



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: 01/12/2018
Inspection Time: 13:45-15:45

Inspected By: JOSEPH SCOTT
Inspection Type: ROUTINE INSPECTION
Consent to Inspect Granted By: SELVIN MOSES

Pictures Taken

Major Risk Factors and Interventions Violations:

No major violations were observed during this inspection.

Minor Risk Factors and Interventions Violations:

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification - Applicable Section(s):

Inspector Observations: *Food handler card is not available upon request.[CA]Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler.Food safety certificate is not available upon request.[CA]Facilities serving food shall have a valid FSC available at all times.*

Comply by
01/12/2018

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible - Applicable Section(s):113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: *KITCHEN HAND WASH SINK BLOCKED AND NOT EASILY ACCESSIBLE FOR EMPLOYEE USE DUE TO EQUIPMENT[CA] RELOCATE*

Corrected on
01/12/2018

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 SUPPLY TURNED OFF TO THE KITCHEN HAND WASH SINK [CA] An adequate, protected, pressurized, potable supply of hot water and cold water shall be provided at all times. (113953(c), 114099.2(b) 114101(a), 114189, 114192, 114192.1, 114195)*

Corrected on
01/12/2018

K23 - 3 Points - Observed rodents, insects, birds, or animals - Applicable Section(s):114259.1, 114259.4, 114259.5

Inspector Observations: *AT LEAST 1 LIVE COCKROACH IN THE FACILITY. [CA] Each food facility shall be kept free of vermin: rodents (rats, mice), cockroaches, flies.(114259.1, 114259.4, 114259.5) CONTACT A PROFESSIONAL PEST CONTROL SERVICE. KEEP ALL SERVICE INVOICES-DIRECT THE COMPANY TO DETAIL ALL COCKROACH PRESENCE/ACTIVITY. FAILURE TO SHOW A REDUCTION AND ELIMINATION OF ALL COCKROACHES WILL RESULT IN LEGAL ACTION INCLUDING CLOSURE.*

Comply by
01/12/2018

Good Retail Practices Violations:

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

Inspector Observations: *CLOTH TOWELS IN USE TO COVER FOOD IN THE WALK IN REFRIGERATOR [CA] USE APPROVED FOOD GRADE MATERIALS*

Comply by
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K33 - 2 Points - Nonfood contact surfaces not clean - Applicable Section(s):114115(c)

Inspector Observations: *Exterior of the bulk container is heavily stained. [CA]Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris Equipment, such as, hand sink and warewashing sink, is not kept clean.[CA]Equipment food contact surfaces and utensils shall be clean to site and touch.*

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K34 - 2 Points - Warewashing facilities: not installed, maintained, or used - Applicable Section(s):114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations: *NO TESTING STRIPS TO MEASURE SANITIZER LEVELS [CA] OBTAIN*

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 and cook line equipment. [CA]Ventilation hood filters shall be maintained clean and good repair. Gaps observed between the grease filters inside the hood.[CA]Filters shall be fitted in the mechanical exhaust ventilation over cooking equipment, provide spacer or correct filters.*

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K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing - Applicable Section(s):114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations: The storage room is unorganized and cluttered.[CA]Storage room shall be kept organized and clutter free. Back door found open food [CA] Keep all doors closed when not in immediate use.

Comply by
01/12/2018

K45 - 2 Points - Inadequate floors, walls, ceilings: built, maintained, clean - Applicable Section(s):114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations: Excessive debris/rubbish on the floor under cooking equipment/IN FLOOR SINKS/IN KITCHEN AND STORAGE AREAS/PREP AREAS [CA]Thoroughly clean excessive debris under cooking equipment and maintain in a sanitary manner.

Performance Based Inspection Questions:

- Needs Improvement - Adequate handwash facilities: supplied or accessible.
- Needs Improvement - No rodents, insects, birds, or animals.
- Needs Improvement - Demonstration of knowledge; food manager certification.
- Needs Improvement - Hot and cold water available.

Measured Observations:

Item	Location	Measurement	Comments
COOKED MEAT	WALK IN REFRIGERATOR	37.00 Fahrenheit	
FROZEN TILAPIA	REACH IN FREEZER	9.60 Fahrenheit	
CHLORINE SANITIZER	AUTO DISHWASHING MACHINE	50.00 PPM	

Overall Comments:

NEW CONSUMER ADVISORY REQUIREMENTS DISCUSSED AND ALLERGEN INFORMATION DISCUSSED AND HANDOUTS GIVEN TO THE OPERATOR

**COCK ROACH ELIMINATION ---
FOLLOW EACH OF THESE STEPS:**

o ROACH TRAPS - Place traps in different areas to determine the location and relative numbers of cockroaches present. The use of cockroach traps is invaluable in monitoring cockroach infestations in food establishments. Usually, several cockroach traps (6 to 12) can adequately indicate the extent of an infestation overnight and enable the food service operator to direct a pest control technician to the general sites where cockroaches have been detected. INSECTICIDE USE - "Crack and crevice" spray treatment must be performed by a licensed pest control company .

For most infestations a professional is needed for chemical applications. Thorough "crack and crevice" spray treatment is essential for the elimination of the infestation. .

Fogging is not a substitute for "crack and crevice" treatment. It can be used as a supplement by a licensed pest control technician in extreme cases. o ROACH TRAPS - Repeat step (1) above with new roach traps to determine the effectiveness of the spray treatment.

In addition to applying the proper treatment methods, the food service operator must continue to monitor known harborage sites. The food service operator must continue to check for infestations in new areas due to the movement of cockroaches during the spray treatment. Even if a thorough spray treatment has been done, the new traps may reveal continued activity. o INSECTICIDE USE - Follow-up spray treatment will be necessary if there is evidence of continued infestation.

Usually, some activity continues after the initial spray treatment. If this is the case, the food service operator must call for follow-up treatment. When cockroach trap activity ceases, monitoring must continue for at least one month. Egg cases left by mature female cockroaches may hatch at any time during this period. o CLEANING - It is necessary that all food service areas be thoroughly cleaned to avoid re-infestations.

A cleaning schedule should include: ../ Daily activities such as cleaning all cooking and work surfaces . ../ Weekly activities such as cleaning the interior of cabinets and other storage areas . ../ A timetable for cleaning walls, ventilation hoods, and the moving of equipment to reach covered or enclosed areas. o STRUCTURAL REPAIRS - Eliminate cockroach hiding and breeding locations If harborage areas are located in deteriorated walls or around pipes entering walls, structural repairs are necessary. For extensive infestations, poorly constructed shelving or tables that provide crevices or voids should be replaced with properly designed and constructed equipment

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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 **1/26/2018**. 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: SELVIN MOSES
CHEF

Signed On: January 12, 2018