

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 09/18/2020
Program PR0340080 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name BANANA LEAF INC	Inspection Time 13:55 - 14:40
Inspected By GABRIEL GONZALEZ	Inspection Type FOLLOW-UP INSPECTION	Consent By KAY TAN (PIC)	

Placard Color & Score

RED
N/A

Comments and Observations

Major Violations

Cited On: 09/14/2020

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

This violation found not in compliance on 09/18/2020. See details below.

Cited On: 09/18/2020

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

Inspector Observations: Cockroaches of various stages of life observed in the following locations:

- Live cockroach and a few dead cockroaches with approximately 100 cockroach droppings in crevice between counter top and island wall behind the left cash register.
- Four live cockroaches between keg fridge and ice cream unit.
- Dead cockroach inside of 2 door prep fridge.
- Dying cockroach and dead cockroach on top of 1 door open top fridge.
- Live cockroach on outside of walk in fridge.
- Two dead cockroaches in the two drawer fridge.
- Live cockroach on side of 1 door fridge in corner of the front cooking area.
- Live cockroach in 2 dr fridge gasket located at the back cooking area.
- Live cockroach on wall in the small storage closet.

[CA] The Environmental Health permit for this food facility is suspended. Continue to cease all food preparation and service, and keep the facility closed until the permit is reinstated by this department. The following corrective actions must be completed prior to the follow-up inspection:

- (1) Clean and sanitize floors, walls, ceilings, and equipment to remove vermin bodies and excrement, food debris, dust, grease, etc. Sanitizing must be accomplished using approved methods, such as the application of 100 ppm chlorine solution or 200 ppm quaternary ammonium solution.
- (2) Eliminate all vermin using approved methods. Only use pesticides that are necessary and specifically approved for use in a food facility. Pesticides must be used in accordance with the manufacturer's instructions. Follow the directives of your pest control operator for safe and effective application of pesticides. Maintain pest control reports on site for review by this department.
- (3) After the application of any pesticides, clean and sanitize all surfaces to remove any vermin bodies and excrement. All exposed or contaminated food-contact surfaces/utensils must be washed, rinsed, and sanitized.
- (4) Discard all food and single-use food utensils that have been contaminated by vermin, pesticides, or any other adulterants that may render food impure or injurious to health.
- (5) Resolve factors contributing to vermin infestation. Seal vermin entry and harborage points such as holes in floors, walls, and ceilings using approved material finishes; and seal crevices between fixed equipment and walls using water-proof material such as silicone caulking. Minimize gaps around exterior doors to one-fourth inch or less (e.g. install weatherstrips). Ensure all windows have screens with at least 16 mesh per square inch.

To request the follow-up inspection, call (408) 918-3400 Monday-Friday 7:30 AM-5:00 PM (office is closed on County holidays). The first follow-up inspection conducted during normal business hours is generally not subject to billing. If subsequent follow-up inspections are necessary, each will be billed at \$219 per hour, minimum one hour. Inspections requested after normal business hours are dependent on inspector availability and will be billed at \$493.00 for two hours (any additional time needed will be billed at \$219 per hour).

Minor Violations

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N/A

Measured Observations

N/A

Overall Comments:

Fourth follow-up inspection, at the PIC's request. Subject to billing \$219.

Terminex provided service yesterday night per their report.

Report to be emailed - no signature.

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 **10/2/2020**. 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.

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: emailed

Signed On: September 18, 2020