OFFICIAL INSPECTION REPORT

Facility: FA0230408 - SARAVANA BHAVAN
Owner Name: SOUTHERN SPICE LLC
Inspected By: JASON SONG
Consent By: YASAR

Site Address: 438 BARBER LN, MILPITAS, CA 95035
Program: PR0330421 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13
Inspection Date: 11/22/2019
Inspection Time: 10:45 - 12:15

Placard Color & Score: GREEN
N/A

Comments and Observations

Major Violations
Cited On: 11/20/2019
K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

This violation found not in compliance on 11/22/2019. See details below.

Cited On: 11/22/2019
K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: Found one live adult cockroach behind soap dispenser in prep area. Found one live adult cockroach next to electrical panel. Found one live nymph next to electrical panel. Found one live nymph on lower shelf of prep table across from cookline. [SA] 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). Operator eliminated all live and dead cockroaches during follow up inspection. Operator agreed to conduct an additional cleaning prior to opening for public service. Operator shall also conduct another pest service within 3 days and apply monitoring traps around electrical panel. Facility shall self close if vermin activity is evident. Per Aleli Crutchfield, supervisor, allowed facility to self close while conducting a thorough cleaning, monitoring activity around electrical panel, and sealing cracks and crevices.

Next follow up inspection shall occur 11/23 and will be charged at $493 for the first two hours due to after hours inspection rate. Facility shall seal all cracks and crevices, eliminated all vermin activity, and monitor activity near electrical panel prior to the next follow up inspection. Failure to do so shall require additional enforcement action.

Recommend facility to conduct pest services weekly until no activity is observed for a minimum of 2 weeks. Pest service can be reduce to normal monthly services.

Minor Violations
N/A

Measured Observations
N/A

Overall Comments:

Found one live adult cockroach behind soap dispenser in prep area. Found one live adult cockroach next to electrical panel. Found one live nymph next to electrical panel. Found one live nymph on lower shelf of prep table across from cookline. Operator eliminated all live and dead cockroaches during follow up inspection. Operator agreed to conduct an additional cleaning prior to opening for public service. Operator shall also conduct another pest service within 3 days and apply monitoring traps around electrical panel. Facility shall self close if vermin activity is evident.

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FACILITY RE-OPENED / PERMIT REINSTATED

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 12/6/2019. 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: Yasar Mohamad
Manager
Signed On: November 22, 2019