OFFICIAL INSPECTION REPORT

Facility: FA0287022 - MOM'S POT BIRYANI
Site Address: 1600 SARATOGA AV 127, SAN JOSE, CA 95129
Program: PR0430519 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11
Owner Name: MOM'S POT BIRYANI, LLC
Inspected By: MAMAYE KEBEDE
Consent By: CHENDIL KUMAR
Inspection Date: 11/01/2018
Inspection Time: 16:45 - 17:30
Placard Color & Score: GREEN
N/A

Major Violations
Cited On: 10/03/2018
K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)
Compliance of this violation has been verified on: 11/01/2018

Minor Violations
Cited On: 10/03/2018
K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)
Compliance of this violation has been verified on: 11/01/2018

Measured Observations

<table>
<thead>
<tr>
<th>Item</th>
<th>Location</th>
<th>Measurement</th>
<th>Comments</th>
</tr>
</thead>
<tbody>
<tr>
<td>Goat Biryani</td>
<td>Walk-in cooler</td>
<td>35.00 Fahrenheit</td>
<td></td>
</tr>
<tr>
<td>Chicken Biryani</td>
<td>Walk-in cooler</td>
<td>40.00 Fahrenheit</td>
<td></td>
</tr>
<tr>
<td>Butter chicken</td>
<td>Hot holding unit</td>
<td>145.00 Fahrenheit</td>
<td></td>
</tr>
<tr>
<td>Boiled eggs</td>
<td>Undercounter fridge</td>
<td>40.00 Fahrenheit</td>
<td></td>
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</tbody>
</table>

Overall Comments:
This is a follow-up inspection to the routine inspection that was done on 10/3/2018. The major violations observed during that day's inspection are now corrected.

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 11/15/2018. 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: Chendil Kumar
Signed On: November 01, 2018