



## OFFICIAL INSPECTION REPORT

<b>Owner Name:</b> KVPT FOODS INC.	<b>Facility ID:</b> FA0254024
<b>Facility Name:</b> ARUSUVAI	<b>Inspection Date:</b> 06/04/2018
<b>Site Address:</b> 2636 HOMESTEAD RD, SANTA CLARA, CA 95051	<b>Inspection Time:</b> 12:00-14:00
<b>Program:</b> PR0370167 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	

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<b>Inspected By:</b> MELISSA GONZALEZ	<input type="checkbox"/> Pictures Taken
<b>Inspection Type:</b> ROUTINE INSPECTION	
<b>Consent to Inspect Granted By:</b> NAVANEETHAKRISHNAN SETHU	

### Major Risk Factors and Interventions Violations:

K06M - 8 Points - Inadequate handwash facilities: supplied or accessible - Applicable Section(s):113953, 113953.1, 113953.2, 114067(f)

**Inspector Observations: No paper towels were available at hand sink in prep/cook area. [CA] Maintain supply of single-use papertowels in wall mounted dispensers at all times.**

Corrected on  
06/04/2018

K09M - 8 Points - Improper cooling methods - Applicable Section(s):114002, 114002.1

**Inspector Observations: Measured potentially hazardous foods (PHFs) between 50F-73F (see measured observations) since the day before according to PIC. [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; separating food into smaller portions; adding ice as an ingredient or ice paddles; using an ice bath, stirring frequently; using rapid cooling equipment; or, using containers that facilitate heat transfer. [COS] All food voluntarily discarded in walk in refrigerator and reach in cooler that was found to be out of temperature.**

Corrected on  
06/06/2018

K13M - 8 Points - Food not in good condition/unsafe/adulterated - Applicable Section(s):113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

**Inspector Observations: Observed bsan flour with dead a dead cockroach in it and black salt with dead fly in it. [CA] All food shall be kept free of contamination. [COS] PIC voluntarily discarded flour and black salt.**

Corrected on  
06/04/2018

### Minor Risk Factors and Interventions Violations:

K23 - 3 Points - Observed rodents, insects, birds, or animals - Applicable Section(s):114259.1, 114259.4, 114259.5

**Inspector Observations: Observed several files in back cook area and dead cockroaches on floor in facility. Pest control reports reviewed. Per PIC, pest control services monthly.[CA] Each food facility shall be kept free of vermin: rodents (rats, mice), cockroaches, flies. Clean and sanitize areas where cockroaches found. Contact licensed pest control if necessary.**

### Good Retail Practices Violations:

K27 - 2 Points - Food not separated and unprotected - Applicable Section(s):113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

**Inspector Observations: Observed raw meat stored above ready to eat foods and raw shelled eggs were stored on top shelf of walk in refrigerator. [CA] All poultry and eggs shall be stored below or separate from other raw meats and other ready to eat foods.**

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

**Inspector Observations: Observed food items stored in single-use yogurt and garlic containers. [CA] Discontinue reusing single-use containers and use only food grade NSF/ANSI approved containers with tight fitting lids and label as to their contents within common name.**

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K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity - Applicable Section(s):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:** *Accumulation of grime and food debris underneath and around cooking stoves and on food containers at cookline. [CA] Clean and maintain equipment and containers on regular basis to prevent build up.*

**Observed non NSF/ANSI approved rice grinder, PIC stated it was not in use. [CA] Remove unapproved/unused rice grinder. Use only NSF/ANSI/ETL/UTL commercially approved equipment.**

**Observed milk cartons used to store equipment or to hold it up. [CA] Discontinue use of milk cartons. Discard when received. Use only commercially approved equipment that is smooth, durable, nonabsorbent and easily cleanable.**

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use - Applicable Section(s):114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

**Inspector Observations:** *Observed multiple bowls used as scoops in dry food containers. [CA] Only use scoops with handles and store with handles up to prevent potential contamination.*

K38 - 2 Points - Inadequate ventilation and lighting in designated area - Applicable Section(s):114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

**Inspector Observations:** *Observed multiple missing filters and gaps in ventilation hoods. [CA] Repair/replace missing filters to properly remove grease.*

**Observed several lights out in ventilation hoods and in dry food storage. [CA] Repair/replace lights to provide adequate lighting.**

K39 - 2 Points - Thermometers missing or inaccurate - Applicable Section(s):114157, 114159

**Inspector Observations:** *There are no thermometers to check temperatures of cooked food and there was no thermometer in walk in refrigerator. [CA] Ensure a probe thermometer is always available to check food temperatures and replace thermometer in walk in refrigerator. Thermometers shall have accuracy of +/- 2F.*

