

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 FA0256340 - FITOOR		Site Address 377 SANTANA ROW 1140, SAN JOSE, CA 95128		Inspection Date 10/02/2025		Placard Color & Score GREEN 82		
Program PR0374353 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17			Owner Name AVB HOSPITALITY		Inspection Time 15:15 - 16:30			
Inspected By HINA WYNE		Inspection Type ROUTINE INSPECTION		Consent By ASHISH PAWSHE				FSC ASHISH PAWSHE 01/13/2029

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification	X						S
K02	Communicable disease; reporting/restriction/exclusion	X						
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						
K06	Adequate handwash facilities supplied, accessible			X				N
K07	Proper hot and cold holding temperatures		X					N
K08	Time as a public health control; procedures & records						X	
K09	Proper cooling methods					X		
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						
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				N
K22	Sewage and wastewater properly disposed	X						
K23	No rodents, insects, birds, or animals	X						S

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		
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		
K36	Equipment, utensils, linens: Proper storage and use		
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use		
K39	Thermometers provided, accurate		
K40	Wiping cloths: properly used, stored		
K41	Plumbing approved, installed, in good repair; proper backflow devices		X
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		X
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

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

Inspector Observations: RICE INSIDE RICE COOKER WAS MEASURED 74 F.

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

[SA] IF NOT HOT HOLDING RICE SHALL BE KEPT IN A REFRIGERATION.

Minor Violations

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

Inspector Observations: 1. EMPTY PAPER TOWEL DISPENSER FOR THE HAND WASHING SINK NEAR FOOD PREP SINK.

[CA] Single-use sanitary towels shall be provided in dispensers; heated-air hand drying device may be substituted for single-use towels.

2. LACK SOAP FOR THE BAR AREA HAND WASHING SINK.

[CA] Handwashing cleanser shall be provided in dispensers; heated-air hand drying device may be substituted for single-use sanitary towels.

3. BAR AREA LACK SINGLE USE PAPER TOWEL DISPENSER AND USING PILE OF PAPER TOWELS.

[CA] Single-use sanitary towels shall be provided in dispensers; heated-air hand drying device may be substituted for single-use towels.

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: HOT RUNNING WATER AT HAND WASHING SINK INSIDE RESTROOM WAS MEASURED 74 F.

[CA] Handwashing facilities equipped with a mixing valve that is not readily adjustable at the faucet, shall provide warm water at least 100°F, but not greater than 108°F.

HOT RUNNING WATER AT THE THREE-COMP SINK WAS MEASURED 114F.

[CA] Hot water shall be supplied at a minimum temperature of at least 120°F measured from the faucet throughout facility except at handwash sinks.

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations: LEAKING FAUCET AT THREE-COMPARTMENT SINK.

[CA] Fix / Repair leakage.

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 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: MOP WATER INSIDE THE MOP BUCKET.

[CA] After use, mops shall be drained to prevent vermin infestation.

Performance-Based Inspection Questions

Needs Improvement - Hot and cold water available.

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Needs Improvement - Proper hot and cold holding temperatures.

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Measured Observations

Item	Location	Measurement	Comments
HOT WATER	HAND WASHING RESTROOM	74.00 Fahrenheit	
DAAL MAKANI	HOT HOLDING	160.00 Fahrenheit	
MUTTON	HOT HOLDING	152.00 Fahrenheit	
RICE	RICE COOKER	74.00 Fahrenheit	
JACK FRUIT	WALK IN COOLER	40.00 Fahrenheit	
CHICKEN	FREEZER	15.00 Fahrenheit	
CURRY	STOVE	160.00 Fahrenheit	
HOT WATER	3-COMP SINK	114.00 Fahrenheit	
HOT WATER	FOOD PREP SINK	120.00 Fahrenheit	
PANEER	DRAWER REFRIGERATION	40.00 Fahrenheit	
RAITA	COLD HOLDING	40.00 Fahrenheit	
GREEN CHATNI	WALK IN COOLER	40.00 Fahrenheit	
HOT WATEDR	HAND WASHING	100.00 Fahrenheit	
CHLORINE SANITIZER	DISHWASHER BAR	50.00 PPM	
QA SANITIZER	BUCKET	200.00 PPM	
SHRIMPS	DRAWER REFRIGERATION	40.00 Fahrenheit	
QA SANITIZER	DISHWASHER KITCHEN	200.00 PPM	

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 **10/16/2025**. 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: CHEF VAIBHAV SAWANT
EXECUTIVE CHEF
Signed On: October 02, 2025