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 FA0201505 - AURUM		Site Address 132 STATE ST, LOS ALTOS, CA 94022		Inspection Date 03/09/2024
Program PR0304400 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3		3 - FP11	Owner Name BRAIN FOODS LLC	Inspection Time 11:00 - 11:50
Inspected By ANJANI SIRCAR	Inspection Type FOLLOW-UP INSPECTION	Consent By MANISH TYAGI		



Comments and Observations

Major Violations

N/A

Minor Violations

N/A

Measured Observations

<u>ltem</u>	<u>Location</u>	Measurement	Comments
Ambient air	Cold holding	39.00 Fahrenheit	
Curry base	Cold holding insert	36.00 Fahrenheit	
Hot water	Hand wash sink	100.00 Fahrenheit	

Overall Comments:

The purpose of this inspection was a follow-up for the routine inspection dated 03/08/2024.

Major violations K07M and K23M cited on the routine inspection were observed to be in compliance.

No evidence of vermin observed in the facility at the time of the inspection.

Owner provided a pest control report from Terminix dated 03/08/2024 for 10:45pm with treatment to the affected areas.

As per owner the food facility and food prep areas were cleaned and sanitized.

The facility is re-opened and the permit is reinstated.

This inspection was conducted over the weekend and will be a charged inspection.

The account will be billed for an owner initiated inspection fee for after hours inspection at \$290 per hour for a minimum of one hour.

FACILITY RE-OPENED / PERMIT REINSTATED

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 3/23/2024. 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.

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: Manish Tyagi

Owner

Signed On: March 09, 2024