OFFICIAL INSPECTION REPORT

Facility: FA0230408 - SARAVANA BHAVAN
Site Address: 438 BARBER LN, MILPITAS, CA 95035
Inspection Date: 11/27/2019

Owner Name: SOUTHERN SPICE LLC
Program: PR0330421 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13
Inspection Time: 11:05 - 12:50

Inspected By: MELISSA GONZALEZ
Inspection Type: FOLLOW-UP INSPECTION
Consent By: YASAR MOHAMED

Major Violations

Cited On: 11/20/2019
K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

This violation found not in compliance on 11/27/2019. See details below.

Cited On: 11/22/2019
K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

This violation found not in compliance on 11/27/2019. See details below.

Cited On: 11/27/2019
K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: - Observed two live cockroaches (nymph and adult) under 3 comp warewash sink and in between exposed wood under and behind 3 comp warewash sink. Also, observed cockroach feces on exposed wood.
- Observed 5 live cockroaches (nymph to adult) behind 4 burner and 2 burner cooking equipment in rear cooking area. Also, observed two live cockroaches climbing on stainless steel wall under filters.
- Observed 7 live cockroaches outside of 2 burner cooking equipment in front cooking area feeding on heavy grease accumulation. Also, observed several cockroaches under same cooking equipment in rear.

[CA] Food facilities shall be kept free of vermin such as cockroaches. The following corrective actions shall be taken to eliminate and prevent infestations:
- Clean up dead cockroaches and sanitize all floors and food contact surfaces affected.
- Contact licensed pest control services to eliminate cockroaches.
- Clean up all dead cockroaches and sanitize affected areas after service. Seal all crack, crevices, and holes to prevent vermin entry (see K44)
- Ensure there is NOT one live cockroach observed and contact district specialist for re-inspection.
- Facility is to remain closed until specialist has conducted inspection and approve facility to re-open.
- Provide all recent pest control service reports at follow up inspection. Maintain all pest service reports at facility for review upon request during inspections.

Minor Violations

Cited On: 11/23/2019
K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

This violation found not in compliance on 11/27/2019. See details below.

Measured Observations

N/A

Overall Comments:
- Second follow-up inspection to verify compliance with repeating major violation for vermin (K23).
- Observed several live and dead cockroaches in front and rear cooking areas (see K23). Also saw unapproved materials (K35) and gaps/creacks in crevices (K44) that contribute to vermin infestation (see below).
- Pest services conducted earlier today at 1:51 AM. Per pest service report, follow-up service scheduled for 12/2/2019.
- Major violation K23 has not been corrected. No monitoring traps or glue boards set up for monitoring. Per PIC, pest services would no provide traps for monitoring. Recommend purchasing them else where and placing on floor away from food storage.
- K35: Heavy grease accumulation around 2 burner equipment in front food prep area. [CA] Clean and sanitize equipment on regular basis to prevent vermin harborage. Maintain equipment in clean and good condition.
- K35: Observed exposed wood under and behind 3 comp warewash sink. Observed cockroach activity in cracks and crevices between wood and stainless steel material. Also, two wood blocks found under flat grill in front cooking area used to lift...
equipment. [CA] Remove unapproved wood. Use only NSF/ANSI approved materials that are smooth, durable, easily cleanable and non-absorbent.

- K44: Observed gaps in the following crevices and openings:
  * corner between cove base and metal wall flash near ice machine
  * gaps between unapproved wood and metal wall flash/3 comp sink
  * gaps between metal flashing under mechanical exhaust hood in rear cooking area
  * gaps around gas lines in rear cooking area under both exhaust hoods
  * gaps around water pipe lines in front and rear cooking area.

  Note: If wood behind 3 comp warewash sink cannot be removed, facility may temporarily seal wood with material that is smooth, durable, easily cleanable and nonabsorbent.

- Facility is closed due to live cockroach infestation. Facility cannot re-open and must remain closed until the corrective actions directed in K23, K35 & K44 have been completed and a re-inspection has been conducted by this department. Facility is to cease and desist all food sales and operations, including food preparation. Do not remove, cover-up, or relocate red placard. Failure to comply will result in enforcement actions. Ensure there is no evidence of live cockroach activity and there is not to be one live cockroach found during re-inspection or facility will remain closed. If a second re-inspection needs to be conducted, there will be a $219/hr charge at a minimum one hour that will be billed to the facility. If facility is requesting after hour inspections, facility will be charged a minimum 2 hour inspection of $493. Contact district specialist Melissa Gonzalez at (408) 712-8802 or supervisor Aleli Crutchfield at (408) 918-3460 for re-inspection.

- Due to second re-inspection, facility will be billed $219/hr at a minimum one hour charge for this inspection. Next re-inspection will be third inspection and facility will be billed $219/hr at a minimum one hour charge.

**CLOSURE / PERMIT SUSPENSION NOTICE**

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 **12/11/2019**. 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.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states 'If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.'

You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

**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: YASAR MOHAMED
PIC
Signed On: November 27, 2019