

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 FA0260120 - PEACOCK INDIAN CAFE		Site Address 2760 ABORN RD, SAN JOSE, CA 95121	Inspection Date 11/11/2025
Program PR0381224 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name BELMONT PEACOCK KORAI	Inspection Time 11:05 - 12:00
Inspected By MAMAYE KEBEDE	Inspection Type FOLLOW-UP INSPECTION	Consent By KAMAL KONDURU	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 11/07/2025

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

Compliance of this violation has been verified on: 11/11/2025

Cited On: 11/07/2025

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

Compliance of this violation has been verified on: 11/11/2025

Minor Violations

Cited On: 11/11/2025

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations: Repeated violation: There is not a food safety manager certified person in the facility. [CA] Someone from the facility must take a food safety certificate class within two months and keep copy of the certificate on file.

Food Safety Manager certificate class may be taken on the following websites:

1. Premier Food Safety:

<https://www.premierfoodsafety.com/food-manager-certification/california>

2. Learn 2 Serve:

<https://www.360training.com/learn2serve/food-safety-manager/California>

3. Serve Safe Manager:

<https://www.servsafe.com/ServSafe-Manager>

Follow-up By
12/02/2025

Repeated violation: Couple of the employees do not have food handler cards.

[CA] Employee engaged in food preparation, storage, and service and who do not have food safety certificate must take food handler cards within a month of hire.

California approved Food Handler Card (FHC) class providers

All Directory Listing

(a)<https://anabpd.ansi.org/Accreditation/credentialing/certificate-issuers/AllDirectoryListing?prgID=228,238&statusID=4nsi.org>

Cited On: 11/11/2025

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: Repeated violation: Some open bag food products were stored on the shelf of in the dry storage area.

[CA] Store all open bag food products in properly labeled bulk containers.

Follow-up By
11/11/2025

Cited On: 11/11/2025

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

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Inspector Observations: Repeated violation: Many food products on boxes were stored directly on the floor or on milk crate back in the storage areas.

Follow-up By
11/11/2025

[CA] To prevent insect hiding and breeding and for easy cleaning of the floor area, please store all food products at least six inches off the floor on approved shelf or dunnage rack.

Cited On: 11/11/2025

K32 - 2 Points - Food improperly labeled & not honestly presented: 114087, 114089, 114089.1(a, b), 114090, 114093.1

Inspector Observations: Repeated violation; Some individually packaged dessert and snacks, and others made in the facility but stored on the self-serve area do not have any label.

Follow-up By
11/11/2025

[CA] Food prepackaged in a food facility shall bear a label that complies with the labeling requirements prescribed by the Sherman Food, Drug, and Cosmetic Law, Part 5 and label information shall include:

- 1. The common name of the food**
- 2. If made from two or more ingredients, a list of ingredients in descending order of predominance by weight, including a declaration of artificial color or flavor and chemical preservatives, if contained in the food.**
- 3. An accurate declaration of the quantity of contents.**
- 4. The name and place of business of the manufacturer, packer, or distributor.**

Cited On: 11/11/2025

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: There are gaps between the wall and some of the sinks in the kitchen area.

Follow-up By
11/11/2025

[CA] To prevent vermin hiding and breeding, please caulk the gaps immediately.

Cited On: 11/11/2025

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

Inspector Observations: There is a gap on the ceiling located above the wash area.

Follow-up By
11/11/2025

[CA] To prevent vermin infestation and hiding, please seal the gap between the ceiling and the wall immediately.

Damaged floor tiles were observed on by the three compartment warewash sink area.

[CA] Replace or repair the damaged floor tiles.

There is a gap between the screen door and the concrete floor in the back door.

[CA] To prevent insect/rodent infestation, please install a weatherstripping on the screen door.

Measured Observations

Item	Location	Measurement	Comments
Boiled eggs	Stove	189.00 Fahrenheit	
Hot water	Three compartment sink	125.00 Fahrenheit	
Chickn Briyani	Stove	165.00 Fahrenheit	
Chicken	Undercounter fridge	34.00 Fahrenheit	

Overall Comments:

Note: This is a follow-up inspection for the routine inspection that was conducted on 11/7/2025. The restaurant was issued a conditional pass due to the lack of access to the kitchen's handwash station and for storing food out of safe temperature zone. During today's follow-up inspection, both violations are observed to be corrected. The owner had a pest control company conduct an intervention. The kitchen's floor and walls are also cleaned. Therefore, the facility is issued a pass green placard.

However, the above violations must be corrected immediately as well.

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 **11/25/2025**. 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.

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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: Kamal Konduru
Owner

Signed On: November 11, 2025