

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 FA0209154 - SRI'S KITCHEN	Site Address 3730 N FIRST ST 120, SAN JOSE, CA 95134	Inspection Date 03/06/2025
Program PR0304497 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name TEJMAI INC	Inspection Time 16:15 - 16:35
Inspected By ALEXANDER ALFARO	Inspection Type LIMITED INSPECTION	Consent By KARAN

Placard Color & Score

YELLOW
N/A

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:

Staff were observed switching tasks to food prep without changing gloves and washing hands.

Follow-up By
03/11/2025

[CA] Properly wash hands with soap, warm water and dry using single use paper towels as required prior to putting on gloves.

[COS] Inspector requested for PIC to translate and instruct staff to wash hands and change gloves.

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

Inspector Observations:

In the kitchen area, at the only hand wash station, the sink was obstructed by cilantro and containers.

Follow-up By
03/11/2025

[CA] Handwashing facility shall be clean, unobstructed, and accessible at all times.

[COS] PIC unobstructed the sink at time of the inspection.

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

Inspector Observations:

1. In the walk in cooler, in a large plastic bin with the lid closed, rice was observed cooling and measured at 90°F in the center at 3:30 pm. Per PIC, they cooked it around 11 am.

Follow-up By
03/11/2025

2. In the kitchen area, on a wire rack, cooked bell peppers were measured at 100°F at 3:20 pm. Per PIC, they cooked it around 10-11 am.

3. In the kitchen area, on a wire rack, cooked vegetables were measured at 130-135°F at around 3:40 pm. Per PIC, they cooked it around 2 pm.

[CA] After heating or hot holding, Potentially Hazardous Foods (PHFs) shall be cooled rapidly from 135°F to 70°F within 2 hours and from 70°F to 41°F within 4 hours. Approved cooling methods include: 1) Placing the food in shallow pans 2) Separating the food into thinner or smaller portions. 3) Using rapid cooling equipment (Ex. blast chiller) 4) Using containers that facilitate heat transfer (ex. stainless steel) 5) Adding ice as an ingredient. 6) Using ice paddles 7) Using an ice bath and stirring frequently 8) Accordance with a HACCP plan. Cooling foods shall have enough space around the containers for cold air to circulate, be loosely covered, or uncovered and stirred as frequently needed to evenly cool.

[COS] 1. Item was VC&D. See VC&D Report.

[COS] 2. Item was VC&D. See VC&D Report.

[COS] 3. Item was reheated to 165 to restart the cooling process.

Minor Violations

K14 - 3 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

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Inspector Observations:

Dishes were observed stacked while still wet.

[CA] Equipment and utensils must be air dried or properly stored to facilitate drying after sanitizing.

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

Inspector Observations:

1. Rodent droppings were observed on a sticky trap.

2. A dead cockroach and nymph were observed on a sticky trap.

3. Small flies were observed throughout the facility.

[CA] Ensure to maintain the facility free of animals, pests, and vermin. Clean the affected areas of rodent droppings and dead cockroaches.

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations:

1. Facility lacks plugs to fill basins of the three compartment sink.

[CA] Plugs/stoppers shall be available to fill up the warewashing sink.

2. Facility lacks testing materials for their choice of sanitizer, chlorine.

[CA] Testing equipment and materials shall be provided to adequately measure the applicable sanitization method used during manual or mechanical warewashing.

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:

Facility is using cups and deli containers as scoops for dry ingredients and rice.

[CA] Utensils shall be stored in the following manner: 1) in the food with their handles above the top of the food and the container, 2) in running water, 3) in a container of water at 135°F or above, 4) at room temperature if washed within 4 hours of initial use.

Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Needs Improvement - Hands clean/properly washed/gloves used properly.

Measured Observations

Item	Location	Measurement	Comments
Vegetable Samosa (onion)	Steam Table	135.00 Fahrenheit	
Cooked Bell Peppers	Wire Rack	100.00 Fahrenheit	
Vegetable Samosa (potatoes)	Steam Table	140.00 Fahrenheit	
Rice	Walk in Cooler	90.00 Fahrenheit	
Vegetable Samosa (potatoes)	Freezer	10.00 Fahrenheit	
Rice	Rice Cooker	150.00 Fahrenheit	
Water	Hand Sink	100.00 Fahrenheit	
Milk	Walk in Cooler	40.00 Fahrenheit	
Water	Three Compartment Sink	120.00 Fahrenheit	

Overall Comments:

Notes:

- A follow up inspection shall be conducted within 3 business days to determine compliance with violations noted. The first follow up inspection is free of charge. Any and all subsequent follow up inspections shall be charged at the approved hourly rate of

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\$298.00/hr, minimum of one hour, during normal business hours: Monday through Friday 7:30am to 4:30pm or \$645/hour minimum two hour during non business hours, and upon inspector availability.

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 3/20/2025. 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:

[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: Srinivasa
Owner
Signed On: March 06, 2025