

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 11/27/2018
Program PR0370167 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name KVPT FOODS INC.	Inspection Time 11:00 - 12:10
Inspected By MELISSA GONZALEZ	Inspection Type FOLLOW-UP INSPECTION	Consent By VARATHARAJAPERUMAL M	

Placard Color & Score YELLOW N/A
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Violation Comments and Observations

Major Violations

Cited On: 11/26/2018

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

This violation found not in compliance on 11/27/2018. See details below.

Cited On: 11/27/2018

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

Inspector Observations: Measured the tomato and chili sauce and chicken biryani between 43-46F in walk in cooler that were cooked and cooled the previous day. [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.

Cited On: 11/26/2018

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

This violation found not in compliance on 11/27/2018. See details below.

Cited On: 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 one dead cockroaches in salt container with unsecured 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] Salt discarded.

Cited On: 11/26/2018

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

This violation found not in compliance on 11/27/2018. See details below.

Cited On: 11/26/2018

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

This violation found not in compliance on 11/27/2018. See details below.

Minor Violations

N/A

Measured Observations

N/A

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Overall Comments:

Follow-up inspection conducted for routine inspection dated 11/25/18 that resulted in a closure due to vermin infestation. Follow-up also conducted for other major violations: food adulteration, food contact surfaces sanitized improperly, and improper cooling methods.

-Two of four major violations corrected.

- K14: Measured chlorine sanitizer at 50 ppm in mechanical dish machine. Per autochlor technician, after re-fill machine needed to be ran multiple times for chlorine to administer through machine.

- K23: Abell Pest Control services on site during inspection. Pesticides and bait-like powder used for areas and holes prior to sealing. Multiple dead cockroaches still under food prep sink, however no live activity to imply infestation is still present. Continue to clean dead cockroaches and sanitize areas that may come into contact with food and equipment. Continue with pest services more frequently to prevent future infestations.

- K27: All food containers observed with tight-fitting lids to prevent food from contamination. However, one container found with lid not secured (see K13). Thoroughly check food containers lids to ensure they are on securely after use.

- K35: Single-use containers discarded. Food transferred to NSF/ANSI approved containers with tight fitting lids.

- K44: All holes, cracks, and crevices were sealed. All food grime on walls are clean to sight.

- Due to other two major violations still not in compliance (see K09 & K13), facility placarded yellow and a second follow-up inspection will be conducted on Wednesday, 11/28/18, per owner's request. The second inspection will be to verify correction and compliance of proper cooling and food safe from contamination/adulteration. Second follow-up inspection will assess a \$219/hr rate at a minimum 1 hour charge.

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 **12/11/2018**. 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.

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 27, 2018