

# 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

|                                                                                 |                                              |                                                                |                                               |                                      |                                         |
|---------------------------------------------------------------------------------|----------------------------------------------|----------------------------------------------------------------|-----------------------------------------------|--------------------------------------|-----------------------------------------|
| <b>Facility</b><br>FA0283757 - SALADS AND FUSION BY B3-BOYS                     |                                              | <b>Site Address</b><br>55 RIVER OAKS PL 50, SAN JOSE, CA 95134 |                                               | <b>Inspection Date</b><br>05/21/2025 |                                         |
| <b>Program</b><br>PR0425550 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10 |                                              |                                                                | <b>Owner Name</b><br>KHADIJEH REZVANI, ANASAI |                                      | <b>Inspection Time</b><br>13:30 - 15:00 |
| <b>Inspected By</b><br>FRANK LEONG                                              | <b>Inspection Type</b><br>ROUTINE INSPECTION | <b>Consent By</b><br>VENKATESAN BALAN                          | <b>FSC</b> VENKATESAN BALAN<br>03/01/2029     |                                      |                                         |

**Placard Color & Score**  
YELLOW  
67

| 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     | X      |     |     | N   |
| K06                            | Adequate handwash facilities supplied, accessible                           | X  |       |       |        |     |     | S   |
| K07                            | Proper hot and cold holding temperatures                                    |    | X     |       |        |     |     | N   |
| K08                            | Time as a public health control; procedures & records                       |    |       |       |        |     | X   |     |
| K09                            | Proper cooling methods                                                      |    |       | X     | 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     |       | 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                                                        | X   |     |
| 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                    | 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                           |     |     |
| 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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| Program<br>PR0425550 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10 |                                   | Owner Name<br>KHADIJEH REZVANI, ANASAR INC DBA SALAD    | Inspection Time<br>13:30 - 15:00 |
| 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 2 door prep unit, measured potentially hazardous foods between 46F and 65F including raw shelled eggs, cooked chicken, chicken with sauce, paneer with sauce, sliced cheese, feta cheese, marinated raw chicken, yogurt mint chutney, sliced tomatoes, and coleslaw. Per operator, PHFs stored in 2 door prep unit from the previous day. Measured ambient air temperature of 2 door prep unit at 51F. [CA] Ensure potentially hazardous foods are held cold at 41F or below to prevent bacterial growth. [SA] Raw shelled eggs, cooked chicken, chicken with sauce, sliced cheese, feta cheese, marinated raw chicken, yogurt mint chutney, sliced tomatoes, and coleslaw were VC&D due to time and temperature abuse.*

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| Follow-up By<br>05/26/2025 |
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*In the kitchen area, on the counter-top, measured sliced tomatoes at 75F, paneer at 50F, and raw chicken at 65F. In the kitchen area, in the prep sink, measured raw fish at 79F. Per operator, sliced tomatoes cut and stored on the counter for 30 minutes, paneer stored for 30 minutes, raw fish stored for an hour, and raw chicken stored for 15 minutes. [CA] Ensure potentially hazardous foods are held cold at 41F or below or held hot at 135F and above to prevent bacterial growth. [SA] Operator moved sliced tomatoes, paneer, raw chicken, and raw fish into the walk-in refrigerator to facilitate proper holding temperatures.*

K14 - 8 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:** *Observed employee wash insert pans/stainless steel containers and skip sanitizing step. [CA] Ensure all utensils and equipment are properly washed, rinsed, and sanitized at the 3 compartment sink. Utensils and equipment shall be sanitized using an approved sanitizer such as 100 PPM chlorine sanitizer OR 200 PPM quaternary ammonium sanitizer. [COS] Operator set up a sanitizer compartment at the 3 compartment sink and sanitized insert pans and stainless steel containers in 300 PPM quaternary ammonium sanitizer.*

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| Follow-up By<br>05/26/2025 |
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### Minor Violations

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

**Inspector Observations:** *Employee food handler cards were unavailable upon request. [CA] Ensure all employees are trained and have adequate knowledge of food safety as demonstrated by obtaining a food handler card. Food handler cards shall be available on-site for review.*

*Employee was not aware of proper holding temperature practices, proper cooling practices, and proper warewash procedures. [CA] Ensure employees are properly trained and have adequate knowledge of food handling practices and maintenance of potentially hazardous food.*

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

**Inspector Observations:** *Observed employee attempt to handle food without first washing hands after switching from cleaning and washing utensils/equipment. Employee was instructed to wash hands at the handwash station. [CA] Employees shall wash hands at the handwash station using warm water, hand soap, and paper towels when switching between tasks, or when hands may have become contaminated. [SA] Instructed operator to properly wash hands at the handwash station.*

