

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 FA0263990 - HIMALAYAN KITCHEN | | Site Address 820 E EL CAMINO REAL C, MOUNTAIN VIEW, CA 94 | | Inspection Date 07/10/2024 | | Placard Color & Score <div style="font-size: 2em; font-weight: bold; text-align: center;">GREEN</div> <div style="font-size: 2em; font-weight: bold; text-align: center;">N/A</div> | | |
| Program PR0384033 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11 | | | Owner Name RISHIK TECHNOLOGIES INC | | Inspection Time 11:00 - 13:00 | | | |
| Inspected By TRAVIS KETCHU | | Inspection Type RISK FACTOR INSPECTION | | Consent By MANCHANA TARUN KUMAR | | | | FSC Tarun Kumar Manchana 1/10/2028 |

| 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 | 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 | | |
| 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 | X |
| K58 | Placard properly displayed/posted | |

Comments and Observations

Major Violations

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

Inspector Observations: Measured cut tomatoes at 53 F, boiled eggs at 55 F, tomato sauce at 52 F, cooked onions at 60 F and paneer at 90 F stored within containers at the cook/ preparation line.

Measured orange curry sauce at 80 F and yogurt sauce at 55 F stored within portion containers at the waiter station.

PIC stated that all items were removed from cooking or refrigeration less than 1 hour prior.

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

[COS] PHF's placed on TPHC at the time of inspection. Any leftovers shall be discarded after the lunch service (less than 4 hours).

Fill out TPHC procedures and return to inspector for review and approval.

Minor Violations

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

Inspector Observations: Measured orange curry at 55 F within a deep yogurt container in the walk in fridge. Cook stated that the curry was removed from cooking 3 hours prior.

Measured cooked onions at 147 F cooling within deep yogurt containers at the side preparation area.

[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.

[COS] Containers placed within an ice baths to facilitate rapid cooling.

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

Inspector Observations: Observed drain and black fly activity within the side storage room.

[CA] Food facility shall be kept free of non-disease carrying insects, weevils, ants, gnats, and fruit flies.

K49 - 2 Points - Permits not available; 114067(b,c), 114381(a), 114387

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Inspector Observations: --48 HOUR NOTICE--

Follow-up By
07/12/2024

Our records indicate this facility is operating without a valid permit due to a change in ownership that occurred 1.5 years prior.

A facility evaluation/ change of ownership request shall be submitted to DEH at the address at the top of this report within 48 hours by 7/12/2024.

A facility that submits the request within 48 hours (2 business days) of this notice will be contacted by this department to schedule the facility evaluation inspection.

Failure to comply within 48 hours will result in facility closure and additional enforcement, including but not limited to reinspection(s) and additional cost recovery fees.

A facility found to be in continued operation without a permit may incur a penalty of three (3) times the operating permit fee, and fee(s) for re-inspection(s) charged at the current hourly rate approved by the Santa Clara County Board of Supervisors. Penalties and fees incurred due to enforcement activities must be paid in full prior to the issuance of an operating permit.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

| Item | Location | Measurement | Comments |
|------------------------|----------------------|-------------------|----------|
| cooked onions | cook line | 60.00 Fahrenheit | |
| cooked chicken | walk in fridge | 40.00 Fahrenheit | |
| yogurt sauce | display fridge | 40.00 Fahrenheit | |
| boiled eggs | counter | 55.00 Fahrenheit | |
| cooked chicken | rack | 160.00 Fahrenheit | |
| orange curry | serving counter | 90.00 Fahrenheit | |
| curry | open top prep fridge | 39.00 Fahrenheit | |
| yogurt sauce | counter | 55.00 Fahrenheit | |
| orange curry | walk in fridge | 55.00 Fahrenheit | |
| chlorine sanitizer | warewashing machine | 100.00 PPM | |
| paneer | counter | 90.00 Fahrenheit | |
| biryani | cools/pans | 170.00 Fahrenheit | |
| cut tomatoes | cook line | 52.00 Fahrenheit | |
| cooked onions | storage shelf | 160.00 Fahrenheit | |
| tomato sauce | cook line | 53.00 Fahrenheit | |
| yellow vegetable curry | upright fridge | 40.00 Fahrenheit | |

Overall Comments:

Note: Conducted in conjunction with CO0154889.

Expired service requests exist for this facility for the following remodels:

SR0855763 – New Storage Room – Plans expired 9/30/2019

SR0854963 – Buffet – Plans expired May 2018.

Reactivation and resubmission of these plans with a final approval granted will be required to be submitted to our Plan Check Department.

Contact DEH at 408-918-3400 or at www.ehinfo.org to obtain plan check requirements.

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 **7/24/2024**. 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 |



Received By: manchana tarun kumar
PIC

Signed On: July 10, 2024