

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 FA0209728 - SWAAD INDIAN CUISINE		Site Address 498 N 13TH ST, SAN JOSE, CA 95112		Inspection Date 03/20/2019	
Program PR0304881 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name AMIT AGGARWAL		Inspection Time 11:50 - 13:30
Inspected By ANJANI SIRCAR	Inspection Type ROUTINE INSPECTION		Consent By BITTU NALLA	FSC Amit Aggarwal 3/23/22	

Placard Color & Score YELLOW 68

RISK FACTORS AND INTERVENTIO	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						
K06 Adequate handwash facilities supplied, accessible		X					
K07 Proper hot and cold holding temperatures			X	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		X			

GOOD RETAIL PRACTICE	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		X
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		X
K34 Warewash facilities: installed/maintained; test strips		
K35 Equipment, utensils: Approved, in good repair, adequate capacity		
K36 Equipment, utensils, linens: Proper storage and use		
K37 Vending machines		
K38 Adequate ventilation/lighting; designated areas, use		X
K39 Thermometers provided, accurate		
K40 Wiping cloths: properly used, stored		
K41 Plumbing approved, installed, in good repair; proper backflow devices		X
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		X
K45 Floor, walls, ceilings: built,maintained, clean		
K46 No unapproved private home/living/sleeping quarters		
K47 Signs posted; last inspection report available		
K48 Plan review		
K49 Permits available		
K58 Placard properly displayed/posted		

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Comments and Observations

Major Violations

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

Inspector Observations: Lack of paper towel in dispenser in the hand wash sinks in the food prep area and in the hand wash sink adjacent to the ware wash sink. [CA] Single-use sanitary towels shall be provided in dispensers; heated-air hand drying device may be substituted for single-use towels. [COS] PIC restocked

Follow-up By
03/25/2019

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

Inspector Observations: Rat droppings as evidence of vermin activity were observed in the back storage area to the facility. Droppings were observed under the dry storage racks. [CA] Each food facility shall be kept free of vermin: rodents (rats, mice), cockroaches, flies. Each food facility shall be kept free of vermin: rodents (rats, mice), cockroaches, flies. Clean facility, remove excess clutter, remove unused equipment, no cardboard liners or storage. Clean facility, remove excess clutter, remove unused equipment, no cardboard liners or storage. Clean and sanitize all food contact surfaces, equipment surface and cooking surface. Close all openings to the facility

Follow-up By
03/25/2019

As per PIC the droppings were old from an old infestation. A follow up inspection will be conducted to verify evidence for vermin activity. Any evidence of vermin activity or droppings at the time of the follow up will indicate and active infestation and may lead into enforcement action.

Minor Violations

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

Inspector Observations: Lack of food handler cards upon request. [CA] All food employees shall have adequate knowledge of, and shall be properly trained in, food safety as it relates to their assigned duties. Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: Paneer, cabbage, onion and tomatoes in an ice bath measured at 47F [CA] PHFs shall be held at 41°F or below or at 135°F or above.

When using an ice bath the level of the ice shall be at the level of the food being held inside the container.

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: Uncovered container of a white crystalline substance was observed to be stored on a shelf under the counter without any labels in the food prep area. [CA] All food shall be separated and protected from cross-contamination.

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations: Observed grime buildup and food debris on the inside of the microwave, on the sides of the cooking equipment, on the shelves of the wire rack in the dry storage area and on the floor in the back area.

[CA] Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris

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

Inspector Observations: Grease accumulation on the hood exhaust filters above the cook line. [CA] Ventilation hood filters shall be maintained clean and good repair.

Two light bulbs in the food prep area not operating. [CA] Replace/Repair light bulbs.

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations: Hand was sink in the food prep area was draining slowly. [CA] All plumbing and plumbing fixtures shall be installed in compliance with applicable local plumbing ordinances, shall be maintained so as to prevent any contamination, and shall be kept clean, fully operative, and in good repair.

Drain line of the food pep sink was found extending into the floor sink. [CA] All waste drained into the floor sink shall discharge through an approved solid pipe providing an air gap

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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: *Mop not left to dry when not in use. [CA] Mops shall be placed in a position that allows them to air-dry without soiling walls, equipment, or supplies.*

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
Meat	Walk in refrigerator	36.00 Fahrenheit	
Chicken	Cold holding insert	32.00 Fahrenheit	
Curry	Walk in refrigerator	35.00 Fahrenheit	
Hot Water	Hand wash sink	100.00 Fahrenheit	
Chlorine	Mechanical dishwasher	50.00 PPM	
Cabbage	Ice bath	47.00 Fahrenheit	
Hot Water	Prep sink	120.00 Fahrenheit	
Milk	Under counter reach in	39.00 Fahrenheit	
Channa	Cold holding insert	32.00 Fahrenheit	
Tomatoes	Ice bath	47.00 Fahrenheit	
Mango Lassi	Under counter reach in	38.00 Fahrenheit	
paneer	Ice bath	47.00 Fahrenheit	
Hot Water	Ware wash sink	120.00 Fahrenheit	
Onion	Ice bath	47.00 Fahrenheit	
Veggie curry	Cold holding insert	33.00 Fahrenheit	

Overall Comments:

A follow up inspection will be conducted to validate that the evidence for vermin activity were from an old infestation . Any evidence of vermin activity or droppings at the time of the follow up will indicate and active infestation and may lead into enforcement action.

Minimize vermin problems by;

- 1-Clean your food facility routinely (insecticides are most effective in controlling when combined with sanitation and exclusion practices)**
- 2-Seal holes, around pipes, and conduits**
- 3-Maintain equipment in good repair**
- 4-Cover all your food containers with tight fitting lids**
- 5-Put all food waste in plastic bags and seal tightly**
- 6- Keep exterior area clean and free of food particles and food scraps**
- 7- Avoid leaving overnight soiled dishes and utensils in the 3-compartment sink.**
- 8- Obtain service of a professional pest control company and use effective measured to control the entrance and harborage of cockroaches**
- 9- Discard unused or old equipment**
- 10- Obtain the service of a professional pest control company if necessary.**

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 **4/3/2019**. 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



Received By: Bittu Nalla
PIC

Signed On: March 20, 2019