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

**Inspector Observations:** *On the stove-top, measured container of chicken curry at 110F and chicken soup at 130F. On the counter-top, measured chicken biryani at 93F. Per operator, chicken curry and chicken soup prepared 1.5 hours prior and left to cool, and chicken biryani prepared an hour prior and left to cool. [CA] Potentially hazardous foods shall be cooled from 135F to 70 F within 2 hours, and then from 70F to 41F within 4 hours. Properly cool PHF's using shallow containers, using no more than 2 inches for solid foods and no more than 3 inches for liquids. [SA] Chicken curry and chicken soup was reheated to 165F on the stove-top, and then transferred to shallow containers to facilitate cooling. Chicken biryani was transferred to a shallow container and placed in refrigeration to facilitate cooling.*

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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:** *In the walk-in refrigerator, observed raw shrimp stored next to raw chicken. [CA] Ensure raw food is stored in the following order separated starting from the bottom shelving rack: raw chicken, raw shelled eggs, raw beef, raw pork, raw seafood. [COS] Operator moved raw shrimp to the rack above raw chicken and moved food items to follow proper separation and protection.*

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

**Inspector Observations:** *In the storage area by the walk-in refrigerator, and the storage area by the cookline, observed open bags of dry food including sugar, flour, rice, and spices. In the same area, observed an open bottle of liquid coloring. [CA] Ensure all open bags and containers of food are immediately transferred to food grade containers and covered with fitted lids. Ensure all containers are kept closed to prevent possible contamination.*

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:** *Measured ambient air temperature of 2 door prep unit at 51F. [CA] Ensure refrigeration is properly functioning and able to maintain potentially hazardous foods at 41F or below.*

**Observed unused equipment stored including the ice machine, and deep fryer. [CA] Ensure broken equipment is repaired or if unused is removed from the facility.**

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

**Inspector Observations:** *Observed accumulation of food debris on floors around the cookline. [CA] Ensure facility floors are frequently cleaned and maintained to prevent harborage of vermin.*

## Performance-Based Inspection Questions

Needs Improvement - Hands clean/properly washed/gloves used properly.  
Needs Improvement - Proper hot and cold holding temperatures.  
Needs Improvement - Proper cooling methods.

## Measured Observations

| Item                                                                                                                       | Location             | Measurement       | Comments                                                  |
|----------------------------------------------------------------------------------------------------------------------------|----------------------|-------------------|-----------------------------------------------------------|
| raw chicken                                                                                                                | counter-top          | 65.00 Fahrenheit  |                                                           |
| raw lamb                                                                                                                   | walk-in refrigerator | 37.00 Fahrenheit  |                                                           |
| ambient air temperature                                                                                                    | 2 door prep unit     | 51.00 Fahrenheit  |                                                           |
| hot water                                                                                                                  | handwash sink        | 100.00 Fahrenheit |                                                           |
| curry sauce                                                                                                                | walk-in refrigerator | 41.00 Fahrenheit  |                                                           |
| yogurt mint chutney, sliced tomatoes, coleslaw                                                                             | 2 door prep unit     | 65.00 Fahrenheit  | Measured potentially hazardous foods between 46F and 65F. |
| mango lassi                                                                                                                | walk-in refrigerator | 36.00 Fahrenheit  |                                                           |
| feta cheese                                                                                                                | walk-in refrigerator | 40.00 Fahrenheit  |                                                           |
| cooked chicken                                                                                                             | walk-in refrigerator | 41.00 Fahrenheit  |                                                           |
| paneer                                                                                                                     | counter-top          | 50.00 Fahrenheit  |                                                           |
| raw shelled eggs, cooked chicken, chicken with sauce, paneer with sauce, sliced cheese, feta cheese, marinated raw chicken | 2 door prep unit     | 65.00 Fahrenheit  | Measured potentially hazardous foods between 46F and 65F. |
| raw fish                                                                                                                   | prep sink            | 79.00 Fahrenheit  |                                                           |
| sliced tomatoes                                                                                                            | counter-top          | 75.00 Fahrenheit  |                                                           |
| quaternary ammonium sanitizer                                                                                              | 3 compartment sink   | 300.00 PPM        |                                                           |
| hot water                                                                                                                  | 3 compartment sink   | 120.00 Fahrenheit |                                                           |

## Overall Comments:

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|                                                                                 |                                                                |                                         |
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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 **6/4/2025**. 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.

## Legend:

|               |                                 |
|---------------|---------------------------------|
| <b>[CA]</b>   | Corrective Action               |
| <b>[COS]</b>  | Corrected on Site               |
| <b>[N]</b>    | Needs Improvement               |
| <b>[NA]</b>   | Not Applicable                  |
| <b>[NO]</b>   | Not Observed                    |
| <b>[PBI]</b>  | Performance-based Inspection    |
| <b>[PHF]</b>  | Potentially Hazardous Food      |
| <b>[PIC]</b>  | Person in Charge                |
| <b>[PPM]</b>  | Part per Million                |
| <b>[S]</b>    | Satisfactory                    |
| <b>[SA]</b>   | Suitable Alternative            |
| <b>[TPHC]</b> | Time as a Public Health Control |

13.14

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**Received By:** VENKATESAN BALAN  
MANAGER  
**Signed On:** May 21, 2025