

County of Santa Clara
Department of Environmental Health
Consumer Protection Division

- No Signature



1555 Berger Drive, Suite 300, San Jose, CA 95112-2716
 Phone (408) 918-3400 www.ehinfo.org

OFFICIAL INSPECTION REPORT

Facility FA0209557 - CHENNAI KING'S		Site Address 457 E SAN CARLOS ST, SAN JOSE, CA 95112		Inspection Date 04/23/2021	
Program PR0302490 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name TIRUPARAM KUNDRAM INC		Inspection Time 13:45 - 15:30
Inspected By MARCELA MASRI	Inspection Type ROUTINE INSPECTION	Consent By GUNISH	FSC Not Available		

Placard Color & Score
RED
53

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						S
K06 Adequate handwash facilities supplied, accessible		X					
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		N
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	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	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		X
K45 Floor, walls, ceilings: built, maintained, clean		X
K46 No unapproved private home/living/sleeping quarters		
K47 Signs posted; last inspection report available		

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

Comments and Observations

Major Violations

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

Inspector Observations: FOUND THE PAPER TOWELS OUTSIDE THE WALL DISPENSER FOR THE HAND WASH SINK IN THE FRONT SERVICE AREA AND FOUND NO PAPER TOWELS IN THE RESTROOM. [CA] PROVIDE PAPER TOWELS IN THE WALL DISPENSER.

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

Inspector Observations: FOUND CHICKEN AT 59F, VARIOUS SAUCES AT 59F AND COOKED VEGETABLE DISHES IN CONTAINERS AT 58F IN THE SERVICE REFRIGERATOR. [CA] KEEP POTENTIALLY HAZARDOUS FOOD AT 41F OR BELOW. THE FOOD HAS BEEN DISCARDED BY OPERATOR SEE VC&D.

K22 - 8 Points - Sewage and wastewater improperly disposed; 114197

Inspector Observations: THE 3 COMPARTMENT SINK IS CLOGGED COMPLETELY (THE 1ST COMPARTMENT). [CA] A FACILITY SHALL HAVE A FULLY OPERATIONAL WARE WASH SINK.

FOUND SMALL PUDDLES OF WATER IN THE KITCHEN. [CA] REMOVE ALL THE WATER.

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: FOUND A LIVE COCKROACH INSIDE THE CHICKEN DISH IN THE SERVICE REFRIGERATOR. FOUND A FEW MORE DEAD COCKROACHES ON THE INSERT AREA OF THE SERVICE REFRIGERATOR, ON THE WALLS IN THE KITCHEN, AND THE FOOD PREPARATION SINK, AS WELL AS THE FOOD SHELVES IN THE KITCHEN. [CA] NO FOOD FACILITY SHALL HAVE LIVE OR DEAD COCKROACHES. REMOVE THE COCKROACHES, CLEAN AND SANITIZE THE FOOD CONTACT SURFACES, THE FLOORS AND WALLS AND THE EQUIPMENT IN THE KITCHEN AND ANY OTHER AREAS THAT MAY HAVE BEEN IN CONTACT WITH THE COCKROACHES. REMOVE ALL THE CLUTTER AND THOROUGHLY CLEAN THE FACILITY. CONTINUE UTILIZING THE PEST CONTROL THAT HAS BEEN SERVICING THE FACILITY.

Minor Violations

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

Inspector Observations: FOUND NO FOOD SAFETY CERTIFICATE AVAILABLE. [CA] PROVIDE THE FOOD SAFETY CERTIFICATE.

FAILURE TO COMPLY WITH THIS VIOLATION MAY RESULT IN OFFICE HEARING OR FURTHER LEGAL ACTION.

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

Inspector Observations: FOUND THE SURFACES OF THE REFRIGERATORS AND TABLES IN THE FRONT AND BACK OF THE FACILITY WITH FOOD DEBRIS AND GREASE AND STICKY TO THE TOUCH. [CA] CLEAN THESE SURFACES ON A REGULAR BASIS.

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: FOUND THE SERVICE REFRIGERATOR UNABLE TO KEEP THE POTENTIALLY HAZARDOUS FOOD AT 41F OR BELOW. [CA] REPAIR THE REFRIGERATOR SO THAT IT CAN KEEP THE PHF AT 41F OR BELOW.

Follow-up By
04/26/2021

FOUND THE CUTTING BOARD TO HAVE EXCESSIVE STAINS AND DEEP CUTS. [CA] [CA] Surfaces of equipment such as cutting blocks and boards that are scratched and scored so that they can no longer be effectively be cleaned and sanitized shall be resurfaced or replaced.

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

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Inspector Observations: FOUND GAS COOKING EQUIPMENT OUTSIDE THE HOOD CANOPY. [CA] THE COOKING EQUIPMENT SHALL BE 5 INCHES INSIDE THE HOOD CANOPY.

FOUND THE LIGHT IN THE KITCHEN BLINKING AND THE LIGHTS ARE MISSING THE COVER. [CA] PROVIDE THE LIGHT COVER AND REPLACE THE BLINKING LIGHTS.

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

Inspector Observations: FOUND NO THERMOMETER FOR THE SERVICE REFRIGERATOR. [CA] PROVIDE A THERMOMETER AND KEEP IT INSIDE THE REFRIGERATOR. CHECK EVERY DAY TO MAKE SURE IT IS UNDER 41F.

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations: FOUND A LARGE MIXER OUTSIDE IN THE BACK OF THE FACILITY. [CA] KEEP THE EQUIPMENT INSIDE THE FACILITY. IF IT IS NOT ESSENTIAL TO THE FACILITY'S OPERATION, REMOVE IT FROM THE FACILITY.

FOUND TOOTHPASTE TUBE STORED ON THE FOOD SHELF NEAR THE 3 COMPARTMENT SINK. [CA] STORE PERSONAL ITEMS SEPARATE AND AWAY FROM FOOD OR FOOD RELATED ITEMS.

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

Inspector Observations: FOUND FOOD DEBRIS AND GREASE ACCUMULATION BEHIND THE COOKING EQUIPMENT AND THROUGHOUT THE FACILITY ON THE FLOOR AND WALLS. [CA] CLEAN THE FLOORS AND WALLS.

Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.

Measured Observations

Item	Location	Measurement	Comments
COOKED VEGETABLES	SERVICE REFRIGERATOR	58.00 Fahrenheit	
MILK	SLIDE DOOR REFRIGERATOR	25.00 Fahrenheit	
CHICKEN DISH	SERVICE REFRIGERATOR	59.00 Fahrenheit	
EGGS	SLIDE DOOR REFRIGERATOR	25.00 Fahrenheit	
VARIOUS SAUCES	SERVICE REFRIGERATOR	59.00 Fahrenheit	
HOT WATER	HAND WASH SINK	100.00 Fahrenheit	
HOT WATER	3 COMPARTMENT SINK	120.00 Fahrenheit	

Overall Comments:

SIGNATURE NOT OBTAINED DUE TO COVID-19 AND SOCIAL DISTANCING PARAMETERS. A COPY OF THIS REPORT WILL BE EMAILED TO THE OPERATOR.

THIS FACILITY IS NOW CLOSED DUE TO HAVING COCKROACHES IN THE FOOD AND ON FOOD CONTACT SURFACES AS WELL AS NOT HAVING AN OPERATIONAL WARE WASH SINK.

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CLOSURE / PERMIT SUSPENSION NOTICE

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 **5/7/2021**. 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.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states 'If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.'

You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

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