

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 FA0209728 - SWAAD INDIAN CUISINE	Site Address 498 N 13TH ST, SAN JOSE, CA 95112	Inspection Date 09/27/2019
Program PR0304881 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name NIYANJAN DAS REDDY METT	Inspection Time 13:30 - 14:30
Inspected By ANJANI SIRCAR	Inspection Type LIMITED INSPECTION	Consent By NIRANJAN METTU

Placard Color & Score YELLOW N/A
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Comments and Observations

Major Violations

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

Inspector Observations: *Lack of paper towel in the hand wash sink in the ware wash area. [CA] Adequate facilities shall be provided for hand washing, food preparation and the washing of utensils and equipment. [COS] PIC restocked paper towel.*

Follow-up By
10/01/2019

Minor Violation: *Soap dispenser was observed to be in disrepair in the hand wash sink in the ware wash area. [CA] Maintain soap dispenser in good repair at all times.*

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

Inspector Observations: *Par cooked samosa was observed to be stored on the prep table and measured at 71F. As per food handler it was prepared two hours ago [CA] Potentially hazardous foods shall be held at or below 41°F or at or above 135°F. [COS] PIC time marked to discard at the end of an hour.*

Follow-up By
10/01/2019

Minor Violations

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

Inspector Observations: *Observed several house flies in the back prep area adjacent to the back door to the facility. [CA] Food facility shall be kept free of non-disease carrying insects, weevils, ants, gnats, and fruit flies.*

Follow-up By
10/01/2019

Rat droppings as evidence of vermin activity were observed in the back storage area to the facility. Droppings were observed under the dry storage racks. [CA] Each food facility shall be kept free of vermin: rodents (rats, mice), cockroaches, flies. Each food facility shall be kept free of vermin: rodents (rats, mice), cockroaches, flies. Clean facility, remove excess clutter, remove unused equipment, no cardboard liners or storage. Clean facility, remove excess clutter, remove unused equipment, no cardboard liners or storage.

As per PIC the droppings were old from an old infestation. A follow up inspection will be conducted to verify evidence for vermin activity. Any evidence of vermin activity or droppings at the time of the follow up will indicate and active infestation and may lead into enforcement action. Clean and sanitize all food contact surfaces, equipment surface and cooking surface. Close all openings to the facility

Note: Clean and clear the facility of all droppings and or evidence of rat droppings from the facility. A follow up inspection will be conducted on 10/01/19. Any evidence of vermin or droppings within the facility will result in the closure of the facility until such time that there is no longer evidence of a vermin infestation. All contaminated surfaces shall be cleaned and sanitized. Seal all holes and openings throughout the facility and ensure that all contributing factors such as cleaning, repairs, and the elimination of harborages have been resolved.

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations: *Bulk bag of onions and potatoes was observed to be stored outdoors [CA] All food shall be stored and prepared within a fully enclosed food facility to protect from contamination.*

Follow-up By
10/01/2019

Performance-Based Inspection Questions

N/A

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Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
Yogurt	Walk in refrigeration	36.00 Fahrenheit	
Hot Water	Restroom	100.00 Fahrenheit	
Samosa	Prep table	71.00 Fahrenheit	
Mint in water	Walk in refrigeration	36.00 Fahrenheit	
Hot Water	Ware wash sink	120.00 Fahrenheit	
Hot Water	Food prep sink	120.00 Fahrenheit	
Cilantro in water	Walk in refrigeration	36.00 Fahrenheit	
Hot Water	Hand wash sink	100.00 Fahrenheit	

Overall Comments:

Note: Clean and clear the facility of all droppings and or evidence of rat droppings from the facility. A follow up inspection will be conducted on 10/01/19. Any evidence of vermin or droppings within the facility will result in the closure of the facility until such time that there is no longer evidence of a vermin infestation. All contaminated surfaces shall be cleaned and sanitized. Seal all holes and openings throughout the facility and ensure that all contributing factors such as cleaning, repairs, and the elimination of harborages have been resolved.

At this time the owner was unable to provide pest control report. Provide the pest control report before the end of the day today.

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 **10/11/2019**. 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: Niranjan Mettu
PIC

Signed On: September 27, 2019