

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 09/09/2022	
Program PR0304798 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name SAMSKRUTI KITCHEN, INC.		Inspection Time 11:15 - 12:30
Inspected By MAMAYE KEBEDE	Inspection Type FOLLOW-UP INSPECTION		Consent By KARTHI SUNDARAM		

Placard Color & Score
YELLOW
N/A

Comments and Observations

Major Violations

Cited On: 09/09/2022

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

Inspector Observations: Rice and chicken Briyani stored on the preparation table were measured at 80 OF. [CA] All hot-held food products must be stored at or above 135 OF unless time is being as a public health control method with appropriate time/temperature logs. The chef said these food products were cooked an hour ago. He is told to either reheat these food products at 165 OF and keep them at or above 135 OF, or rapid chill them to 41 OF and keep them inside the refrigeration units. Two container full of these food products are voluntarily condemned and destroyed by the chef (COS).

Follow-up By
09/15/2022

Cited On: 09/09/2022

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

Inspector Observations: Repeated violation: Many dry rat droppings were observed on the floor of the storage rooms, below the equipment stands, the preparation area, and even some on the dining area. [CA] Eliminate all insects and rodents from the facility by a legal method. All the holes, crevices, and cracks on the wall inside the building must be sealed to prevent rodents entering the property.

Follow-up By
09/15/2022

Minor Violations

Cited On: 09/09/2022

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations: Multiple open bag food contents were stored on the shelves. [CA] To prevent contamination, and infestation with insects and rodents, all open bag food products must be stored in properly labeled bulk containers that have approved covers.

Follow-up By
09/09/2022

Raw chicken and beef were stored above product and other ready to eat food products on one of the upright fridges.

[CA] To prevent possible contamination, please store ready to eat food products above raw or partially cooked foods.

Cited On: 09/09/2022

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations: Repeated violation: Multiple wet/soiled wiping towels were stored on the counters. [CA] Wet/soiled wiping towels must be stored in a bucket that has standard sanitizer concentration in between use which is 200 ppm quaternary ammonia or 100 ppm chlorine (bleach).

Follow-up By
09/09/2022

Cited On: 09/09/2022

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: Couple of open cup employee drinks were stored on the preparation tables. [CA] To prevent possible contamination, employees may only drink with covered cup container and store their drink in designated areas.

Follow-up By
09/09/2022

Cited On: 09/09/2022

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

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Inspector Observations: Heavy food residue accumulations are observed on the floor and floor sinks below the storage shelves, preparation area, preparation sink, utensils storage shelves, and dishwashing area.
[CA] Conduct a regular thorough cleaning on the floor areas.

Follow-up By
09/16/2022

Measured Observations

N/A

Overall Comments:

Note: This is a follow-up inspection to the routine inspection that was conducted on 07/14/2022. Most the violations which were cited during the routine inspection are also observed today. Therefore, the facility shall remain on conditional pass. Another follow-up inspection shall be conducted on 09/15/2022 at a cost of \$219/hour to the owner.

If the rodent infestation issue is not addressed by then, the facility may have to be closed.

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 **9/23/2022**. 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: Ramana Duggirala
Manager

Signed On: September 09, 2022