

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 FA0252452 - ANANDA BHAVAN BIRYANI HUT - MILPITAS		Site Address 61 SERRA WY 120, MILPITAS, CA 95035		Inspection Date 10/23/2019	
Program PR0367465 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name CREST INVESTMENT GROU		Inspection Time 10:50 - 13:30
Inspected By GLENCIJOY DAVID	Inspection Type ROUTINE INSPECTION		Consent By RANJITH RAMASAMY	FSC Not Available	

Placard Color & Score
GREEN
70

RISK FACTORS AND INTERVENTIO	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						S
K05 Hands clean, properly washed; gloves used properly	X						
K06 Adequate handwash facilities supplied, accessible			X				N
K07 Proper hot and cold holding temperatures		X		X			S
K08 Time as a public health control; procedures & records						X	
K09 Proper cooling methods	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 PRACTICE	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	X	
K31 Consumer self service does prevent contamination		
K32 Food properly labeled and honestly presented		
K33 Nonfood contact surfaces clean	X	
K34 Warewash facilities: installed/maintained; test strips		
K35 Equipment, utensils: Approved, in good repair, adequate capacity	X	
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	X	
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		
K48 Plan review		
K49 Permits available		
K58 Placard properly displayed/posted		

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Comments and Observations

Major Violations

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

Inspector Observations: Measured yogurt at 50F in prep cooler in front service line. Per employee, yogurt has been in unit over night and lid was left open at 7:30AM. Measured tandoori chicken at 115F at buffet, per employee, chicken has been in unit for less than 1 hour. [CA] PHFs shall be held at 41°F or below or at 135°F or above. [COS] Yogurt was voluntarily discarded. Tandoori chicken will be served until 2:30PM and then discarded.

Minor Violations

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

Inspector Observations: No Food Safety Certificate available. [CA] Food facilities that prepare, handle, or serve nonprepackaged foods shall have a valid FSC available for review at all times.

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: No paper towels at back handwash sink. [CA] Single-use sanitary towels shall be provided in dispensers at all times.

K14 - 3 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

Inspector Observations: Accumulation of debris on plates on rack near service area, on plates above hot hold unit, and on shelves in back prep area. [CA] Food-contact surfaces and utensils shall be clean to sight and touch. Clean equipment and utensils shall be covered or inverted to prevent contamination of the food contact surface.

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

Inspector Observations: One dead cockroach in water for steam table at buffet, one dead cockroach underneath warewash machine, and several dead cockroaches in light shields. [CA] Clean and sanitize area of dead cockroaches.

Rodent droppings present in cabinet underneath buffet. No contamination of food or food contact surfaces observed. [CA] Clean and sanitize area of old droppings.

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations: Open containers of bulk food present in prep area. [CA] Store open bulk foods in approved NSF containers with tight fitting lids.

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations: Accumulation of debris on exterior of cooking equipment, shelving, sinks, and refrigeration. [CA] Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

Accumulation of dust and grease on hood and hood filters. [CA] Clean mechanical exhaust hood and filters of accumulations.

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

Inspector Observations: Cardboard used to line floor in walk in cooler. [CA] Discontinue the use of cardboard boxes to line shelves and flooring, use approved equipment made of materials that is easily cleanable, durable, smooth, and nonabsorbent.

Yogurt containers re-used to store foods. [CA] Food containers intended for single use shall not be reused.

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

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Inspector Observations: Handwash sink is leaking from faucet. [CA] Repair faucet for sink and maintain in clean and good repair.

Leaking piper underneath two compartment sink. [CA] Repair pipe for sink and maintain in clean and good repair.

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

Inspector Observations: Accumulation of debris on walls and floor throughout prep area. [CA] Walls and floors in food preparation area shall be kept clean.

Missing and cracked floor tiles present throughout prep area. [CA] Replace broken floor tiles with a smooth and of durable construction and nonabsorbent material that is easily cleanable.

Holes in various parts of walls and along cove basing in prep area. [CA] Repair holes in structure and maintain in good repair to prevent pest harborage.

Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Measured Observations

Item	Location	Measurement	Comments
eggs	prep cooler - back cook line	41.00 Fahrenheit	
yogurt	buffet	41.00 Fahrenheit	
chlorine	warewash machine	50.00 PPM	
yogurt	walk in cooler	39.00 Fahrenheit	
daal rice	hot hold inserts	154.00 Fahrenheit	
sauce	walk in cooler	39.00 Fahrenheit	
noodles	buffet	136.00 Fahrenheit	
chicken	prep cooler - back cook line	38.00 Fahrenheit	
hot water	three compartment sink/two compartment sink	120.00 Fahrenheit	
hot water	handwash sink/restroom sink	100.00 Fahrenheit	
soup	buffet	154.00 Fahrenheit	
lentil soup	hot hold inserts	165.00 Fahrenheit	
chicken in sauce	prep cooler - back cook line	39.00 Fahrenheit	
curry	prep cooler - back cook line	39.00 Fahrenheit	
fried cauliflower	walk in cooler	38.00 Fahrenheit	
paneer	prep cooler - back cook line	45.00 Fahrenheit	prep
tandoori chicken	buffet	115.00 Fahrenheit	
spring rolls	walk in freezer	5.00 Fahrenheit	IR
yogurt	sliding door cooler	41.00 Fahrenheit	
biryani	walk in cooler	38.00 Fahrenheit	
cream	prep cooler - back cook line	49.00 Fahrenheit	prep
yogurt	prep cooler	50.00 Fahrenheit	
lentil rice	hot hold inserts	171.00 Fahrenheit	

Overall Comments:

Facility has Biryani N Tadka name on outside of building. Per employee, two different names of businesses operate out of the same kitchen with the same owner. Name of both businesses was placed on placard per owner's request.

Employees state that lunch buffet is only served from 11:30AM-2:30PM and then food is discarded. Facility shall provide procedures for buffet if food is placed on Time as a Public Health Control (TPHC).

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 **11/6/2019**. 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.

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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: Ranjith Ramasamy
Employee

Signed On: October 23, 2019