

# 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 FA0262018 - ARTH		Site Address 10310 S DE ANZA BL, CUPERTINO, CA 95014		Inspection Date 03/05/2025	
Program PR0384254 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name HANS INC		Inspection Time 12:00 - 14:00
Inspected By DENNIS LY	Inspection Type ROUTINE INSPECTION		Consent By SIDDHARTH PARAB	FSC Siddharth Parab 2/11/28	

Placard Color & Score
<b>GREEN</b>
<b>75</b>

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						N
K06 Adequate handwash facilities supplied, accessible			X				
K07 Proper hot and cold holding temperatures		X		X			N
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				N
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	X	
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		
K39 Thermometers provided, accurate		
K40 Wiping cloths: properly used, stored	X	
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		
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

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

**Inspector Observations: Potentially hazardous foods measured at improper holding temperatures. Shredded cheese and chicken on cart by the entrance of the cook line were measured at 51-52F. On prep table at the cook line, chicken measured at 54F. [CA] Potentially hazardous foods when cold holding shall be held at or below 41F; or if hot holding shall be held at or above 135F.**

**[COS] Ice bath was made by employees to properly cold hold the food items.**

### Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

**Inspector Observations: Food handler cards for employees are not available. [CA] All employees that handles, prepares, or serves food shall have a valid food handler card available within 30 days from their date of hire.**

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

**Inspector Observations: Hand wash sink located in the prep area was partially obstructed by a scooter; hand wash sink located by warewashing area is partially obstructed by equipment. [CA] All handwash sinks shall be kept unobstructed and easily accessible to allow employees to properly and easily wash their hands when required.**

K14 - 3 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

**Inspector Observations: 1) Black mold-like substance observed on the inside panel of the ice machine. [CA] Frequently clean and sanitize the inside panels of the ice machine.**

**2) Quat sanitizer at the three compartment sink at the bar is measured at 0 ppm. Did not observed any active warewashing at the bar. [CA] Manual warewashing shall be accomplished by using a three-compartment sink where the utensils are first precleaned, washed with hot soapy water, rinsed with hot water, sanitized with an approved method, and air dried. Use 1 TBS of bleach (5.25%) per 1 gal. of water for chlorine solution (100 PPM). Use 1 tbs of quaternary ammonium (10%) per 2 gal. of water for quaternary ammonium (200 PPM).**

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

**Inspector Observations: 1) Bulk food containers along the cook line area did not have a proper lid. [CA] Bulk foods shall be stored inside an approved container with a tight fitting lid.**

**2) Containers of food are stored on the floor inside the walk-in cooler. [CA] Food shall be stored a minimum of 6 inches off the floor.**

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: Lacking quat test strips to measure sanitizer used at the three compartment sinks. [CA] Means for adequately measuring the applicable sanitization method must be readily available (ex. Sanitizer test strips, thermal strips).**

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

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**Inspector Observations: 1) Cleaned food contact equipment/utensils are stored in a container that is on the floor by the three compartment sink. [CA] Cleaned food contact utensils/equipment shall be stored in a manner and location that is clean and not likely to be contaminated.**

**2) Plastic bowls/cups are used as scoops and stored inside bulk food containers. [CA] Use approved utensils with a handle for bulk foods.**

**3) Cardboard is reused prep area under the mixer. Cardboard has visible debris and stains. [CA] Discontinue the reuse of cardboard and instead use material that is smooth, durable, nonabsorbent, and easily cleanable.**

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

**Inspector Observations: Wiping towels are observed used and stored on prep surfaces. [CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).**

## Performance-Based Inspection Questions

Needs Improvement - Hands clean/properly washed/gloves used properly.

Needs Improvement - Food contact surfaces clean, sanitized.

Needs Improvement - Proper hot and cold holding temperatures.

## Measured Observations

Item	Location	Measurement	Comments
Hot water	Handwash sink	100.00 Fahrenheit	
Cooked radish	Prep insert unit	41.00 Fahrenheit	
Rice	Walk-in cooler	41.00 Fahrenheit	
Cooked jackfruit	Prep insert unit	41.00 Fahrenheit	
Chicken	Prep table by cook line	41.00 Fahrenheit	
Raw chicken	Walk-in cooler	41.00 Fahrenheit	
Quat sanitizer	Three compartment sink - bar	0.00 Fahrenheit	
Tomato based masala	prep table by cook line	41.00 Fahrenheit	
Milk	Reach-in cooler	41.00 Fahrenheit	
masalas	Walk-in cooler	41.00 Fahrenheit	
tomato and coconut curry	Reach-in cooler	41.00 Fahrenheit	
tomato and onion base masala	prep table by cook line	41.00 Fahrenheit	
Shredded cheese	Cart by cook line entrance	51.00 Fahrenheit	
Chlorine sanitizer	Dishwasher	100.00 Fahrenheit	
Hot water	Three compartment sink	120.00 Fahrenheit	
Milk	Walk-in cooler	41.00 Fahrenheit	
Chicken	Cart by cook line entrance	52.00 Fahrenheit	
Paneer	Reach-in cooler	41.00 Fahrenheit	
goat	Cooked	172.00 Fahrenheit	
Goat	Reach-in cooler	40.00 Fahrenheit	
Quat sanitizer	Three compartment sink	200.00 Fahrenheit	
Raw shell eggs	Walk-in cooler	41.00 Fahrenheit	

## Overall Comments:

**Facility has a vacuum sealer but is only used for powdered spices.**

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 **3/19/2025**. 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.

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**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



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**Received By:** Siddharth Parab  
PIC

**Signed On:** March 05, 2025