## **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**

		Site Address 498 N 13TH ST, SAN JOSE, CA 95112		Inspection Date 03/19/2021	Placard Color & Score
Program Owner Name Inspe   PR0304881 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11 NIYANJAN DAS REDDY MET 113					RED N/A
Inspected By OBDULIA DUQUE-TURCIOS	Inspection Type LIMITED INSPECTION	Consent By NIRANJAN DAB M	Consent By NIRANJAN DAB METTU		

## **Comments and Observations**

#### **Major Violations**

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

Inspector Observations: Fresh and old rodent droppings were observed on the food contact surfaces (storage shelf above the cold holding/undercounter unit, and on the front counter use to stored condiment containers) in the preparation area. In addition, dropping accumulation were observed under the small table in the preparation area, kitchen floor, between reach-in units, under storage racks and shelvings, and under the 3-compartment sink. [CA] A FOOD FACILITY shall always be constructed, equipped, maintained, and operated as to prevent the entrance and harborage of animals, birds, and VERMIN, including, but not limited to, rodents and insects. Clean and sanitize all food contact surfaces and cooking areas. Must also clean walls, and if it is possible move equipment to reach overhead or enclosed areas. Obtain service of a professional pest control company today (03/19/2021), and use effective measures to control the entrance and harborage of rodents in the food facility. Comply by 03/22/2021.

Food facility is closed due to vermin infestation, and such facility shall remain closed until violation is corrected, and upon approval by the enforcement officer. Immediately cease and desist food operation until vermin infestation (rodents) is controlled.

#### **Minor Violations**

No minor violations were observed during this inspection.

#### Performance-Based Inspection Questions

N/A

#### **Measured Observations**

Item	Location	Measurement	<u>Comments</u>
hot water temperature	3-compartment sink	127.00 Fahrenheit	
warm water temperature	handwashing facility	108.00 Fahrenheit	
Chlorine sanitizing solution	mechanical dishwasher	50.00 PPM	

### **Overall Comments:**

Food facility is closed due to vermin infestation, and such facility shall remain closed until violation is corrected, and upon approval by the enforcement officer. Immediately cease and desist food operation until vermin infestation (rodents) is controlled.

# **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 <u>4/2/2021</u>. 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.

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Facility		Site Address	=110	Inspection Date 03/19/2021
FA02	09728 - SWAAD INDIAN CUISINE	498 N 13TH ST, SAN JOSE, CA 9		03/19/2021
Progra		Owner Name		Inspection Time
PR03	04881 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC	- FP11 NIYANJAN DAS REDDY METTU		11:20 - 12:20
egend	l <u>:</u>			
CA]	Corrective Action			
cosj	Corrected on Site			
N]	Needs Improvement			
IA]	Not Applicable			
10]	Not Observed	Received By:	Niranjan Dab Mettu	
PBI]	Performance-based Inspection		Person in Charge	
PHF]	Potentially Hazardous Food	Signed On:	Signed On: March 19, 2021	
PIC]	Person in Charge			
PPM]	Part per Million	Comment:	Report emailed to the person in charge.	
5]	Satisfactory			
SA]	Suitable Alternative			

[TPHC] Time as a Public Health Control