

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 FA0230009 - VBEZAWADA		Site Address 127 DIXON RD, MILPITAS, CA 95035		Inspection Date 06/01/2023	
Program PR0330010 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name VBEZAWADA LLC		Inspection Time 13:40 - 15:00
Inspected By FRANK LEONG	Inspection Type ROUTINE INSPECTION		Consent By AJAY KUMAR	FSC SRINI SURAPANENI 05/01/2027	

Placard Color & Score

YELLOW

60

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						S
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					N
K07 Proper hot and cold holding temperatures		X					N
K08 Time as a public health control; procedures & records						X	
K09 Proper cooling methods		X					N
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					N
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	X	
K27 Food separated and protected		
K28 Fruits and vegetables washed		
K29 Toxic substances properly identified, stored, used	X	
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		
K35 Equipment, utensils: Approved, in good repair, adequate capacity	X	
K36 Equipment, utensils, linens: Proper storage and use		
K37 Vending machines		
K38 Adequate ventilation/lighting; designated areas, use		
K39 Thermometers provided, accurate		
K40 Wiping cloths: properly used, stored		
K41 Plumbing approved, installed, in good repair; proper backflow devices		
K42 Garbage & refuse properly disposed; facilities maintained	X	
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

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

Inspector Observations: *In the kitchen area, at the handwash station, observed paper towel dispenser missing, and a lack of paper towels provided. In the front service area, observed a lack of paper towels at the paper towel dispenser. [CA] Ensure all handwash stations are provided with hand soap and paper towels to allow for proper handwashing. [COS] Operator provided paper towels at handwash stations.*

Follow-up By 06/06/2023

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

Inspector Observations: *In the back prep area, underneath the prep sink, measured raw shelled eggs at 70F. Per operator, raw shelled eggs was removed from refrigeration 1.5 hours prior. In the same area, in the prep sink, measured raw chicken thawing at 65F. Per operator, chicken has been thawing for 1.5 hours. [CA] Ensure potentially hazardous foods are held cold at 41F or below. [SA] Raw shelled eggs and raw chicken was moved to refrigeration to facilitate proper holding temperatures.*

Follow-up By 06/06/2023

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

Inspector Observations: *In the 3 door reach in refrigerator, measured covered containers of biryani sauce and channa masala between 55F and 90F. Per operator, biryani sauce and channa masala was cooked at 5:00am and then cooled until 8:00am and stored in the 3 door reach in refrigerator. [CA] Potentially hazardous foods shall be RAPIDLY cooled from 135F to 70F within 2 hours, and then from 70F to 41F within 4 hours. Cooling shall be facilitated by one or more of the following methods: in an ice bath; by adding ice; kept uncovered in shallow containers; separated into smaller portions; using ice paddles; and/or using rapid cooling technology. [SA] Biryani sauce and channa masala was VC&D due to time and temperature abuse. See VC&D report.*

Follow-up By 06/06/2023

K13 - 8 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Inspector Observations: *In the 3 door reach in refrigerator, observed tamarind paste stored in a bucket/container that previously held dish detergent. [CA] Ensure food is only stored in food grade containers. Food is adulterated if it bears or contains any poisonous or deleterious substance that may render it impure or injurious to health and shall be discarded immediately. [SA] Container of tamarind paste was discarded due to contamination.*

Follow-up By 06/06/2023

Minor Violations

K26 - 2 Points - Unapproved thawing methods used; frozen food; 114018, 114020, 114020.1

Inspector Observations: *In the back prep area, observed raw chicken thawing in standing water in the prep sink. [CA] Frozen potentially hazardous food shall only be thawed in one of the following ways: 1) under refrigeration that maintains the food temperature at 41F or below, 2) completely submerged under potable running water for a period not to exceed two hours at a water temperature of 70F or below, and with sufficient water velocity to agitate and flush off loose particles into the sink drain, 3) in a microwave oven if immediately followed by immediate preparation, 4) as part of a cooking process.*

Follow-up By 06/06/2023

K29 - 2 Points - Toxic substances improperly identified, stored, used; 114254, 114254.1, 114254.2

Inspector Observations: *In the back prep area, observed a can of Raid insect spray stored on a prep table next to cooking equipment. [CA] Only those insecticides, rodenticides, and other pesticides that are necessary and specifically approved for use in a food facility may be used. Store chemicals separate and away from the storage and preparation of food or food contact surfaces and linens.*

Follow-up By 06/06/2023

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

Inspector Observations: *In the kitchen area, observed 3 door reach in refrigerator is non-functioning. Per operator, 3 door reach in refrigerator has been non-functioning for the past 2 months. [CA] Ensure equipment is properly repaired or replaced. Facility shall provide working refrigeration to maintain operation.*

Follow-up By 06/06/2023

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K42 - 2 Points - Garbage and refuse improperly disposed; 114244, 114245, 114245.1, 114245.2, 114245.3, 114245.4, 114245.5, 114245.6, 114245.7, 114245.8

Inspector Observations: *In the area at the back of the facility, observed the storage of unused/non-functioning equipment. [CA] Ensure equipment that is no longer functioning or usable is removed from the premises and discarded.*

Follow-up By
06/06/2023

Performance-Based Inspection Questions

- Needs Improvement - Proper hot and cold holding temperatures.
- Needs Improvement - Adequate handwash facilities: supplied or accessible.
- Needs Improvement - Proper cooling methods.
- Needs Improvement - Food in good condition, safe, unadulterated.

Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
channa masala	Middle of 3 door reach in refrigerator	90.00 Fahrenheit	Measured between 58F and 90F.
biryani sauce	Left side of 3 door reach in refrigerator	90.00 Fahrenheit	Measured between 58F and 90F.
raw shelled eggs	underneath the 2 compartment sink	70.00 Fahrenheit	
biryani sauce	Right side of 3 door reach in refrigerator	41.00 Fahrenheit	
raw chicken	2 compartment sink	58.00 Fahrenheit	
chlorine sanitizer	warewash machine	50.00 PPM	
biryani	rice warmer	160.00 Fahrenheit	
vegetable curry	steam table	158.00 Fahrenheit	
hot water	3 compartment sink	120.00 Fahrenheit	
lamb curry	steam table	162.00 Fahrenheit	
warm water	handwash sink	100.00 Fahrenheit	

Overall Comments:

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 **6/15/2023**. 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

AJAY KUMAR

Received By: AJAY KUMAR
MANAGER

Signed On: June 01, 2023