

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 www.ehinfo.org



OFFICIAL INSPECTION REPORT

Facility FA0252949 - GOLKONDA INDIAN CUISINE		Site Address 5350 GREAT AMERICA PY 106, SANTA CLARA, CA 95051		Inspection Date 04/14/2021	
Program PR0368229 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name SOFTCHIPS INC.		Inspection Time 14:30 - 15:45
Inspected By MOJGAN KAZEMI	Inspection Type ROUTINE INSPECTION		Consent By SRIDHAR KANCHETI	FSC VENKATESWARLU MUVVA 02/16/2024	

Placard Color & Score
YELLOW
78

RISK FACTORS AND INTERVENTIONS	IN	OUT		COS/SA	N/O	N/A	PBI
		Major	Minor				
K01 Demonstration of knowledge; food safety certification	X						
K02 Communicable disease; reporting/restriction/exclusion	X						S
K03 No discharge from eyes, nose, mouth	X						
K04 Proper eating, tasting, drinking, tobacco use	X						
K05 Hands clean, properly washed; gloves used properly	X						S
K06 Adequate handwash facilities supplied, accessible		X					
K07 Proper hot and cold holding temperatures		X					
K08 Time as a public health control; procedures & records						X	
K09 Proper cooling methods	X						N
K10 Proper cooking time & temperatures					X		
K11 Proper reheating procedures for hot holding					X		
K12 Returned and reservice of food	X						
K13 Food in good condition, safe, unadulterated	X						
K14 Food contact surfaces clean, sanitized	X						S
K15 Food obtained from approved source	X						
K16 Compliance with shell stock tags, condition, display						X	
K17 Compliance with Gulf Oyster Regulations						X	
K18 Compliance with variance/ROP/HACCP Plan						X	
K19 Consumer advisory for raw or undercooked foods						X	
K20 Licensed health care facilities/schools: prohibited foods not being offered						X	
K21 Hot and cold water available	X						
K22 Sewage and wastewater properly disposed	X						
K23 No rodents, insects, birds, or animals	X						

GOOD RETAIL PRACTICES	OUT	COS
K24 Person in charge present and performing duties		
K25 Proper personal cleanliness and hair restraints		
K26 Approved thawing methods used; frozen food		
K27 Food separated and protected	X	
K28 Fruits and vegetables washed		
K29 Toxic substances properly identified, stored, used		
K30 Food storage: food storage containers identified		
K31 Consumer self service does prevent contamination		
K32 Food properly labeled and honestly presented		
K33 Nonfood contact surfaces clean		
K34 Warewash facilities: installed/maintained; test strips		
K35 Equipment, utensils: Approved, in good repair, adequate capacity	X	
K36 Equipment, utensils, linens: Proper storage and use		
K37 Vending machines		
K38 Adequate ventilation/lighting; designated areas, use	X	
K39 Thermometers provided, accurate		
K40 Wiping cloths: properly used, stored		
K41 Plumbing approved, installed, in good repair; proper backflow devices		
K42 Garbage & refuse properly disposed; facilities maintained		
K43 Toilet facilities: properly constructed, supplied, cleaned		
K44 Premises clean, in good repair; Personal/chemical storage; Adequate vermin-proofing		
K45 Floor, walls, ceilings: built, maintained, clean		
K46 No unapproved private home/living/sleeping quarters		
K47 Signs posted; last inspection report available		

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K48 Plan review		
K49 Permits available		
K58 Placard properly displayed/posted		

Comments and Observations

Major Violations

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: KITCHEN HAND WASH SINK IS COMPLETELY BLOCKED WITH A PREP TABLE/ COUNTER. PIC INDICATED IT WAS MOVED THERE TEMPORARILY. [CA] ENSURE HAND WASH SINK IS FULLY ACCESSIBLE AND REMAINS UNBLOCKED AT ALL TIMES. [COS] TABLE RELOCATED, HAND WASH SINK IS ACCESSIBLE.

Follow-up By
04/16/2021

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: PANEER CHEESE MEASURED AT 63F AT PREP UNIT. PIC INDICATED THE PANEER WAS REMOVED LESS THAN AN HOUR AGO FROM THE WALK IN. THE UNIT IS UNDER REPAIR AND PARTS ARE BEING REPLACED. [CA] MAINTAIN ALL PHF AT OR BELOW 41F OR AT OR ABOVE 135F AT ALL TIMES. [COS] SMALL PORTION MARKED FOR USE OR DISCARD WITHIN 3 HOURS.

