OFFICIAL INSPECTION REPORT

<table>
<thead>
<tr>
<th>Owner Name:</th>
<th>MOM'S POT BIRYANI, LLC</th>
</tr>
</thead>
<tbody>
<tr>
<td>Facility Name:</td>
<td>MOM'S POT BIRYANI</td>
</tr>
<tr>
<td>Site Address:</td>
<td>1600 SARATOGA AV 127, SAN JOSE, CA 95129</td>
</tr>
<tr>
<td>Program:</td>
<td>PR0430519 - FOOD PREP / FOOD SVC OP   0-5 EMPLOYEES RC 3 - FP11</td>
</tr>
</tbody>
</table>

Facility ID: FA0287022
Inspection Date: 04/13/2018
Inspection Time: 13:00-14:15

Inspected By: MAMAYE KEBEDE
Inspection Type: ROUTINE INSPECTION
Consent to Inspect Granted By: KANAGA DURGA CHANDRA

Major Risk Factors and Interventions Violations:
No major violations were observed during this inspection.

Minor Risk Factors and Interventions Violations:

K07 - 3 Points - Improper hot and cold holding temperatures - Applicable Section(s): 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: Yogurt mix and boiled eggs were measured between 45 and 49 OF on the preparation table back in the kitchen.

[CA] All cold held foods, except shell eggs and milk, must be stored at or below 41 OF at all the time. Please keep these food products on an ice bath or inside the refrigeration unit at all the time.

Good Retail Practices Violations:

K34 - 2 Points - Warewashing facilities: not installed, maintained, or used - Applicable Section(s): 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations: There is no approved sanitizer measuring strip for the chemicals used to wash dishes.

[CA] Provide an approved sanitizer measuring strip for chemicals used in the facility.

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use - Applicable Section(s): 114074, 114081, 114119, 114121, 114125

Inspector Observations: Gas cylinders located by the soda dispenser were not restrained

[CA] All gas cylinders, if not empty, must always kept chain to the wall.

K38 - 2 Points - Inadequate ventilation and lighting in designated area - Applicable Section(s): 114149, 114149.1, 114149.2, 114149.3, 114149.4, 114252, 114252.1

Inspector Observations: There is some gap between screens of the exhaust hood.

[CA] Please seal the gap to trap all the grease, oil, and steam coming from the cooking equipment.

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

Inspector Observations: There are no approved prob type thermometers to measure the internal temperature of food products.

[CA] Please provide an approved prob type thermometer, and calibrate on ice every morning, and sanitizer before use.

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

Inspector Observations: Couple of wet/soiled wiping towels were stored on the counters.

[CA] All wet/soiled wiping towels must be stored in a bucket that has standard sanitizer concentration in between use.

Performance Based Inspection Questions:

Satisfactory - Communicable disease: Report, restrict, or exclude a food employee.
Satisfactory - Adequate handwash facilities: supplied or accessible.
Satisfactory - Hands clean/properly washed/gloves used properly.

Measured Observations:
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<tr>
<th>Item</th>
<th>Location</th>
<th>Measurement</th>
<th>Comments</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cut tomato</td>
<td>Preparation fride</td>
<td>39.00 Fahrenheit</td>
<td></td>
</tr>
<tr>
<td>Rice</td>
<td>Rice pot</td>
<td>164.00 Fahrenheit</td>
<td></td>
</tr>
<tr>
<td>Boiled eggs</td>
<td>Preparation table</td>
<td>48.00 Fahrenheit</td>
<td></td>
</tr>
<tr>
<td>Hot water</td>
<td>Three compartment sink</td>
<td>125.00 Fahrenheit</td>
<td></td>
</tr>
<tr>
<td>Chicken soup</td>
<td>Hot holding unit</td>
<td>154.00 Fahrenheit</td>
<td></td>
</tr>
<tr>
<td>Chlorine</td>
<td>Three compartment sink</td>
<td>100.00 Fahrenheit</td>
<td></td>
</tr>
<tr>
<td>Fish</td>
<td>Preparation fride</td>
<td>39.00 Fahrenheit</td>
<td></td>
</tr>
<tr>
<td>Chicken biryani</td>
<td>Hot holding unit</td>
<td>167.00 Fahrenheit</td>
<td></td>
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Overall Comments:

Note: Food safety certificate: Kanaga Durga Chandra, FSP, 21168417, 11/12/2020

When required to determine compliance, a single reinspecon 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 4/27/2018. 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:
[COS] Corrected on Site
[CA] Corrective Action
[SA] Suitable Alternative
[PIC] Person in Charge

Received By: Kanaga Durga Chandra
Manager

Signed On: April 13, 2018