

# 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 03/03/2023	
Program PR0304400 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name BRAIN FOODS LLC		Inspection Time 13:00 - 14:30
Inspected By RAYMOND CHUNG	Inspection Type ROUTINE INSPECTION		Consent By MANISH TYAGI	FSC Manish Tyagi 04/25/2023	

Placard Color & Score
<b>GREEN</b>
<b>93</b>

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	X						S
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	X						S
K07 Proper hot and cold holding temperatures			X				
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 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		
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		
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	X	
K39 Thermometers provided, accurate		
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		
K46 No unapproved private home/living/sleeping quarters		
K47 Signs posted; last inspection report available		

# OFFICIAL INSPECTION REPORT

Facility FA0201505 - AURUM	Site Address 132 STATE ST, LOS ALTOS, CA 94022	Inspection Date 03/03/2023
Program PR0304400 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name BRAIN FOODS LLC	Inspection Time 13:00 - 14:30
K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

## Comments and Observations

### Major Violations

No major violations were observed during this inspection.

### Minor Violations

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

#### ***Inspector Observations:***

***Cut tomatoes in the salad and pastry prep unit measured at 46F. [corrective action] Maintain potentially hazardous foods at 41F or below.***

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:***

***Ambient temperature of salad and pastry prep unit measured at 48F. [corrective action] Adjust/repair the unit so that it can hold food at 41F or below.***

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

#### ***Inspector Observations:***

***Observed table top fryer and induction burner installed in the kitchen. Both pieces of equipment were not operating under a functional exhaust hood. [corrective action] Discontinue using the fryer and induction burner and remove them from the kitchen.***

### Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

### Measured Observations

Item	Location	Measurement	Comments
warm water	restroom	100.00 Fahrenheit	
ambient	prep unit (salad & pastry)	48.00 Fahrenheit	
cut tomatoes	prep unit (salad & pastry)	46.00 Fahrenheit	
tomato onion sauce	steam table	175.00 Fahrenheit	
marinated fish	cold drawer	32.00 Fahrenheit	
hot water	3-compartment sink	130.00 Fahrenheit	
quat sanitizer	sanitizer bucket @ cook line	300.00 PPM	
rice	1-door reach-in cooler	41.00 Fahrenheit	
yellow lentil	1-door reach-in cooler	36.00 Fahrenheit	
chlorine sanitizer	upright dishwasher	50.00 PPM	
heavy cream	walk-in cooler	38.00 Fahrenheit	
fried cauliflower	walk-in cooler	41.00 Fahrenheit	
chlorine sanitizer	undercounter dishwasher	50.00 PPM	
onion sauce	prep unit	36.00 Fahrenheit	
tomato sauce	cold drawer	40.00 Fahrenheit	
samosa	undercounter cooler	40.00 Fahrenheit	
hot water	prep sink	140.00 Fahrenheit	
lamb	2-door reach-in freezer	26.00 Fahrenheit	
black lentils	steam table	188.00 Fahrenheit	
fried cauliflower	cold drawer	41.00 Fahrenheit	
chicken curry	prep unit	38.00 Fahrenheit	

### Overall Comments:

# OFFICIAL INSPECTION REPORT

<b>Facility</b> FA0201505 - AURUM	<b>Site Address</b> 132 STATE ST, LOS ALTOS, CA 94022	<b>Inspection Date</b> 03/03/2023
<b>Program</b> PR0304400 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	<b>Owner Name</b> BRAIN FOODS LLC	<b>Inspection Time</b> 13:00 - 14:30

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 **3/17/2023**. 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:** Manish Tyagi  
Chef

**Signed On:** March 03, 2023