

# 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<br>FA0240069 - BANANA LEAF                                       |                                       | Site Address<br>182 RANCH DR, MILPITAS, CA 95035 |                               | Inspection Date<br>10/21/2020 |                                  |
| Program<br>PR0340080 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14 |                                       |  | Owner Name<br>BANANA LEAF INC |                               | Inspection Time<br>13:20 - 15:00 |
| Inspected By<br>TRAVIS KETCHU   | Inspection Type<br>ROUTINE INSPECTION |  | Consent By<br>KAY TAN         | FSC David Yim<br>2/28/2022    |                                  |

|                       |
|-----------------------|
| Placard Color & Score |
| <b>GREEN</b>          |
| <b>85</b>             |

| 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  |       |       |        |     |     |     |
| K04 Proper eating, tasting, drinking, tobacco use                               | X  |       |       |        |     |     |     |
| K05 Hands clean, properly washed; gloves used properly                          | X  |       |       |        |     |     |     |
| K06 Adequate handwash facilities supplied, accessible                           | X  |       |       |        |     |     | S   |
| K07 Proper hot and cold holding temperatures                                    |    | X     |       | 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  |       |       |        |     |     | S   |
| 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                                    | X   |     |
| 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                                    |     |     |
| 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

### Social Distancing Protocol

01 - Signage Violation

**Inspector Observations: Signs informing customers on face coverings not provided on tables [CA] - After sanitizing each table between customer parties, dining establishments must place a sign or card (no smaller than 3 x 5 inches) at the table with at least the following or substantially similar instructions:**

**"Help us keep our business open, protect our staff, and protect fellow diners by following our simple guidelines:**

**- Keep your mask on until your food or drinks are served.**

**- Put your mask on whenever a server approaches your table.**

**- Put your mask on whenever you leave your table.**

**- Wash or sanitize your hands.**

**"Thank you for helping protect the health of our staff and your fellow customers!""**

**Customer capacity limit not posted for indoor dining [CA] - The establishment must conspicuously post a sign identifying the maximum number of customers allowed to dine inside the facility at any time; the posting must be visible to staff and customers inside the facility as well as from the exterior of the facility.**

02 - Face Covering Violation

**Compliance of this category has been verified.**

03 - Social Distance Violation

**Compliance of this category has been verified.**

04 - Clean and Sanitize Violation

**Compliance of this category has been verified.**

05 - General Violation

**Compliance of this category has been verified.**

### Major Violations

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

**Inspector Observations: Measured PHF's (see measured observations) at 49 F to 60 F within the 2 door open top food preparation refrigerator at the cook line. Ambient air temperature of the unit measured at 52 F. PIC stated that items were placed within the unit 1 to 2 hours prior.**

**[CA] PHFs shall be held at 41°F or below or at 135°F or above.**

**[COS] PHF's were relocated to the walk in refrigerator to be held at 41 F or below.**

### Minor Violations

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

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**Inspector Observations: Measured cooling rice at 140 F within a covered bowl and soup at 150 F within a covered pot in the walk in refrigerator.**

**[CA] After heating or hot holding, Potentially Hazardous Foods (PHFs) shall be cooled rapidly from 135°F to 70°F within 2 hours and from 70°F to 41°F within 4 hours. Approved cooling methods include: 1) Placing the food in shallow pans 2) Separating the food into thinner or smaller portions. 3) Using rapid cooling equipment (Ex. blast chiller) 4) Using containers that facilitate heat transfer (ex. stainless steel) 5) Adding ice as an ingredient. 6) Using ice paddles 7) Using an ice bath and stirring frequently 8) Accordance with a HACCP plan. Cooling foods shall have enough space around the containers for cold air to circulate, be loosely covered, or uncovered and stirred as frequently needed to evenly cool.**

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

**Inspector Observations: Observed racks of containers, pots, and other equipment stored outside at the rear of the facility.**

**[CA] Remove items or relocate into the facility. Food or food related equipment shall be stored in an approved fully enclosed food facility.**

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: Measured the ambient air temperature of the 2 door open top food preparation refrigerator at 53 F.**

**[CA] Refrigeration must be capable of maintaining PHFs at 41°F or below.**

**[COS] PIC decreased the temperature of the unit. Remasured at 40 F.**

## Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

## Measured Observations

| Item               | Location               | Measurement       | Comments |
|--------------------|------------------------|-------------------|----------|
| cooked curry       | 2 door upright fridge  | 40.00 Fahrenheit  |          |
| chlorine sanitizer | warewashing machine    | 50.00 PPM         |          |
| cooked rice        | 2 door open top fridge | 60.00 Fahrenheit  |          |
| cooked soup        | walk in fridge         | 140.00 Fahrenheit |          |
| warm water         | hand wash sink         | 100.00 Fahrenheit |          |
| hot water          | 3 comp sink            | 120.00 Fahrenheit |          |
| quat sanitizer     | 3 comp sink            | 200.00 PPM        |          |
| rice               | steamer                | 160.00 Fahrenheit |          |
| milk               | 2 door reach in fridge | 40.00 Fahrenheit  |          |
| cooked pork        | steam insert           | 150.00 Fahrenheit |          |
| chicken            | 2 door open top fridge | 52.00 Fahrenheit  |          |
| cooked potato      | 2 door open top fridge | 50.00 Fahrenheit  |          |
| noodles            | 2 door open top fridge | 53.00 Fahrenheit  |          |
| cooked rice        | walk in fridge         | 150.00 Fahrenheit |          |

## Overall Comments:

**Note: Facility has resumed limited indoor dining service.**

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

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 11/4/2020. 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.

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**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:** no signature  
due to social distancing

**Signed On:** October 22, 2020