**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**

<table>
<thead>
<tr>
<th>Facility</th>
<th>Site Address</th>
<th>Inspection Date</th>
<th>Placard Color &amp; Score</th>
</tr>
</thead>
<tbody>
<tr>
<td>FA0209557 - CHENNAI KING'S</td>
<td>457 E SAN CARLOS ST, SAN JOSE, CA 95112</td>
<td>04/05/2019</td>
<td>GREEN</td>
</tr>
</tbody>
</table>

**Inspected By:**
JASON SONG

**RC:**
TIRUPARAM KUNDRAM INC

**Inspection Type:**
FOLLOW-UP INSPECTION

**Consent By:**
RAGHUL

**Program:**
PR0302490 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11

**Inspection Date:**
04/05/2019

**Inspection Time:**
15:00 - 17:00

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**Major Violations**

Cited On: 04/04/2019

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

Compliance of this violation has been verified on: 04/05/2019

Cited On: 04/04/2019

**K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5**

This violation found not in compliance on 04/05/2019. See details below.

Cited On: 04/05/2019

**K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5**

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**Minor Violations**

Cited On: 04/04/2019

**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**

This violation found not in compliance on 04/05/2019. See details below.

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**Measured Observations**

<table>
<thead>
<tr>
<th>Item</th>
<th>Location</th>
<th>Measurement</th>
<th>Comments</th>
</tr>
</thead>
<tbody>
<tr>
<td>Stew</td>
<td>Walk-in cooler</td>
<td>38.00 Fahrenheit</td>
<td></td>
</tr>
</tbody>
</table>

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**Overall Comments:**

Conducted follow up to routine inspection conducted on 4/4/19. Facility was closed due to vermin activity throughout the facility. Operators removed most of the unprotected food from the facility and cleaned the excess food debris and grime around the cookline and other various parts of the kitchen. Facility has scheduled a kitchen cleaning service to power wash the facility and clean the hood filters.

Observed 1 live nymph cockroach on wood panel box surrounding floor sink adjacent to the prep sink and restrooms. No other vermin activity noted during follow up inspection. Per supervisor Priscilla, facility is allowed to reopen after scheduled deep cleaning has occurred and one additional pest service has to occur prior to the next charged follow up inspection scheduled for 4/9/19. All subsequent follow up inspections shall be charged at $219/hr. Additional enforcement action may be taken if previously stated issues have not been addressed and continued vermin activity is observed. Facility shall self close if vermin activity is noted. During the scheduled follow up inspection no vermin activity will be allowed. Immediate closure and possibility of further enforcement action shall be taken if vermin activity is noted.
Recommend to develop a Sanitation Standard Operating Procedure (SSOP) and a Master Cleaning Schedule to eliminate repeat cleaning issues and to address issues from pest reports.

Corrected violation -
K07M - No temperature holding violations observed.

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 4/19/2019. 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: Raghul Raj
Manager
Signed On: April 05, 2019