

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 FA0259437 - KOKILA'S KITCHEN		Site Address 1427 BRANHAM LN, SAN JOSE, CA 95118		Inspection Date 01/31/2023	
Program PR0380136 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name SANCHULA, RAMANJANEYU		Inspection Time 15:45 - 17:15
Inspected By ANJANI SIRCAR	Inspection Type ROUTINE INSPECTION	Consent By VIJAY ANGINA	FSC Aruna Kumari Sanchula 2/17/2023		

Placard Color & Score
GREEN
77

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							
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							S
K07 Proper hot and cold holding temperatures					X		S
K08 Time as a public health control; procedures & records					X		
K09 Proper cooling methods					X		
K10 Proper cooking time & temperatures					X		S
K11 Proper reheating procedures for hot holding					X		
K12 Returned and reservice of food					X		
K13 Food in good condition, safe, unadulterated							
K14 Food contact surfaces clean, sanitized					X		
K15 Food obtained from approved source							
K16 Compliance with shell stock tags, condition, display					X		
K17 Compliance with Gulf Oyster Regulations					X		
K18 Compliance with variance/ROP/HACCP Plan							
K19 Consumer advisory for raw or undercooked foods							
K20 Licensed health care facilities/schools: prohibited foods not being offered							
K21 Hot and cold water available		X		X			
K22 Sewage and wastewater properly disposed							
K23 No rodents, insects, birds, or animals							

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	X	
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	X	
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		X
K39 Thermometers provided, accurate		X
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		X
K46 No unapproved private home/living/sleeping quarters		
K47 Signs posted; last inspection report available	X	

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K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

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

Inspector Observations: Hot Water measured less than 120F at ware wash and prep sink. As per PIC hot water was turned off as they were working on plumbing line leading to the grease trap to comply with the city of San Jose's regulation. [CA] Hot water shall be supplied at a minimum temperature of at least 120°F measured from the faucet at ware wash sink, mop sink and food prep sink. Hand washing facilities shall be equipped to provide minimum 100°F water under pressure for a minimum of 15 seconds. [COS] PIC turned up the water heater to provide warm water.

Follow-up By
02/01/2023

Note: Water did not temp to 120F at the ware wash sink at the end of the inspection. A follow-up inspection will be conducted to verify that the hot water measures at 120F.

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations: Food handling employees were lacking food handler cards. [CA] Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.

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: Spices stored in bulk food containers on storage racks alongside the three door reach in refrigeration units were lacking lids. Opened bulk bag of sugar in the rear storage area was stored uncovered. [CA] Store open bulk foods in approved NSF containers with tight fitting lids.

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations: Lacking test strips to measure sanitation concentration of chlorine sanitizer. [CA] Testing equipment and materials shall be provided to adequately measure the applicable sanitization method used during manual or mechanical ware washing.

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations: Light bulbs in the mechanical ventilation hood system in the cook line and in the dry storage room were lacking shatterproof protective shields. [CA] Light bulbs shall be shielded, coated or otherwise shatter-resistant in areas where there is unpackaged foods, clean equipment, utensils, linens, or unwrapped single use articles.

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

Inspector Observations: Cold holding units lacking thermometers. [CA] A thermometer +/- 2°F shall be provided and correctly located in each hot and cold holding unit containing potentially hazardous foods.

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations: Food debris and grime build up under the cold holding unit and alongside the cook line. [CA] Ceilings of all rooms where nonprepackaged food is handled shall be smooth, of durable construction, and of nonabsorbent material that is easily cleanable.

K47 - 2 Points - Signs not posted; last inspection report not available; 113725.1, 113953.5, 113978, 114381(e)

Inspector Observations: Health permit posted in the cashiers desk was expired. [CA] A current valid health permit issued by this department shall be posted in public view in the food facility.

Performance-Based Inspection Questions

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All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
Meat	Two door reach in freezer	7.00 Fahrenheit	
Hot Water	Ware wash sink	98.00 Fahrenheit	
Half and Half	Under counter reach in unit	37.00 Fahrenheit	
Kabab	Floor freezer	3.00 Fahrenheit	
Paneer	Cold holding insert	35.00 Fahrenheit	
Produce	Three door reach in	36.00 Fahrenheit	
Egg	Two door reach in refrigeration	37.00 Fahrenheit	
Hot Water	Hand wash sink restroom	97.00 Fahrenheit	
Grilled veggies	Cold holding insert	38.00 Fahrenheit	
Coconut Milk	Under counter reach in unit	37.00 Fahrenheit	
Lamb	Three door reach in	36.00 Fahrenheit	
Hot Water	Hand wash sink - prep	97.00 Fahrenheit	
Chicken	Two door reach in freezer	7.00 Fahrenheit	
Milk	Three door reach in	36.00 Fahrenheit	
Curry	Two door reach in refrigeration	37.00 Fahrenheit	
Hot Water	Prep sink	97.00 Fahrenheit	
Biryani	Two door reach in refrigeration	36.00 Fahrenheit	

Overall Comments:

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 **2/14/2023**. 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: Vijay Angina
 PIC
Signed On: January 31, 2023