

# 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<br>FA0202551 - VBIRYANIZ  |                                       | Site Address<br>18 S ABBOTT AV, MILPITAS, CA 95035 |                                | Inspection Date<br>01/12/2023      |                                  |
| Program<br>PR0305351 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11 |                                       |  | Owner Name<br>NAMO FOODS INC.  |                                    | Inspection Time<br>11:00 - 13:00 |
| Inspected By<br>FRANK LEONG  | Inspection Type<br>ROUTINE INSPECTION |  | Consent By<br>SRINI SURAPANENI | FSC SRINI SURAPANENI<br>05/01/2027 |                                  |

|                       |
|-----------------------|
| Placard Color & Score |
| <b>GREEN</b>          |
| <b>83</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  |       |       |        |     |     |     |
| 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     |        |     |     |     |

| 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  | 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                                |     |     |
| 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                           |     |     |
| 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

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

**Inspector Observations:** *In the kitchen area, on the counter-top, measured a container of masala at 70F. Per operator, masala stored on the counter-top for 1.5 hours. At the storage area below the staircase, measured a box of raw shelled eggs at 68F. Per operator, raw shelled eggs stored in the area for 1.5 hours. [CA] Ensure potentially hazardous foods are held cold at 41F or below to prevent bacterial growth. [SA] Operator placed raw shelled eggs and container of masala back in refrigeration to facilitate proper holding temperatures.*

### Minor Violations

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

**Inspector Observations:** *On the wall in the prep hallway, next to the mounted power strip, observed cockroach droppings. In the same area, on the side of the ceiling light, between the door and the ceiling light, observed dead and dried cockroaches. On the left side of the 2 door reach in refrigerator, between the refrigerator and the wall, observed dead and dried cockroaches. [CA] Ensure all areas with vermin activity are properly cleaned and sanitized.*

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

**Inspector Observations:** *In the kitchen area, in the storage area below the staircase, observed open dry food containers. At the staircase leading to the upstairs room, observed an open bag of rice. [CA] Ensure open bags of dry bulk food are immediately transferred to food grade containers and covered with a fitted lid.*

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

**Inspector Observations:** *In the upstairs storage room, at the top lid of the freezer chest, observed large amount of meat juices. [CA] Ensure all non-food contact surfaces are regularly cleaned and sanitized to prevent possible forms of cross contamination.*

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

**Inspector Observations:** *In the kitchen area, around the cookline, observed food debris on the counter-tops below stove. At the staircase leading to the upstairs storage, observed rice on the floor. By the back prep hallway, at the shelving affixed to the wall, observed large cracks and crevices. [CA] Ensure facility floors are regularly cleaned and maintained, and all cracks and crevices are sealed to prevent harborage of vermin.*

### Performance-Based Inspection Questions

N/A

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## Measured Observations

| <u>Item</u>        | <u>Location</u>              | <u>Measurement</u> | <u>Comments</u> |
|--------------------|------------------------------|--------------------|-----------------|
| curry sauce        | counter-top                  | 190.00 Fahrenheit  |                 |
| cooked rice        | hot holding unit             | 41.00 Fahrenheit   |                 |
| heavy cream        | reach in refrigerator        | 38.00 Fahrenheit   |                 |
| yogurt sauce       | reach in refrigerator        | 41.00 Fahrenheit   |                 |
| raw shelled eggs   | storage area below staircase | 68.00 Fahrenheit   |                 |
| mango lassi        | reach in refrigerator        | 41.00 Fahrenheit   |                 |
| paneer             | 2 door reach in refrigerator | 41.00 Fahrenheit   |                 |
| warm water         | handwash sink                | 100.00 Fahrenheit  |                 |
| curry sauce        | reach in refrigerator        | 41.00 Fahrenheit   |                 |
| yellow curry sauce | 2 door prep unit             | 40.00 Fahrenheit   |                 |
| masala             | counter-top                  | 70.00 Fahrenheit   |                 |
| hot water          | 3 compartment sink           | 120.00 Fahrenheit  |                 |
| paneer curry       | stovetop                     | 146.00 Fahrenheit  |                 |
| samosas            | reach in refrigerator        | 38.00 Fahrenheit   |                 |
| red curry sauce    | 2 door prep unit             | 40.00 Fahrenheit   |                 |
| samosa             | 2 door prep unit             | 39.00 Fahrenheit   |                 |
| cooked eggs        | 2 door reach in refrigerator | 41.00 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 **1/26/2023**. 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




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**Received By:** SRI SARANU  
OWNER

**Signed On:** January 12, 2023