Follow-up By
04/16/2021

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: SEVERAL FOODS IN PANTRY NOTED IN BULK BINS WITH MISSING LIDS. [CA] ENSURE FOODS ARE PROTECTED FROM POSSIBLE OVERHEAD CONTAMINATION, KEEP COVERED IN BETWEEN USE.

BOWLS NOTED INSIDE BULK RICE BIN. [CA] ENSURE FOODS ARE PROTECTED FROM POSSIBLE CONTAMINATION, USE SCOOPS WITH HANDLES TO DISPENSE FOODS WHILE MAKING SURE HAND CONTACT SURFACES DO NOT COME IN DIRECT CONTACT WITH FOOD.

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 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: TWO DOOR PREP UNIT MEASURED AT 60-65F INTERNAL AMBIENT TEMPERATURE. PIC INDICATED THE UNIT WAS INOPERABLE-IT WAS UNDER REPAIR YESTERDAY AND PARTS WERE ORDERED TO FINISH THE REPAIR POSSIBLY TODAY. [CA] ENSURE ALL COLD HOLDING UNITS ARE MAINTAINED AT OR BELOW 41F AT ALL TIMES. DISCONTINUE HOLDING PHF IN THIS UNIT UNTIL IT IS VERIFIED THE UNIT IS PROPERLY MAINTAINING TEMPERATURES BELOW 41F. SMALL PORTIONS MAY BE BROUGHT OUT FROM THE WALK IN FOR USE DURING PEAK LUNCH AND DINNER RUSH-ALL PORTIONS WILL E MAINTAINED IN AN ICE BATH OR TIME MARKED FR USE OR DISCARD WITHIN 4 HOURS.

Follow-up By
04/16/2021

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations: EXCESS DEBRIS NOTED AT HOOD FILTERS AT COOKLINE HOODS. [CA] THOROUGHLY CLEAN AND MAINTAIN IN GOOD REPAIR.

Performance-Based Inspection Questions

Needs Improvement - Proper cooling methods.

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Measured Observations

Item	Location	Measurement	Comments
MILK	WALK IN	37.00 Fahrenheit	
PANEER	PREP	64.00 Fahrenheit	
EGG	WALK IN	37.00 Fahrenheit	
HOT WATER	WAREWASH	120.00 Fahrenheit	
GOAT STEW	COOKING	167.00 Fahrenheit	
HOT WATER	HANDWASH	100.00 Fahrenheit	
HOT WATER	FOOD PREP	120.00 Fahrenheit	
HOT WATER	JANITORIAL	120.00 Fahrenheit	
CHICKEN	WALK IN	40.00 Fahrenheit	
YOGURT	WALK IN	38.00 Fahrenheit	
TOMATOES	PREP	54.00 Fahrenheit	CUT 30 MINUTES AGO, SMALL PORTIONS
LENTIL	WALK IN	40.00 Fahrenheit	
HOT WATER	RESTROOM	100.00 Fahrenheit	
CHICKEN	FREEZER	9.00 Fahrenheit	
CHLORINE	MECHANICAL WAREWASH	50.00 PPM	

Overall Comments:

POST SOCIAL DISTANCING PROTOCOL VISITOR INFORMATION GUIDE AND COVID-19 PREPARED CHECK MARK AT FACILITY ENTRANCE.

WWW.COVID19PREPARED.ORG

SOCIAL DISTANCING PROTOCOL GUIDELINES WERE REVIEWED WITH OPERATOR AT THIS TIME.

THIS OFFICIAL INSPECTION REPORT WAS EMAILED TO A VERIFIED EMAIL PROVIDED BY THE OPERATOR.

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 **4/28/2021**. 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: SRIDHAR KANCHETI
PIC

Signed On: April 14, 2021

Comment: SIGNATURE NOT OBTAINED DUE TO COVID-19 AND SOCIAL DISTANCING PARAMETERS. A COPY OF THIS REPORT WILL BE EMAILED TO THE OPERATOR.