OFFICIAL INSPECTION REPORT

Owner Name: SOUTHERN SPICE LLC
Facility Name: SARAVANA BHAVAN
Site Address: 438 BARBER LN, MILPITAS, CA 95035
Program: PR0330421 - FOOD PREP / FOOD SVC OP  6-25 EMPLOYEES RC 2 - FP13

Facility ID: FA0230408
Inspection Date: 06/04/2018
Inspection Time: 13:00-14:15

Inspected By: JAYMAR ELEN
Inspection Type: RISK FACTOR INSPECTION
Consent to Inspect Granted By: ABDUL

Major Risk Factors and Interventions Violations:
K23M - 8 Points - Observed rodents, insects, birds, or animals - Applicable Section(s):114259.1, 114259.4, 114259.5
Inspector Observations: Observed presence of live and dead bodies of adult and nymph cockroaches in main food preparation area on floors and walls behind cook line stoves, by food preparation sink, and floor sink by coconut shavers that would likely result in contamination to the food, equipment, packaging, or utensils.[CA] 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.

Corrected on 06/05/2018

Minor Risk Factors and Interventions Violations:
K06 - 3 Points - Inadequate handwash facilities: supplied or accessible - Applicable Section(s):113953, 113953.1, 113953.2, 114067(f)
Inspector Observations: Observed handwash station at cookline obstructed by food contact containers. [CA] Remove all items and/or obstacle so that handwash sink is accessible.

K07 - 3 Points - Improper hot and cold holding temperatures - Applicable Section(s):11387.1, 113996, 113998, 114037, 114343(a)
Inspector Observations: Observed diced tomatoes measured at 48F on ice bin at cookline. Per PIC, food was placed in bin at 10AM, less than 4 hours. [CA] All PHF must be cold hold at or below 41 degree F.

Performance Based Inspection Questions:
Satisfactory - Adequate handwash facilities: supplied or accessible.
Satisfactory - Food contact surfaces clean and sanitized.
Satisfactory - Demonstration of knowledge; food manager certification.

Measured Observations:

<table>
<thead>
<tr>
<th>Item</th>
<th>Location</th>
<th>Measurement</th>
<th>Comments</th>
</tr>
</thead>
<tbody>
<tr>
<td>Potatoes</td>
<td>Steam Table</td>
<td>166.00 Fahrenheit</td>
<td></td>
</tr>
<tr>
<td>Milk</td>
<td>Walk-in Refrigerator</td>
<td>38.00 Fahrenheit</td>
<td></td>
</tr>
<tr>
<td>Hot Water</td>
<td>3 Compartment Sink</td>
<td>126.00 Fahrenheit</td>
<td></td>
</tr>
<tr>
<td>Tomatoes</td>
<td>Ice Bath by Cookline</td>
<td>48.00 Fahrenheit</td>
<td></td>
</tr>
<tr>
<td>Hot Water</td>
<td>Handwashing Station</td>
<td>122.00 Fahrenheit</td>
<td></td>
</tr>
<tr>
<td>Curry</td>
<td>Steam Table</td>
<td>167.00 Fahrenheit</td>
<td></td>
</tr>
<tr>
<td>Sanitizer</td>
<td>Warewashing Machine</td>
<td>50.00 PPM</td>
<td></td>
</tr>
</tbody>
</table>

Overall Comments:
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Food Safety Certificate: Kaliyaperumal Paramasivam
ServSafe Number: 15259819
Expires 6/12/2022

No pest control service report could be provided by PIC. It is highly recommended to use a pest control service to eliminate the harborage of cockroaches and other vermin inside facility. Ensure to wash, rinse and sanitize all contaminated surfaces. For re-inspection, please contact Jaymar Elen, REHS, at 408-918-1927 or DEH main line at 408-918-3400.

Observed two "Coconut Shaver" and food grinder equipment devices in food preparation area. Will review records if facility has gone through plans. Any new construction, remodeling or structural change to the food facility, must submit complete plans to DEH at 408-918-3400 or obtain plan check requirement at www.ehinfo.org

A risk factor inspection is an inspection focusing on factors known to directly contribute to causing a foodborne illness. Structural issues and good retail practices are not assessed during this 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 6/18/2018. 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:
[COS] Corrected on Site
[CA] Corrective Action
[SA] Suitable Alternative
[PIC] Person in Charge

Received By: Shafi Kader
Manager
Signed On: June 04, 2018