

**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> FA0254024 - ARUSUVAI		<b>Site Address</b> 2636 HOMESTEAD RD, SANTA CLARA, CA 95051		<b>Inspection Date</b> 11/26/2018	
<b>Program</b> PR0370167 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			<b>Owner Name</b> KVPT FOODS INC.		<b>Inspection Time</b> 11:30 - 14:15
<b>Inspected By</b> MELISSA GONZALEZ	<b>Inspection Type</b> ROUTINE INSPECTION	<b>Consent By</b> VARATHARAJAPERUMAL M	<b>FSC DURAIRAJ PRABAKARAN</b> 09/23/2022		

<b>Placard Color &amp; Score</b>
<b>RED</b>
<b>58</b>

RISK FACTORS AND INTERVENTION	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						
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						
K07 Proper hot and cold holding temperatures	X						
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		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		
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	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	X	
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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K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

## Violation Comments and Observations

### Major Violations

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

**Inspector Observations: Measured the following foods between 44-50F in walk in cooler that were cooked and cooled the previous night: chicken in rice, samba rice, basmati rice, cooked lamb, vegetarian curry with yogurt, and cooked chicken. [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 uncovered
- adding ice as an ingredient or ice paddles
- using an ice bath, stirring frequently
- using rapid cooling equipment
- using containers that facilitate heat transfer, uncovered

**[COS] PIC discarded foods in garbage can.**

Follow-up By  
11/27/2018

K13 - 8 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

**Inspector Observations: Observed 4 dead cockroaches in chickpea container without lid in dry storage area. [CA] Food is adulterated if it bears or contains any poisonous or deleterious substance that may render it impure or injurious to health and shall be discarded immediately. [COS] Chickpeas discarded and container is to be cleaned and sanitized at 3 comp sink..**

Follow-up By  
11/27/2018

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: Measured chlorine sanitizer at 0 ppm in mechanical dish machine. Reservoir appeared to be low, so PIC replaced chlorine solution and re-ran machine twice. Chlorine sanitizer still measured at 0 ppm after attempt of correcting violation. [CA] Maintain chlorine sanitizer at 50 ppm in mechanical dish machine to properly clean and sanitize food contact surfaces, equipment, and utensils. [SA] Facility must use 3 compartment sink to manually wash, rinse and sanitize food contact surfaces, equipment and utensils until mechanical dish machine is repaired and chlorine sanitizer measures at 50 ppm. Chlorine sanitizer at 3 comp sink must be at 100 ppm and food contact surfaces are fully submerged in sanitizer for at least 30 seconds.**

Follow-up By  
11/27/2018

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

**Inspector Observations: 6 Live cockroaches of all stages (nymph to adult) observed in warewash area across from food prep area and 5 live cockroaches with feces between wall and ceiling in dry storage room. Observed multiple dead cockroaches in dry storage area, under cooking equipment, and around and under food prep sink. Per PIC, licensed pest control services are conducted monthly and were just serviced few days ago. [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 the following corrective actions have been conducted:**

- all affected areas are cleaned and sanitized,
- all entry points have been sealed and eliminated (see K44)
- licensed pest control services have been conducted
- clean and sanitize all areas once more, such as floors, walls, ceiling, food contact surfaces and equipment
- remove any dead cockroaches found after pest services
- there is no longer evidence of a vermin infestation. There is not to be one live cockroach found during re-inspection

**Facility is closed until violation is corrected and re-inspection has been conducted**

Follow-up By  
11/27/2018

**Note: One live adult cockroach observed on wall in dining area by corner booth. Highly recommend having licensed pest control services treat dining area as well.**

### Minor Violations

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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: \*\*REPEAT**

**Bulk food bins in dry storage area without lids or lids that are tight-fitting. [CA] Provide tight-fitting lids for containers to prevent potential 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: \*\*REPEAT**

**Single-use yogurt containers re-used for food storage in dry storage. [CA] Discard single-use containers and discontinue this practice. Use only NSF/ANSI Food grade containers.**

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**

**1.) Food prep sink has leak with black tube-like taping around leak. Also, leak observed on piping under 3 comp sink. [CA] Repair leak and maintain plumbing in good repair.**

**2.) Drain pipe of food prep sink lacks one inch air gap above floor sink. [CA] Provide one inch air gap between end of drain pipe and above floor rim of floor sink to prevent potential sewage back up into equipment.**

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

**Inspector Observations: 1.) Lock boxes for pipe access under 3 comp sink and food prep sink are not sealed and pose an entry point for vermin in warewash area. [CA] Seal all cracks and crevices to prevent vermin entry.**

**2.) Rear screen door has a gap greater than 3/4 inch between floor and door. [CA] Install weather strip and eliminate gaps to less than 3/4 inch.**

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

**Inspector Observations: Observed broken cove base tile and holes in wall in storage area and near mop sink. [CA] Repair tiles and seal holes in walls. Maintain finishes in good repair.**

## Performance-Based Inspection Questions

N/A

## Measured Observations

Item	Location	Measurement	Comments
chicken and rice	walk-in cooler	50.00 Fahrenheit	cooked and cooled from previous night; VCD
basmati rice	walk-in cooler	44.00 Fahrenheit	cooked and cooled from previous night; VCD
chlorine sanitizer	mechanical dish machine	0.00 PPM	Measured 3 times
hot water	3 comp sink	130.00 Fahrenheit	
hot water	handsinks (food prep/ warewash and restrooms)	110.00 Fahrenheit	
cooked potato	cold prep unit	39.00 Fahrenheit	
samba rice	walk-in cooler	45.00 Fahrenheit	cooked and cooled from previous night; VCD
cooked lamb	hot holding unit	155.00 Fahrenheit	
lamb	cold prep unit (inserts)	40.00 Fahrenheit	
cooked lamb	walk-in cooler	47.00 Fahrenheit	cooked and cooled from previous night; VCD
vegetable curry in yogurt	walk-in cooler	44.00 Fahrenheit	cooked and cooled from previous night; VCD
biryani chicken	cold prep unit (inserts)	41.00 Fahrenheit	
raw fish	walk-in cooler	41.00 Fahrenheit	
potatoe and pea dish	hot holding unit	147.00 Fahrenheit	
hot water	food prep sink	130.00 Fahrenheit	
fried cauliflower	walk-in cooler	43.00 Fahrenheit	cooling within 2 hours
cooked chicken	walk-in cooler	45.00 Fahrenheit	cooked and cooled from previous night; VCD

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## Overall Comments:

**Facility is closed due to live cockroach infestation. Facility cannot re-open and must remain closed until the corrective actions directed in K23M and K44 have been taken and a re-inspection has been conducted by this department. Facility is to cease and desist all food sales and operations, including food preparation. Do not remove, cover-up, or relocate red placard. Failure to comply will result in enforcement actions. Ensure there is no evidence of live cockroach activity and there is not to be one live cockroach found during re-inspection or facility will remain closed. If a second re-inspection needs to be conducted, then there will be a \$219/hr charge at a minimum one hour that will be billed to the facility. Contact district specialist or supervisor Aleli Crutchfield at (408) 918-3400 for re-inspection.**

## 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 **12/10/2018**. 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: VARATHARAJAPERUMAL MANAVALAN  
OWNER  
Signed On: November 26, 2018