

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 FA0204310 - VADA PAV		Site Address 856 W EL CAMINO REAL, MOUNTAIN VIEW, CA 940	Inspection Date 11/22/2022
Program PR0304669 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name PRIME EATS, S CORP	Inspection Time 11:05 - 12:05
Inspected By THAO HA	Inspection Type FOLLOW-UP INSPECTION	Consent By PAVAN RAVI	

Placard Color & Score GREEN N/A
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Comments and Observations

Major Violations

Cited On: 11/16/2022

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: 11/22/2022

Cited On: 11/16/2022

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Compliance of this violation has been verified on: 11/22/2022

Cited On: 11/16/2022

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

Compliance of this violation has been verified on: 11/22/2022

Cited On: 11/16/2022

K21 - 8 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Compliance of this violation has been verified on: 11/16/2022

Minor Violations

N/A

Measured Observations

Item	Location	Measurement	Comments
Paneer	cookline prep cooler	40.00 Fahrenheit	
Warm water	handwash sink	100.00 Fahrenheit	
Hot water	3-comp sink	120.00 Fahrenheit	
Cooked peppers	cookline prep cooler	41.00 Fahrenheit	

Overall Comments:

Follow up due major hot water, handwashing, handwashing station, and temperature violation.

Upon follow up:

- Hot water measured to be 120F at 3-comp sink*
- All handwash sinks in kitchen observed to be unobstructed and fully stocked at time of inspection.*
- No PHFs observed to be left out on counter top and cookline prep cooler measured to have PHF at 41F and below(see measured observations).*
- Employee observed to wash hands with soap prior to cutting onions.*

All major violations have been corrected. Continue to work on minor violations from routine inspection.

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 **12/6/2022**. 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: Pavan Ravi
Owner

Signed On: November 22, 2022