

**County of Santa Clara**  
**Department of Environmental Health**  
**Consumer Protection Division**

1555 Berger Drive, Suite 300, San Jose, CA 95112-2716  
Phone (408) 918-3400 Fax (408) 298-6261 www.ehinfo.org



**OFFICIAL INSPECTION REPORT**

**Owner Name:** KVPT FOODS INC.  
**Facility Name:** ARUSUVAI  
**Site Address:** 2636 HOMESTEAD RD, SANTA CLARA, CA 95051  
**Program:** PR0370167 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11

**Facility ID:** FA0254024  
**Inspection Date:** 06/06/2018  
**Inspection Time:** 12:25-13:15

**Inspected By:** MELISSA GONZALEZ  
**Inspection Type:** FOLLOW-UP INSPECTION  
**Consent to Inspect Granted By:** VARATHARAJAPERUMAL MANAVALAN

Pictures Taken

**Major Risk Factors and Interventions Violations:**

Cited On: 06/04/2018

K06M - 8 Points - Inadequate handwash facilities: supplied or accessible - Applicable Section(s):113953, 113953.1, 113953.2, 114067(f)

**Inspector Observations: No paper towels were available at hand sink in prep/cook area. [CA] Maintain supply of single-use papertowels in wall mounted dispensers at all times.**

Corrected on  
06/04/2018

Cited On: 06/04/2018

K09M - 8 Points - Improper cooling methods - Applicable Section(s):114002, 114002.1

**Inspector Observations: Measured potentially hazardous foods (PHFs) between 50F-73F (see measured observations) since the day before according to PIC. [CA] All potentially hazardous food shall be RAPIDLY cooled from 135°F to 70°F, within 2 hours, and then from 70°F to 41 °F, within 4 hours. Cooling shall be by one or more of the following methods: in shallow containers; separating food into smaller portions; adding ice as an ingredient or ice paddles; using an ice bath, stirring frequently; using rapid cooling equipment; or, using containers that facilitate heat transfer. [COS] All food voluntarily discarded in walk in refrigerator and reach in cooler that was found to be out of temperature.**

Corrected on  
06/06/2018

Cited On: 06/04/2018

K13M - 8 Points - Food not in good condition/unsafe/adulterated - Applicable Section(s):113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

**Inspector Observations: Observed bsan flour with dead a dead cockroach in it and black salt with dead fly in it. [CA] All food shall be kept free of contamination. [COS] PIC voluntarily discarded flour and black salt.**

Corrected on  
06/04/2018

**Minor Risk Factors and Interventions Violations:**

N/A

**Good Retail Practices Violations:**

N/A

**Performance Based Inspection Questions:**

N/A

**Measured Observations:**

N/A

**Overall Comments:**

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**Follow up inspection conducted for routine inspection dated 6/4/18 that resulted in a conditional pass due to inadequate supply of papertowels at handsink, improper cooling methods, and food adulteration.**

**Observations:**

- K06M: Adequate supply of single use papertowels observed in wall mounted dispenser.**
- K09M: No foods were cooling upon inspection. Several food items cooked and cooled earlier today and prior day measured at 41F. Some foods at 42-43F were removed from walk in cooler for lunch and then placed back. When placing foods back in to walk in cooler, maintain lids off until temperature reaches 41F or below before covering it.**
- K13M: All dry food containers in dry storage area were in approved NSF/ANSI food grade containers with tight-fitting lids and labels. No contamination observed.**

**All major violations have been corrected as well as other health violation except for K01, K38, K39, K44, and K45. Continue to correct all other health violations noted on previous report. Placard changed to green.**

**Note: Walk in cooler has been repaired according to PIC. Problems with walk in cooler may have contributed to improper cooling/temperature holding. Ambient temperature of walk in cooler 41F and is working properly.**

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:** Varatharajaperumal Manavalan  
PIC  
**Signed On:** June 06, 2018