## OFFICIAL INSPECTION REPORT

**Owner Name:** TANEJA, INC.  
**Facility Name:** PASSAGE TO INDIA  
**Site Address:** 1991 W EL CAMINO REAL, MOUNTAIN VIEW, CA 94040  
**Program:** PR0305763 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14  
**Facility ID:** FA0203679  
**Inspection Date:** 06/06/2018  
**Inspection Time:** 11:45-13:45  
**Inspected By:** MANDEEP JHAJJ  
**Consent to Inspect Granted By:** BEN TANEJA  
**Inspection Type:** ROUTINE INSPECTION

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

### Minor Risk Factors and Interventions Violations:

**K14 - 3 Points - Food contact surfaces unclean and unsanitized**  
- Applicable Section(s): 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 114125(b), 114141  
- Inspector Observations: Containers used to hold salad at the buffet cold line do not appear to be clean to sight and touch. Containers appears old and has scratches which are hard to clean. [CA] Equipment, food contact surfaces and utensils shall be clean to sight and touch. Replace the containers.

**K21 - 3 Points - Hot and cold water not available**  
- Applicable Section(s): 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419  
- Inspector Observations: Hot water faucet doesn't work at hand sink in bar area. [CA] Provide warm water at hand sink in bar area.

**REPEAT VIOLATION.**

### Good Retail Practices Violations:

**K30 - 2 Points - Food storage containers are not identified**  
- Applicable Section(s): 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)  
- Inspector Observations: Some food containers found on the floor in the walk-in freezer. [CA] Food shall be stored at least 6" above the floor on approved shelving.

**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: One large cold holding unit is not working and is not in use in kitchen. This unit is used as prep table. This unit has food debris accumulated at the floor behind it. [CA] Remove this unit or fix it. All utensils and equipment shall be fully operative and in good repair.

**REPEAT VIOLATION.**

**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: Handle to ice scoop is in contact with ice in bar area. [CA] Handle to ice scoop shall be stored so that it is not in direct contact with ice.

**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: Accumulation of grease on mechanical exhaust filters in the kitchen. Kitchen has many small cooking sections and all the hoods need cleaning. [CA] Ventilation hood filters shall be maintained clean and good repair.

**K45 - 2 Points - Inadequate floors, walls, ceilings: built, maintained, clean**  
- Applicable Section(s): 114143(d), 114266, 114268, 114268.1, 114271, 114272  
- Inspector Observations: Grease and food accumulation found under the grill in chinese food prep area. [CA] Clean the floor under the grill to get rid of debris.

Grease and old food debris accumulated on the floor behind the cooking line at the back kitchen. [CA] Clean the floor.

**Floor broken near the walk-in freezer. [CA] Replace the broken tiles on the floor.**

### Performance Based Inspection Questions:

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[CA] - California Requirements
# Measured Observations:

<table>
<thead>
<tr>
<th>Item</th>
<th>Location</th>
<th>Measurement</th>
<th>Comments</th>
</tr>
</thead>
<tbody>
<tr>
<td>WALK-IN FREEZER</td>
<td>KITCHEN</td>
<td>0.00</td>
<td>Fahrenheit</td>
</tr>
<tr>
<td>RICE PUDDING</td>
<td>COLD HOLD BUFFET</td>
<td>40.00</td>
<td>Fahrenheit</td>
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<tr>
<td>FRIED VEG</td>
<td>REACH-IN COOLER</td>
<td>41.00</td>
<td>Fahrenheit</td>
</tr>
<tr>
<td>HOT WATER</td>
<td>PREP SINK, PRE-RINSE AT WARE WASHING</td>
<td>120.00</td>
<td>Fahrenheit</td>
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<tr>
<td>ICE CREAM</td>
<td>COLD HOLD DISPENSER</td>
<td>36.00</td>
<td>Fahrenheit</td>
</tr>
<tr>
<td>CHICKEN CURRY</td>
<td>BUFFET HOT HOLD</td>
<td>142.00</td>
<td>Fahrenheit</td>
</tr>
<tr>
<td>RICE</td>
<td>BUFFET</td>
<td>148.00</td>
<td>Fahrenheit</td>
</tr>
<tr>
<td>PANEER</td>
<td>PREP UNIT</td>
<td>40.00</td>
<td>Fahrenheit</td>
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<tr>
<td>SAMBHAR</td>
<td>BUFFET</td>
<td>143.00</td>
<td>Fahrenheit</td>
</tr>
<tr>
<td>CHLORINE</td>
<td>DISHWASHER</td>
<td>50.00</td>
<td>PPM</td>
</tr>
<tr>
<td>ONION, TOMATO CURRY</td>
<td>PREP UNIT</td>
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<td>Fahrenheit</td>
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<tr>
<td>NOODLES</td>
<td>BUFFET</td>
<td>139.00</td>
<td>Fahrenheit</td>
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<tr>
<td>ALOO DOSA</td>
<td>BUFFET</td>
<td>139.00</td>
<td>Fahrenheit</td>
</tr>
<tr>
<td>WALK-IN COOLER</td>
<td>KITCHEN</td>
<td>41.00</td>
<td>Fahrenheit</td>
</tr>
<tr>
<td>WARM WATER</td>
<td>HAND SINK</td>
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</table>

**Overall Comments:**

FSC: SHIBANI TANEJA, SERVSAFE, 13759498, 06/11/21

RECENT PEST CONTROL SERVICE REPORT DATED 5/18/18 REVIEWED. NEXT PEST SERVICE SCHEDULED TODAY.

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 6/20/2018. 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:** BEN TANEJA  
OWNER  
**Signed On:** June 06, 2018