premier Food Safety:**

**<https://www.premierfoodsafety.com/food-manager-certification/california>**

**2. Learn 2 Serve:**

**<https://www.360training.com/learn2serve/food-safety-manager/California>**

**3. Serve Safe Manager:**

**<https://www.servsafe.com/ServSafe-Manager>**

**Couple of the employees do not have food handler cards.**

**[CA] Employee engaged in food preparation, storage, and service and who do not have food safety certificate must take food handler cards within a month of hire.**

**California approved Food Handler Card (FHC) class providers**

**All Directory Listing**

**(a)<https://anabpd.ansi.org/Accreditation/credentialing/certificate-issuers/AllDirectoryListing?prgID=228,238&statusID=4nsi.org>**

Follow-up By

12/30/2023

Cited On: 11/30/2023

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

**Inspector Observations: The front handwash station is changed into filtered water refill station.**

**[CA] Provide soap and paper towel dispensers and 100 OF warm water on the station for employees working in the front counter to wash hand. Until wall-mounted dispensers are installed, please use pump type soap supply and roll type paper towels or napkins on the handwash station. The PIC provided both supplies.**

Follow-up By

12/30/2023

#### Measured Observations

Item	Location	Measurement	Comments
Hot water	Three compartment sink	125.00 Fahrenheit	
Boiled eggs	Preparation table, TPHC	55.00 Fahrenheit	
Chlorine	Mechanical dishwasher	50.00 PPM	
Chicken biryani	Preparation table, TPHC	120.00 Fahrenheit	
Chicken	Final cook	175.00 Fahrenheit	

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## Overall Comments:

**Note: This is a follow-up inspection to the routine inspection conducted on 11/28/23. The facility was issued a conditional pass due to improper handwashing practice and improper holding temperature for potentially hazardous foods. During today's follow-up inspection, both violations are confirmed to be corrected. Therefore, the facility is issued a pass green placard.**

**However, the above violations must be corrected immediately as well.**

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 **12/14/2023**. 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

*P. Fernandes*

Received By: Preston Fernandes  
Manager  
Signed On: November 30, 2023