

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 11/18/2019	
Program PR0304798 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11				Owner Name SAMSKRUTI KITCHEN, INC.	
Inspected By DONALD COPELAND		Inspection Type LIMITED INSPECTION		Inspection Time 13:30 - 14:20	
		Consent By RANJTH			

Placard Color & Score YELLOW N/A
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Comments and Observations

Major Violations

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: *Observed employee bus dirty dishes to back area then return to front area and handle clean cups and other utensils without washing hands first. [CA] All employees must wash hands whenever switching tasks and especially after handling highly contaminated surfaces. [COS] Employee was told to wash hands, utensils were placed into warewash sink.*

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

Inspector Observations: *Handwash sink nearest to prep sink is inoperable, both hot and cold water are turned off. Handwash sink near warewash sink does not have paper towels and is inaccessible due to pots and utensils being stored at base. [CA] All handwash sinks shall provide warm water of 100F, soap, paper towels and be accessible at all times. [COS] Employee removed obstruction and provided paper towels.*

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

Inspector Observations: *Measured several dishes containing chicken, cream, cooked vegetables, and/or cheese between 93F and 129F at the buffet line. PIC stated their intention is to keep dishes hot. [CA] All PHFs shall be kept at 135F or above if being hot held. [COS] PHFs will be used or discarded by the end of lunch period at 2PM.*

K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000

Inspector Observations: *Biryani and other PHFs held under TPHC are lacking time marking or time marking exceeds four hours. [CA] All PHFs held under TPHC shall be time marked and have written procedures available for review. [COS] PHFs will be discarded after lunch period of 2PM. Handout on TPHC given to PIC.*

K09 - 8 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: *Lentil dish (dal makhani) is measured at 78F on shelf. Per PIC it was cooked yesterday and left there to cool overnight. [CA] All PHFs shall be rapidly cooled using an approved method such as thin metal pans, ice bath, ice paddles, and/or placing into walk in cooler. PHFs must cool from 135F to 70F within two hours, and from 70F to 41F within four more hours. [COS] Food was discarded, see VC&D. Handout on cooling methods given to PIC.*

Minor Violations

No minor violations were observed during this inspection.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
Hot water	3 compartment sink	120.00 Fahrenheit	
Lentil dish	Shelf in kitchen area	78.00 Fahrenheit	
Biryani	Shelf in kitchen area	116.00 Fahrenheit	
Chicken dish	Buffet	95.00 Fahrenheit	
Paneer (cheese) dish	Buffet	124.00 Fahrenheit	

Overall Comments:

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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 **12/2/2019**. 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

G. G. W.

Received By: Deepan Gnanasekaran
PIC

Signed On: November 18, 2019