OFFICIAL INSPECTION REPORT

Facility: FA0209557 - CHENNAI KING'S
Site Address: 457 E SAN CARLOS ST, SAN JOSE, CA 95112
Inspection Date: 02/25/2020
Program: PR0302490 - FOOD PREP / FOOD SVC OP - 0-5 EMPLOYEES RC 3 - FP11
Owner Name: TIRUPARAM KUNDARAM INC
Inspection Time: 15:00 - 16:30

Inspected By: JASON SONG
Inspection Type: FOLLOW-UP INSPECTION
Consent By: ALEX

Placard Color & Score: GREEN N/A

Comments and Observations

Major Violations

Cited On: 02/20/2020
K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Compliance of this violation has been verified on: 02/25/2020

Cited On: 02/25/2020
K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: Measured hardboiled eggs at 84F, tomato chutney at 108F, coconut chutney at 64F, and yogurt sauce at 61F on counter. Per operator, items were heated or cooked less than 2 hours for the first two items and within 6 hours for other two items. Product intended to be kept cool and served per order. [CA] PHFs shall be held at 41°F or below or at 135°F or above.

[COS] Allowed operator to rapidly cool items and use product from cooler.

Cited On: 02/20/2020
K09 - 8 Points - Improper cooling methods; 114002, 114002.1

Compliance of this violation has been verified on: 02/25/2020

Cited On: 02/20/2020
K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Compliance of this violation has been verified on: 02/25/2020

Minor Violations

N/A

Measured Observations

<table>
<thead>
<tr>
<th>Item</th>
<th>Location</th>
<th>Measurement</th>
<th>Comments</th>
</tr>
</thead>
<tbody>
<tr>
<td>Masala</td>
<td>Food prep insert</td>
<td>34.00 Fahrenheit</td>
<td></td>
</tr>
<tr>
<td>Hot water</td>
<td>Warewash sink</td>
<td>138.00 Fahrenheit</td>
<td></td>
</tr>
<tr>
<td>Coconut chutney</td>
<td>Counter</td>
<td>64.00 Fahrenheit</td>
<td>&lt;6 hours cooked [COS] Rapidly cool and serve from cooler</td>
</tr>
<tr>
<td>Tomato chutney</td>
<td>Counter</td>
<td>108.00 Fahrenheit</td>
<td>&lt;2 hours cooked [COS] Rapidly cool and serve from cooler</td>
</tr>
<tr>
<td>Chlorine</td>
<td>Warewash sink</td>
<td>100.00 PPM</td>
<td></td>
</tr>
<tr>
<td>Rice</td>
<td>Reach-in cooler</td>
<td>37.00 Fahrenheit</td>
<td></td>
</tr>
<tr>
<td>Egg</td>
<td>Counter</td>
<td>84.00 Fahrenheit</td>
<td>&lt;2 hours cooked [COS] Rapidly cool and serve from cooler</td>
</tr>
<tr>
<td>Yogurt sauce</td>
<td>Counter</td>
<td>61.00 Fahrenheit</td>
<td>&lt;6 hours cooked [COS] Rapidly cool and serve from cooler</td>
</tr>
</tbody>
</table>

Overall Comments:

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 3/10/2020. 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:**

- **[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

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**Received By:** Alex Royappa  
Manager  
**Signed On:** February 25, 2020