

# 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

|                                                                                 |  |                                                            |                                              |                                      |                                         |                                                                                                                                                                |  |                                             |
|---------------------------------------------------------------------------------|--|------------------------------------------------------------|----------------------------------------------|--------------------------------------|-----------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------|--|---------------------------------------------|
| <b>Facility</b><br>FA0202441 - MR.BIRYANI                                       |  | <b>Site Address</b><br>1469 LANDESS AV, MILPITAS, CA 95035 |                                              | <b>Inspection Date</b><br>06/18/2025 |                                         | <b>Placard Color &amp; Score</b><br><div style="background-color: green; color: white; padding: 10px; text-align: center;"> <b>GREEN</b><br/> <b>94</b> </div> |  |                                             |
| <b>Program</b><br>PR0304396 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10 |  |                                                            | <b>Owner Name</b><br>VIJAYASAHITHI INVESTMEN |                                      | <b>Inspection Time</b><br>13:00 - 14:15 |                                                                                                                                                                |  |                                             |
| <b>Inspected By</b><br>NHA HUYNH                                                |  | <b>Inspection Type</b><br>ROUTINE INSPECTION               |                                              | <b>Consent By</b><br>SAI             |                                         |                                                                                                                                                                |  | <b>FSC</b> Kavyasri Chilukuri<br>08/15/2029 |

  

| 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  |       |       |        |     |     | S   |
| K03                            | No discharge from eyes, nose, mouth                                         | X  |       |       |        |     |     | S   |
| 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  |       |       |        |     |     |     |

  

| 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                    |     | X   |
| 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                                     |     | X   |
| K46                   | No unapproved private home/living/sleeping quarters                                 |     |     |
| K47                   | Signs posted; last inspection report available                                      | X   |     |

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|                                                                          |                                                     |                                  |
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| Program<br>PR0304396 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10 | Owner Name<br>VIJAYASAHITHI INVESTMENTS LLC         | Inspection Time<br>13:00 - 14:15 |
| K48                                                                      | Plan review                                         |                                  |
| K49                                                                      | Permits available                                   |                                  |
| K58                                                                      | Placard properly displayed/posted                   |                                  |

## Comments and Observations

### Major Violations

No major violations were observed during this inspection.

### Minor Violations

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:

**Rubber seal on the door of the walk-in cooler observed damaged.**

**[Corrective Action] Repair or replace the rubber seal.**

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

#### Inspector Observations:

**1. Observed wall pooling in areas of missing floor tiles at the cookline.**

**[Corrective Action] Maintain floors in good condition.**

**2. Observed damaged flooring between the dry storage room and the kitchen.**

**[Corrective Action] Maintain floors in good condition.**

**3. Observed grime accumulation on the wall at the 3 compartment sink.**

**[Corrective Action] Thoroughly clean and maintain clean.**

**4. Broken and missing cove base on the wall to the far side of the cookline.**

**[Corrective Action] Repair the cove base.**

K47 - 2 Points - Signs not posted; last inspection report not available; 113725.1, 113953.5, 113978, 114381(e)

#### Inspector Observations:

**1. The health permit not posted in public view.**

**[Corrective Action] Post the current valid health permit in public view.**

**2. Lack of handwash sign in the restroom.**

**[Corrective Action] A sign or poster that notifies food employees to wash their hands shall be posted at all handwashing stations used by food employees.**

### Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

### Measured Observations

| Item                          | Location                              | Measurement       | Comments |
|-------------------------------|---------------------------------------|-------------------|----------|
| mango lassi                   | single door on counter cooler - left  | 36.00 Fahrenheit  |          |
| rasmali                       | single door on counter cooler - right | 38.00 Fahrenheit  |          |
| hot water                     | 3 compartment sink                    | 125.00 Fahrenheit |          |
| mango lassi                   | single door upright display cooler    | 36.00 Fahrenheit  |          |
| chicken                       | single door prep cooler - right       | 39.00 Fahrenheit  |          |
| goat                          | single door prep cooler - left        | 41.00 Fahrenheit  |          |
| chicken, milk, raw shell eggs | walk-in cooler                        | 39.00 Fahrenheit  |          |
| hot water                     | handwash sink                         | 115.00 Fahrenheit |          |

### Overall Comments:

**Per employee, owners are trying to sell the facility. Ensure new owners submit submit a Facility Evaluation Application/Change in Ownership Packet.**

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***Cooked foods at service area observed maintained at room temperature. Foods will be discarded at 2:30 PM when facility closes for lunch.***

***Small storage container in parking lot used to store dry goods and unopened dry foods.***

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 **7/2/2025**. 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:**

|               |                                 |
|---------------|---------------------------------|
| <b>[CA]</b>   | Corrective Action               |
| <b>[COS]</b>  | Corrected on Site               |
| <b>[N]</b>    | Needs Improvement               |
| <b>[NA]</b>   | Not Applicable                  |
| <b>[NO]</b>   | Not Observed                    |
| <b>[PBI]</b>  | Performance-based Inspection    |
| <b>[PHF]</b>  | Potentially Hazardous Food      |
| <b>[PIC]</b>  | Person in Charge                |
| <b>[PPM]</b>  | Part per Million                |
| <b>[S]</b>    | Satisfactory                    |
| <b>[SA]</b>   | Suitable Alternative            |
| <b>[TPHC]</b> | Time as a Public Health Control |



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**Received By:** Saiwaroop Vasireddy  
Person in charge  
**Signed On:** June 18, 2025