

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 FA0240069 - BANANA LEAF		Site Address 182 RANCH DR, MILPITAS, CA 95035		Inspection Date 08/09/2023	
Program PR0340080 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name ARCHANA PRASAD		Inspection Time 10:15 - 12:00
Inspected By GINA STIEHR	Inspection Type ROUTINE INSPECTION		Consent By JACK LI	FSC David Yim 04/09/2027	

Placard Color & Score
GREEN
82

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	X			N
K06 Adequate handwash facilities supplied, accessible	X						S
K07 Proper hot and cold holding temperatures			X	X			N
K08 Time as a public health control; procedures & records	X						S
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						S
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	X	
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		
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		

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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

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: Observed employee to fix clogged floor drain, rinse hands in the middle compartment of the warewash sink, and begin to remove raw chicken from sink. Inspector stopped employee from touching the raw chicken and instructed the employee to properly wash hands with soap and warm water for a minimum of 20 seconds.

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

Inspector Observations: Observed potentially hazardous foods that measured in the temperature danger zone located in the food prep cold hold unit (scallops 49F). According to PIC, the unit was just loaded with food. [CA] Ensure PHFs are properly cold held at 41F or below OR hot held at 135F or above. Ensure all foods placed into the food prep cold hold unit are 41F or below. [COS] PIC had staff put scallops into walk-in cooler to cool down to 41F.

K22 - 3 Points - Sewage and wastewater improperly disposed; 114197

Inspector Observations: Observed one clogged floor sink in back of the kitchen under the rice steamer. According to the PIC, the rice steamer does not get used, but he will call a plumber to fix the clog. [CA] Ensure floor sinks are clear and can properly drain. [COS] An employee unclogged the floor sink during time of inspection.

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

Inspector Observations: Observed numerous fruit flies in the facility. [CA] Eliminate pests from facility. Recommend working with professional pest control. Discontinue use of fly tape.

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

Inspector Observations: Observed open bulk food bins without lids. [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: Observed improper use of warewash sink (food preparation being conducted in 3 comp sink for onions and raw chicken as well has handwashing). [CA] Ensure warewash sink is utilizing the 3 comp sink for warewashing only. Remove the food from the 3 comp sink and thoroughly wash and sanitize the compartments of the sink so they are ready for warewashing and sanitizing. Discontinue use of warewashing sink for handwashing and food preparation.

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

Inspector Observations: Observed light to not be working in one of the food prep areas were 5 employees were chopping meat and vegetables. [CA] Repair light and provide adequate lighting in food preparation area.

Observed a deep fryer under a hood that did not have a 6" overhang. [CA] There shall be a minimum of 6 inches overhang of ventilation hood over cooking equipment.

Performance-Based Inspection Questions

Needs Improvement - Hands clean/properly washed/gloves used properly.

Needs Improvement - Proper hot and cold holding temperatures.

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Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
tofu	food prep cold hold	43.00 Fahrenheit	
chicken, salmon	walk-in freezer	9.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	
raw chicken	On drainboard of food prep sink	38.00 Fahrenheit	just prepped
rice	walk-in cooler	36.00 Fahrenheit	
ice cream	freezer	12.00 Fahrenheit	
hot water	3 comp sink	120.00 Fahrenheit	
chlorine	warewash machine	50.00 PPM	
scallops	food prep cold hold	49.00 Fahrenheit	
hard boiled egg	food prep cold hold	41.00 Fahrenheit	
beef skewer	drawer cooler	35.00 Fahrenheit	
cream	lowboy refrigerator	39.00 Fahrenheit	
ice cream	freezer	1.00 Fahrenheit	
vegetable spread	lowboy refrigerator	34.00 Fahrenheit	
chicken	cookline	187.00 Fahrenheit	final cook temp
shrimp	food prep cold hold	43.00 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 **8/23/2023**. 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: Jack Li
Manager

Signed On: August 09, 2023