

Comments and Observations

**Major Violations**

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 114037, 114343(a)

*Inspector Observations:* Observed parcooked tandoori chicken measured at 77°F without temperature control for more than 3 hours. [CA] PHFs shall be held at 41°F or below or at 135°F or above. [COS] PIC VC&D

Observed chicken curry measured at 120°F at buffet hot holding unit. Per PIC, food was held more than 2 hours since 11:30AM, less than 4 hours. [CA] PHFs shall be held at 41°F or below or at 135°F or above. [COS/SA] PIC discarded after lunch period, 2:30PM.

Observed rice pudding measured at 55°F at the buffet line, with all ice melted. Per PIC, food was held more than 2 hours since 11:30AM, less than 4 hours. [CA] PHFs shall be held at 41°F or below or at 135°F or above. [COS/SA] PIC discarded after lunch period, 2:30PM.

Follow-up By 02/06/2020

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

*Inspector Observations:* Observed one live cockroach found on the floor by the grease interceptor of warewashing sink in warewashing room. No vermin infestation found throughout food facility. Observed no cockroach activity in food preparation area or contamination of food and food contact surfaces. Per PIC, pest control service was conducted two weeks ago. Latest report states no pest control activity, however, with "medium risk" due to cleanliness. Per PIC, pest control service is requested for tonight. [CA] The premises of each food facility shall be kept free of vermin. A food facility shall not operate when there is a vermin infestation that has resulted in the contamination of food contact surfaces, food packaging, utensils, food equipment, or adulteration of food(s). [SA] PIC has contacted professional pest control service and clean sanitize facility by tonight. A follow-up will be conducted to ensure all affected areas are clean, sanitized and free of any activity.

Follow-up By 02/06/2020

**Minor Violations**

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

*Inspector Observations:* Observed open salad and stews at buffet without approved sneeze guard or barrier of protection that can intercept a direct line between the consumer's mouth and the food being displayed. [CA] Food on display shall be protected from cross-contamination, by the use of an approved sneeze guard that intercept a direct line between the consumer's mouth and the food being displayed.

Observed prepackaged chicken stored directly on the floor of walk-in freezer. [CA] Food shall be stored at least 6 inches above the floor to prevent contamination.

K29 - 2 Points - Toxic substantances improperly identified, stored, used; 114254, 114254.1, 114254.2

*Inspector Observations:* Observed can of roach raid in food facility. [CA] Only those insecticides, rodenticides, and other pesticides that are necessary and specifically approved for use in a food facility may be used.

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

*Inspector Observations:* Observed accumulation of grime and food debris on floors throughout food facility. Observed accumulation of food debris on wall of food preparation area. [CA] Walls and floors in food preparation area shall be kept clean.

Follow-up By 02/11/2020

**Performance-Based Inspection Questions**
OFFICIAL INSPECTION REPORT

Program
PR0305763 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14

Inspection Date
02/06/2020

Inspection Time
13:45 - 15:45

TANEJA, INC.
FA0203679 - PASSAGE TO INDIA
N/A

Measured Observations

<table>
<thead>
<tr>
<th>Item</th>
<th>Location</th>
<th>Measurement</th>
<th>Comments</th>
</tr>
</thead>
<tbody>
<tr>
<td>Tandoori Chicken (Parcooked)</td>
<td>Grill (no intervention of hot holding)</td>
<td>77.00 Fahrenheit</td>
<td></td>
</tr>
<tr>
<td>Chicken</td>
<td>Freezer</td>
<td>17.00 Fahrenheit</td>
<td></td>
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<tr>
<td>Rice Pudding</td>
<td>Buffet Line</td>
<td>55.00 Fahrenheit</td>
<td></td>
</tr>
<tr>
<td>Hot Water</td>
<td>Handwashing Station</td>
<td>141.00 Fahrenheit</td>
<td></td>
</tr>
<tr>
<td>Raw Chicken</td>
<td>Walk-in Refrigerator</td>
<td>37.00 Fahrenheit</td>
<td></td>
</tr>
<tr>
<td>Hot Water</td>
<td>3 Compartment Sink</td>
<td>141.00 Fahrenheit</td>
<td></td>
</tr>
<tr>
<td>Curry Chicken</td>
<td>Buffet Hot Holding</td>
<td>120.00 Fahrenheit</td>
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<tr>
<td>Garbanzo Beans</td>
<td>Buffet Line</td>
<td>140.00 Fahrenheit</td>
<td></td>
</tr>
<tr>
<td>Chicken</td>
<td>Walk-in Refrigerator</td>
<td>37.00 Fahrenheit</td>
<td></td>
</tr>
<tr>
<td>Sanitizer</td>
<td>Warewashing Machine</td>
<td>50.00 PPM</td>
<td></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 2/20/2020. 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.

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: Ben Taneja
Manager

Signed On: February 06, 2020