

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 FA0254024 - ARUSUVAI		Site Address 2636 HOMESTEAD RD, SANTA CLARA, CA 95051		Inspection Date 05/14/2019	
Program PR0370167 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name KVPT FOODS INC.		Inspection Time 11:10 - 12:45
Inspected By MELISSA GONZALEZ	Inspection Type ROUTINE INSPECTION		Consent By MOSES NM	FSC DURAIRAJ PRABAKARAN 09/23/2022	

Placard Color & Score
GREEN
76

RISK FACTORS AND INTERVENTIO	IN	OUT		COS/SA	N/O	N/A	PBI
		Major	Minor				
K01 Demonstration of knowledge; food safety certification			X				N
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						
K06 Adequate handwash facilities supplied, accessible	X						S
K07 Proper hot and cold holding temperatures	X						S
K08 Time as a public health control; procedures & records	X						
K09 Proper cooling methods		X		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 PRACTICE	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		X
K36 Equipment, utensils, linens: Proper storage and use		
K37 Vending machines		
K38 Adequate ventilation/lighting; designated areas, use		X
K39 Thermometers provided, accurate		
K40 Wiping cloths: properly used, stored		
K41 Plumbing approved, installed, in good repair; proper backflow devices		X
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		
K48 Plan review		
K49 Permits available		
K58 Placard properly displayed/posted		

OFFICIAL INSPECTION REPORT

Facility FA0254024 - ARUSUVAI	Site Address 2636 HOMESTEAD RD, SANTA CLARA, CA 95051	Inspection Date 05/14/2019
Program PR0370167 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name KVPT FOODS INC.	Inspection Time 11:10 - 12:45

Comments and Observations

Major Violations

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

Inspector Observations: Measured container of cooked chicken at 52F in cold prep unit door that was cooked and cooled previous night. [CA] All potentially hazardous food shall be RAPIDLY cooled from 135°F to 70°F, within 2 hours, and then from 70°F to 41 °F, within 4 hours. Cooling shall be by one or more of the following methods:

- in shallow containers or separating food into smaller portions (no more than 2-3 inches)
 - adding ice as an ingredient or using an ice bath, stirring frequently
 - using rapid cooling equipment
 - using containers that facilitate heat transfer, such as metal and uncovered
- [COS] PIC discarded chicken.

Minor Violations

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

Inspector Observations: Lack of food handler cards for all employees in food facility. [CA] Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. All employees who handle, prepare, or serve non-prepackaged foods, including employees who wash and handle equipment. A valid food handler card shall be provided within 30 days of after the date of hire.

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

Inspector Observations: Flies observed in food prep area. [CA] Food facilities shall be kept free of vermin and pests. Eliminate flies in an approved manner and contact licensed pest control for service if necessary.

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

Inspector Observations: Foods stored directly on floor in walk in cooler. [CA] Foods shall be stored at least 6 inches off the floor on NSF/ANSI approved shelving.

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: 1.) Unapproved plastic milk crate used for stand as rice cooker and storage for whole tomatoes in walk in cooler. Unapproved plastic take out bags used to store chicken in 2 door freezer. [CA] Discard and discontinue the use of unapproved equipment. Use only NSF/ANSI approved shelving and containers or food grade bags for food storage.

2.) Unapproved table under hot holding units in food prep area. [CA] Replace table with NSF/ANSI approved table that is smooth, durable, easily cleanable and non-absorbent.

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations: Four lights in food prep and two lights in ventilation hood are inoperable. [CA] Repair/replace light bulbs to maintain adequate lighting in food prep areas.

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations: **REPEAT

Pipes have leak under 3 compartment sink. [CA] Repair leak and maintain plumbing fixtures in good repair.

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

Inspector Observations: **REPEAT

Broken cove base tiles near janitorial sink. [CA] Repair/replace tiles and maintain finishes in good repair.

Performance-Based Inspection Questions

Needs Improvement - Demonstration of knowledge; food manager certification.

OFFICIAL INSPECTION REPORT

Facility FA0254024 - ARUSUVAI	Site Address 2636 HOMESTEAD RD, SANTA CLARA, CA 95051	Inspection Date 05/14/2019
Program PR0370167 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name KVPT FOODS INC.	Inspection Time 11:10 - 12:45

Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
cooked lamb	cold prep unit - insert	41.00 Fahrenheit	
cooked crab	cold prep unit - door	36.00 Fahrenheit	
raw chicken	2 door refrigeration unit - undercounter	38.00 Fahrenheit	
fried cauliflower	walk in cooler	40.00 Fahrenheit	
hot water	3 comp warewash sink, food prep sink, and mop sink	140.00 Fahrenheit	
cooked lamb	walk in cooler	41.00 Fahrenheit	
yogurt	buffet - cold holding unit	38.00 Fahrenheit	
rice	walk in cooler	40.00 Fahrenheit	
cooked chicken	2 door refrigeration unit - undercounter	40.00 Fahrenheit	
cooked potato dish	walk in cooler	38.00 Fahrenheit	
cooked potato dish	buffet - hot holding unit	160.00 Fahrenheit	
raw chicken	walk in cooler	38.00 Fahrenheit	
hot water	handsink - food prep/warewash and restroom	110.00 Fahrenheit	
cooked potato dish	cold prep unit - door	39.00 Fahrenheit	
samba	walk in cooler	39.00 Fahrenheit	
cooked chicken	cold prep unit - door	52.00 Fahrenheit	VC&D
cooked chick pea sauce	cold prep unit - inserts	40.00 Fahrenheit	
chlorine sanitizer	mechanical dish machine	50.00 PPM	

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 **5/28/2019**. 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: MOSES NM
PIC

Signed On: May 14, 2019