K40 - 2 Points - Wiping cloths: improperly used and stored - Applicable Section(s):114135, 114185.1 114185.3(d,e)

**Inspector Observations:** *Observed multiple soiled wiping cloths stored on the food prep counters. [CA] When not in use, wiping cloths shall be stored in clean water with sanitizer (chlorine at 100 ppm).*

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

**Inspector Observations:** *Observed drain from prep sink disconnected and not properly drained into floor sink. Also pipes from 3 comp sink and mechanic dish machine lack one inch air gap between end of drain pipe and floor rim of floor sink.[CA] Repair/replace drain pipe and provide one inch airgap between end of drain pipes and above floor rim of floor sink.*

**Prep sink faucet and 3 comp sink faucet was leaking. [CA] Repair/replace prep sink faucet and maintain in good repair.**

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing - Applicable Section(s):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:** *Observed clutter in mop sink rendering it unusable. [CA] Remove items and maintain mopsink unobstructed and easily accessible.*

**Mops were not hung to air dry and mop sink lacks mop hooks. [CA] Install mop hooks and store mops in a manner that allows them to properly air dry.**

K45 - 2 Points - Inadequate floors, walls, ceilings: built, maintained, clean - Applicable Section(s):114143(d), 114266, 114268, 114268.1, 114271, 114272

**Inspector Observations:** *Missing coving underneath ware washing station. [CA] Repair/replace coving.*

**Broken perforated ceiling tile above mechanical dish machine. [CA] Replace ceiling tile with one that is smooth, durable and easily cleanable (without perforation) and maintain in good repair.**

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## Performance Based Inspection Questions:

N/A

## Measured Observations:

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
Fish	Walk in refrigerator	48.00 Fahrenheit	
Lentil dish	Walk in refrigerator	55.00 Fahrenheit	
Cooked minced goat meat	Cold hold unit (insert)	40.00 Fahrenheit	
Mashed potatoes	Cold hold unit (insert)	39.00 Fahrenheit	
Raw chicken	Walk in refrigerator	48.00 Fahrenheit	
Cooked chicken	Hot holding	150.00 Fahrenheit	
Onion gravy	Reach in cooler	49.00 Fahrenheit	
Garbanzo bean	Walk in refrigerator	46.00 Fahrenheit	
Tomato sauce	Walk in refrigerator	50.00 Fahrenheit	
Hot water	Hand wash	103.00 Fahrenheit	
Cooked goat	Hot holding	178.00 Fahrenheit	
Yogurt	Walk in refrigerator	47.00 Fahrenheit	
Goat curry	Walk in refrigerator	50.00 Fahrenheit	
Raw chicken	On counter	83.00 Fahrenheit	
Chicken tandori	Walk in refrigerator	50.00 Fahrenheit	
Chicken marsala	Walk in refrigerator	47.00 Fahrenheit	
Coconut curry	Walk in refrigerator	50.00 Fahrenheit	
Veggie curry	Walk in refrigerator	50.00 Fahrenheit	
Rice	Walk in refrigerator	47.00 Fahrenheit	
Onion gravy	Walk in refrigerator	50.00 Fahrenheit	
Cooked potato	Walk in refrigerator	45.00 Fahrenheit	
Cooked goat	Reach in cooler	54.00 Fahrenheit	
Onion sauce	Cold hold unit (insert)	41.00 Fahrenheit	
Veggie Masala	Hot holding	175.00 Fahrenheit	
Biryani	Walk in refrigerator	50.00 Fahrenheit	
Dark red chili	Walk in refrigerator	49.00 Fahrenheit	
Sliced tomatoes	Cold hold unit (insert)	40.00 Fahrenheit	
Chlorine sanitizer	Warewashing machine	50.00 PPM	
Tamarind sauce	Walk in refrigerator	48.00 Fahrenheit	
Hot water	Prep sink	130.00 Fahrenheit	
Lentil soup	Walk in refrigerator	73.00 Fahrenheit	
Hot water	3 comp sink	130.00 Fahrenheit	
Chili paste	Cold hold unit (insert)	40.00 Fahrenheit	
Rice	Hot holding	161.00 Fahrenheit	
Red chili	Walk in refrigerator	50.00 Fahrenheit	

## Overall Comments:

### ***Food safety certification***

#### ***ServSafe***

***Durairaj Prabakaran***

***Cert #: 15617561***

***Exp: 9/23/2022***

***Joint inspection & report written by Jennifer Rios***

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.

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**Legend:**

[COS] Corrected on Site  
[CA] Corrective Action  
[SA] Suitable Alternative  
[PIC] Person in Charge



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**Received By:** Navaneethakrishnan Sethu  
Person in charge  
**Signed On:** June 04, 2018