

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 FA0204310 - CHENNAI KINGS		Site Address 856 W EL CAMINO REAL A, MOUNTAIN VIEW, CA 95128		Inspection Date 03/10/2020	
Program PR0304669 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name PALANI MALAI INC		Inspection Time 13:40 - 16:00
Inspected By LOC TRAN	Inspection Type ROUTINE INSPECTION	Consent By SUNDARESAN SUBRAMANYAM, OWNER		FSC Exempt	

Placard Color & Score GREEN 90

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						
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						S
K06 Adequate handwash facilities supplied, accessible	X						S
K07 Proper hot and cold holding temperatures	X						
K08 Time as a public health control; procedures & records						X	
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						
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		
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	X	
K37 Vending machines		
K38 Adequate ventilation/lighting; designated areas, use		X
K39 Thermometers provided, accurate		X
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		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

No major violations were observed during this inspection.

Minor Violations

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: HIGH TEMP DISHWASHER IS MISSING THE TEST STRIPS TO MEASURE FOR ADEQUATE SANITIZING SURFACE TEMP FOR HDRD SURFACES.

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: FOUND FACILITY WITH ABOUT 72' F OF LINEAR WIRING SHELF AND NEEDS ABOUT ANOTHER 24. [CA] PROVIDE THE REQUIRE 96 LINEAR FEET OF SHELVING.

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

Inspector Observations: FOUND THE RESTROOM WITHOUT A WORKING EXHAUST VENTILATION FAN. [CA] PROVIDE WORKING FAN TO REMOVE 5X THE VOLUME OF THE RESTROOM WITHIN 1 HOUR.

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

Inspector Observations: FOUND REFRIGERATORS MISSING WORKING THERMOMETERS. [CA] The thermometer in the reach-in refrigerator shall be placed where it is easily visible while checking refrigerator temperature.

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

Inspector Observations: THE KITCHEN FLOORING IS COATED WITH EPOXY AND FOUND LINOLEUM BASE BOARDS WITHOUT THE ADEQUATE COVERED BASE 3/8 INCH. THE OWNER IS WILLING TO INSTALL THE COVERED BASE WHEN THE FACILITY IS UNABLE TO MAINTAIN FLOORING EDGES CLEAN. [CA] INSTALL COVERED BASE ALONG THE KITCHEN FLOORING EDGES.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
RICE	PREP FRIG	130.00 Fahrenheit	
BROWN CURRY	PREP FRIG	150.00 Fahrenheit	
WARM WATER	RESTROOM HANDSINK	120.00 Fahrenheit	
QUAT	PREP FRIG	200.00 PPM	
MEAL CUP	PREP FRIG	160.00 Fahrenheit	
YELLOW SAUCE	PREP FRIG	165.00 Fahrenheit	
HOT WATER	3 COMP SINK	200.00 Fahrenheit	

Overall Comments:

FIRST ROUTINE INSPECTION FOR TIRUPATHI BHIMAS

KEEP ALL HANDWASH STATIONS CLEAR AND EASILY ACCESSIBLE.

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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 **3/24/2020**. 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: SUNDARESAN SUBRAMANYAM, OWNER

Signed On: March 10, 2020