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
FA0203679 - PASSAGE TO INDIA

Site Address
1991 W EL CAMINO REAL, MOUNTAIN VIEW, CA 94040

Program
PR0305763 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14

Owner Name
TANEJA, INC.

Inspected By
JAYMAR ELEN

Inspection Date
02/11/2020

Inspection Time
11:15 - 12:15

Placard Color & Score
RED N/A

Comments and Observations

Major Violations

Cited On: 02/06/2020
K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Compliance of this violation has been verified on: 02/06/2020

Cited On: 02/06/2020
K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

This violation found not in compliance on 02/11/2020. See details below.

Cited On: 02/11/2020
K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: Observed two live cockroaches found on the shelves and floor by handwashing sink in the food preparation area. Observed 12 dead cockroaches on the preparation table in the food preparation area. Operators were in process of cleaning and sanitizing kitchen. Observed what appears to be cockroach feces-like substance on the upper part of the food preparation walls where it meets the ceiling panels.

[CA] The premises of each food facility shall be kept free of vermin. A food facility shall not operate when there is a vermin infestation that has resulted in the contamination of food contact surfaces, food packaging, utensils, food equipment, or adulteration of food(s). The food facility shall cease operation of the food facility immediately. The food facility shall remain closed until: there is no longer evidence of a vermin infestation; all contaminated surfaces have been cleaned and sanitized; and contributing factors such as cleaning, repairs, and the elimination of harborage have been resolved. Clean and sanitize area of dead cockroaches or old droppings.

To re-open and follow-up, please contact Department of Environmental Health at 408-918-3400 or Jaymar Elen, REHS at 408-918-1927.

Minor Violations

Cited On: 02/06/2020
K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

This violation found not in compliance on 02/11/2020. See details below.

Cited On: 02/11/2020
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 grime and food debris on floors and walls of food facility. Observed accumulation of cockroach feces-like substance along edges of top wall and ceiling panels.

[CA] Walls and floors in food preparation area shall be kept clean. All contaminated surfaces shall be washed, rinsed and sanitized with 100ppm Chlorine or 200ppm Quaternary Ammonia.

Measured Observations

N/A

Overall Comments:

Facility shall be closed due to the presence of live cockroaches and evidence of infestation.

Facility shall cease and desist all sales of food to customers and the public.

Per PIC, pest control service was not conducted since limited inspection on 2/6/2020. PIC has requested pest control service to be conducted today.
Any evidence of continued cockroach infestation upon re-opening will result in facility to remain closed. **Any subsequent follow up inspection after the first follow-up (this follow-up) will be billed at $219.00/hr during business hours and $493/hr (minimum of 2 hours) during nonbusiness hours upon availability.***

Please note: Observed handwashing station not in good repair, PIC states it is no longer in use and that handwashing station on wall between food preparation area and warewashing area is used as a suitable alternative. Facility shall repair handwashing station. A file review will be conducted to ensure suitable alternative was approved. A file review will also be conducted to ensure stand alone "stone grinder" is approved for use. Any equipment that is not approved and not ANSI certified shall go through Plan Check division at 408-918-3400.

Plan check consultation hours are Monday thru Friday 730AM-10AM and afternoon by appointment only at address above. Go to https://www.sccgov.org/sites/cpd/programs/pcp/Pages/home.aspx for more information.

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 2/25/2020. 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: Ben Taneja  
Manager  
Signed On: February 11, 2020