

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 FA0204310 - VADA PAV		Site Address 856 W EL CAMINO REAL, MOUNTAIN VIEW, CA 940		Inspection Date 11/16/2022	
Program PR0304669 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name PRIME EATS, S CORP		Inspection Time 12:45 - 14:45
Inspected By THAO HA	Inspection Type ROUTINE INSPECTION	Consent By ALEX HERNANDEZ	FSC Mahesh Srinivasan 1/04/2025		

Placard Color & Score
RED
56

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	X			
K05 Hands clean, properly washed; gloves used properly		X		X			
K06 Adequate handwash facilities supplied, accessible		X		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				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						
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		
K34 Warewash facilities: installed/maintained; test strips		
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		
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	X	
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

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: Employee observed to be eating sweetening potato and then prepackaing sauces prior to handwashing. [CA] Employee shall wash hands with soap and warm water prior to handling food after eating, cleaning, and as needed.
[COS] Employee washed hands.

Follow-up By 11/21/2022

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

Inspector Observations: 2 handwash sinks in back area observed to be blocked. Handwash sink by 3-comp was blocked by boxes stacked on it. Handwash sink in prep area observed to be blocked by stack of break crates. [CA] Ensure handwash sinks are readily available and fully stocked at all times to encourage employee handwashing.
[COS] Employee moved boxes of bread to un obstruct sink.

Follow-up By 11/21/2022

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

Inspector Observations: MAJOR: Cut tomatoes and shredded cheese observed to be on counter top by prep area without ice bath or other form of temperature control. Tomatoes measured to be 64F and shredded cheese was 59F.

Follow-up By 11/21/2022

MINOR:

2-door prep cooler by cookline measured to have:

- ambient temperature of 49F
- Shredded cheese at 44F
- Paneer at 43F

[CA] PHFs shall be held at 41°F or below for cold holding.

[COS] Per operator cheese and tomatoes were out for prep and were immediately placed back into walk in to cool down.

Cooler had power turned up to more effectively cool.

K21 - 8 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: Hot water measured to be 62F at 3-comp sink.
[CA] Hot water shall be supplied at a minimum temperature of at least 120°F measured from the faucet throughout facility except at handwash sinks.

Follow-up By 11/21/2022

Minor Violations

K04 - 3 Points - Improper eating, tasting, drinking or tobacco use in food preparation area; 113977

Inspector Observations: Employee observed to be eating a boiled sweet potato in food prep area.
[CA] No employee shall eat or drink in the food prep, food contact storage, or food storage areas, use designated area.

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: Large boiled russet potatoes were cooling in large plastic containers. Potatoes measured to be 138F in one bucket and 130F in other bucket [CA] Cool foods from 135F ->70F in 2 hours and then from 70F to 41F in 4 hours after that. Spread potatoes out on a sheet plan to cool more effectively and return them to the walk in.
[COS] Potatoes were spread out and placed inside reach in.

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

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Inspector Observations: 1) Buckets of herbs observed to be on the floor. [CA] Keep food stored at least 6" off of floor.

2) Herbs and spices in shelves observed to be stored in bins without lids. [CA] When not in use store open dry bulk products in bins with tight fitting lids to prevent cross contamination.

3) Potatoes observed to be over trash can. [CA] Store potatoes away from sources of contamination.

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

Inspector Observations: 1) Cloth observed to be used to cover peas in 2 door reach in. [CA] Linen shall not be used in contact with food unless they are used to line a container for the service of foods and are replaced each time the container is refilled for a new consumer and laundered prior to reuse.

2) Observed dirty dishes piling up in 2-comp sink. 2-comp sink shall only be used for food prep and not dirty dishes. [CA] Dirty dishes shall be placed at 3-comp sink (warewashing sink) for wash and sanitation. Clean 2-comp prep sink and sanitizer prior to use for food.

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: Personal items shall not intermingle with food and food prep items [CA] Store personal times in a separate area.

Performance-Based Inspection Questions

Needs Improvement - Proper cooling methods.

Measured Observations

Item	Location	Measurement	Comments
Chickpea curry	steam table	178.00 Fahrenheit	
Cut tomatoes	Counter top	64.00 Fahrenheit	
Chicken curry	steam table	144.00 Fahrenheit	
Ambient temperature	Cookline 2 door prep cooler	49.00 Fahrenheit	
Paneer	Cookline 2 door prep cooler	44.00 Fahrenheit	
Shredded cheese	Counter top	59.00 Fahrenheit	
Hot water	3-comp sink	62.00 Fahrenheit	
Potatoes	On trash can	138.00 Fahrenheit	
Quat ammonia	3-com sink	200.00 Fahrenheit	
Shredded cheese	Cookline 2 door prep cooler	43.00 Fahrenheit	
Warm water	Handwash sink	61.00 Fahrenheit	
Mango yogurt	1 door server reach in cooler	40.00 Fahrenheit	
Shredded cheese	cookline 1 door prep cooler	41.00 Fahrenheit	
Rinse cycle	Under counter dishwasher	160.00 Fahrenheit	

Overall Comments:

Facility will remain closed at this time and will not reopen until a follow up inspection is conducted. Facility is to cease and desist all food sales and operations, including food preparation. Do not remove, cover-up, or relocated red placard. Failure to comply may result in enforcement actions. If a second follow-inspection is conducted, there will be a \$219/hr charge at a minimum one-hour charge.

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CLOSURE / PERMIT SUSPENSION NOTICE

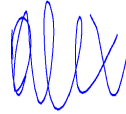
When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed for each and every reinspection until the necessary changes or corrections are made. Unless otherwise noted by the inspector, all violations are to be corrected no later than **11/30/2022**. 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: Alex Hernandez
PIC
Signed On: November 16, 2022