

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 FA0212154 - I GRILL		Site Address 3170 DE LA CRUZ BL 131, SANTA CLARA, CA 95054		Inspection Date 06/25/2025		Placard Color & Score RED 60		
Program PR0304798 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name SAMSKRUTI KITCHEN, INC.		Inspection Time 11:00 - 13:40			
Inspected By MINDY NGUYEN		Inspection Type ROUTINE INSPECTION		Consent By RAVITEJA				FSC JOBIN JACOB VALIYATHUKUDY 10/09/2026

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					
K07	Proper hot and cold holding temperatures			X				N
K08	Time as a public health control; procedures & records					X		
K09	Proper cooling methods			X				N
K10	Proper cooking time & temperatures					X		
K11	Proper reheating procedures for hot holding	X						N
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					N

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	X	
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	X	
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use		
K39	Thermometers provided, accurate	X	
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	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: *At the handsink next to a 3-compartment sink: observed paper towel dispenser was empty.*

[CA] *Keep paper towel dispenser stocked at all times.*

(Note: facility was closed. See K23 and notes below).

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

Inspector Observations: *Observed cockroaches in the following locations:*

- 1 live cockroach on the wall behind the handsink next to the 3-compartment sink.
- 1 live cockroach on the wall inside the dry storage room, behind slicer equipment.
- Approximately 15 cockroaches on a sticky trap on the kitchen floor behind the prep table right outside the dry storage room, at least one of which was alive.

[CA]: *The premises of each food facility must be maintained free of vermin. A facility cannot operate if there is a vermin infestation that leads to contamination of food contact surfaces, packaging, utensils, food equipment, or adulteration of food. The facility is required to cease operations immediately and must remain closed until all corrective actions on the provided checklist are completed.*

FACILITY WAS CLOSED. See comments below.

Minor violation: *Observed approximately 5-10 flies in the kitchen.*

[CA] *Keep facility clear of flies.*

Follow-up By
06/30/2025

Minor Violations

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

Inspector Observations: *Inside the walk-in refrigerator: measured internal temperature of milk, cooked meats, tomatoes to be 43 - 46F.*

(Note: ambient temperature of walk-in refrigerator measured 40F after a metal probe thermometer was left inside with the door closed for 30 minutes.)

[CA] *Keep potentially hazardous foods at 41F and below or 135F and above.*

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: *Observed cooked chicken cooling in a tall layer inside the walk-in refrigerator.*

[CA] *Potentially hazardous foods must be rapidly cooled using one or more of the following methods:*

- *Placing the food in shallow pans*
- *Separating the food into smaller or thinner portions*
- *Using rapid cooling equipment*
- *Using containers that facilitate heat transfer*
- *Adding ice as an ingredient*
- *Using ice paddles*
- *Inserting appropriately designed containers in an ice bath and stirring frequently*

K29 - 2 Points - Toxic substances improperly identified, stored, used; 114254, 114254.1, 114254.2

Inspector Observations: *Observed butane canister on shelf in kitchen in food prep area.*

[CA] *Store toxic substances below/away from food prep areas.*

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

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Inspector Observations: *Observed bulk containers of crystalline substance in the dry storage area lacked labels.*

[CA] *Label food containers if not immediately identifiable.*

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

Inspector Observations: *Observed heavy accumulation of grease and food debris on surfaces including metal shelving, cooking equipment, walk-in refrigerator door.*

[CA] *Keep surfaces clean.*

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: *Observed cardboard and aluminum foil was used to line surfaces.*

[CA] *Discard cardboard and aluminum foil. Surfaces must be smooth, durable, and easily cleanable.*

Observed heavily damaged cutting board.

[CA] *Replace cutting board.*

Observed damaged insulation on piping behind cooking equipment.

[CA] *Replace damaged insulation.*

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations: *Observed plastic cups used as scoops in multiple food containers (lassi, dry foods).*

[CA] *Use approved scoops with handles.*

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

Inspector Observations: *One prep unit's temperature display was not functioning. The front glass door refrigerator (with biryani) did not have a readily visible thermometer.*

[CA] *Repair temperature display.*

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

Inspector Observations: *Observed the right 3-compartment sink's faucet was loose.*

[CA] *Repair faucet.*

Observed lack of air gap at the rear floor sink (next to the dishwasher).

[CA] *Provided a minimum one inch air gap.*

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: *Observed tools stored on prep shelf in kitchen.*

[CA] *Store personal items away from food prep areas.*

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

Inspector Observations: *Observed damaged flooring in the front area with the biryani refrigerator. Observed accumulation of food debris on floors, especially behind tables/equipment.*

[CA] *Keep floors clean and in good condition.*

Performance-Based Inspection Questions

Needs Improvement - Proper cooling methods.

Needs Improvement - Proper reheating procedures for hot holding.

Needs Improvement - Proper hot and cold holding temperatures.

Needs Improvement - No rodents, insects, birds, or animals.

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Measured Observations

Item	Location	Measurement	Comments
CHICKEN, BIRYANI, MANGO LASSI	FRONT GLASS DOOR REFRIGERATOR	40.00 Fahrenheit	
MILK, MEATS, SLICED TOMATOES	WALK-IN REFRIGERATOR	43.00 Fahrenheit	43-46F
MEATS, COOKED DISHES, LENTILS	PREP UNIT	40.00 Fahrenheit	
HOT WATER	3-COMPARTMENT SINK	120.00 Fahrenheit	
WARM WATER	HANDSINK	100.00 Fahrenheit	
COOKED CHICKEN	WALK-IN REFRIGERATOR	45.00 Fahrenheit	COOLING, COOKED AT 7AM

Overall Comments:

FACILITY WAS CLOSED DUE TO EVIDENCE OF AN ACTIVE COCKROACH INFESTATION.

Provided Checklist for Reopening After Closure Due to Vermin Infestation. Informed owner Suraj of closure over phone.

Requirements Before Reopening (a minimum 24 hours must elapse before contacting our office):

- 1. Email the signed and completed Reopening Checklist to the assigned inspector.**
- 2. Submit a copy of the pest control report from a licensed provider.**

Call DEH at (408) 918-3400. A follow up inspection will be conducted. The first follow-up is free of charge. Any additional follow-up inspection(s) shall each be billed \$298/hr during business hours, or \$645 during non-business hours. Failure to comply may result in enforcement action. Please call Mindy Nguyen at (408) 918-3490 if there are any changes or updates.

An office hearing will be assessed.

Due to technical difficulties, this report will be emailed to the facility.

Joint inspection with Maverick Chin. Consulted supervisor.

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 **7/9/2025**. 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



Received By: Ravieja
Front Staff
Signed On: June 25, 2025