

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 FA0207583 - VARAHI INDIAN CUISINE		Site Address 2095 N CAPITOL AV E, SAN JOSE, CA 95132		Inspection Date 10/14/2026		Placard Color & Score GREEN 68		
Program PR0304454 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name VMR FOOD LLC		Inspection Time 12:15 - 14:50			
Inspected By ALEXANDER ALFARO		Inspection Type ROUTINE INSPECTION		Consent By PARVARTHI MATHA				FSC

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						
K06	Adequate handwash facilities supplied, accessible			X	X			S
K07	Proper hot and cold holding temperatures	X						S
K08	Time as a public health control; procedures & records					X		
K09	Proper cooling methods					X		S
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				N
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							
K22	Sewage and wastewater properly disposed	X						
K23	No rodents, insects, birds, or animals			X	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	X	
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	X	
K35	Equipment, utensils: Approved, in good repair, adequate capacity		
K36	Equipment, utensils, linens: Proper storage and use	X	
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		
K42	Garbage & refuse properly disposed; facilities maintained	X	
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

K13 - 8 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Inspector Observations: 1. "Dal" dry bulk food (60lbs) item had gnaw marks in dry storage rack.

2. Three containers of ingredients "dry marsala" (4-quart cambro) had rodent droppings on lids in dry storage rack.

3. One container of "Urad gota" (4-quart cambro) had rodent droppings on lids in dry storage rack.

[CA] Food items with evidence of vermin contamination shall be removed immediately from use.

[COS] VC&D

Follow-up By 10/16/2026

Minor Violations

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

Inspector Observations: There was no food safety certificate available upon request.

[CA] Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have a valid Food Safety Certificate available for review at all times.

There were no food handler cards 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. A valid food handler card shall be provided within 30 days of after the date of hire.

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

Inspector Observations: 1. Hand wash sink next to janitorial area was obstructed with rubber floor mats in front of station. There was another handwash station available for use at the time of observation.

[CA] Handwashing facility shall be clean, unobstructed, and accessible at all times.

[COS] PIC removed obstruction by relocating floor mats.

2. Hand wash sink next to janitorial sink had paper towels improperly placed, paper towels were unable to be dispensed. There was another handwash station available for use at the time of observation.

[CA] Paper towels shall be provided and properly dispensed; heated-air hand drying device may be substituted for single-use towels.

[COS] Employee fixed paper towels to properly dispense.

K14 - 3 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 114125(b), 114141

Inspector Observations: Dish washer that uses chlorine sanitizer measured at 25ppm.

[CA] When using mechanical machine that uses chlorine sanitizer, the final sanitizing rinse concentration should measure 50 PPM.

[SA] 3-compartment sink was set up for manual warewashing with the quat concentration of 200ppm.

[COS] PIC called maintenance and came to fix machine so it dispenses final sanitizing rinse concentration 50 ppm for chlorine.

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

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Inspector Observations: About 3 dead cockroaches spotted throughout facility. 1 roach egg casing on the floor under the 2-door standing cooler.

Old rodent dropping accumulation throughout the dry storage room and behind water heater.

[CA] Clean and sanitize area of dead cockroaches or droppings. A follow up inspection will be conducted to verify compliance with this violation.

Follow-up By
10/16/2026

Notes: Per PIC, they removed some items from above the walk in freezer (in the same room as the dry storage area) that likely dropped onto the storage containers. PIC stated they have not set up pest control service yet. PIC provided correspondence with Orkin Pest Control showing a proposal for a contract. All rodent droppings were old.

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: Ready to eat food in 2-door cooler and walk-in cooler stored below raw meats and eggs.

[CA] All food shall be separated and protected from cross-contamination. Store all raw meat or other raw products of animal origin below ready-to-eat food items.

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

Inspector Observations: Working and bulk containers of sugar, flour, and starch were found to be not labeled.

[CA] Working containers holding food or food ingredients that are removed from their original packages shall be identified with the common name of the food if not easily recognizable.

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations: No test strips available for measuring sanitizing concentrations.

[CA] Testing equipment and materials shall be provided to adequately measure the applicable sanitization method used during manual or mechanical warewashing.

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations: Plastic round containers with no handles used as scoops for dry foods and dosa batter.

[CA] Use approved utensils such as scoops or spoons with handles to ensure hands do not come in direct contact with food.

K42 - 2 Points - Garbage and refuse improperly disposed; 114244, 114245, 114245.1, 114245.2, 114245.3, 114245.4, 114245.5, 114245.6, 114245.7, 114245.8

Inspector Observations: Dumpster lids were left open.

[CA] Garbage lids should be kept closed when not in use to prevent attractants for vermin.

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: Mops stored in mop bucket with standing water next to janitorial sink.

[CA] After use, mops shall be placed in a position that allows them to air-dry without soiling walls, equipment, or supplies.

Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.

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Measured Observations

Item	Location	Measurement	Comments
hot water	restroom	100.00 Fahrenheit	
raw chicken	walk in cooler	38.00 Fahrenheit	
heavy cream	2-door prep	37.00 Fahrenheit	
cheese	3-door cooler	40.00 Fahrenheit	
santizer: chlorine	dish washer	25.00 PPM	
chicken cooked	colding holding prep line	40.00 Fahrenheit	
boiled eggs	3-door cooler	39.00 Fahrenheit	
broth	3-door cooler	40.00 Fahrenheit	
cooked rice	walk in fridge	39.00 Fahrenheit	
hot water	hand wash	100.00 Fahrenheit	
santizer: quat	3-comp sink	200.00 PPM	
beef cooked	colding holding prep line	39.00 Fahrenheit	
hot water	3-comp sink	120.00 Fahrenheit	
walk in freezer	broth	27.00 Fahrenheit	
potatoes	colding holding prep line	39.00 Fahrenheit	
raw eggs	cold holding prep cooler	39.00 Fahrenheit	
cooked beef	walk in cooler	39.00 Fahrenheit	
fried cheese bites	colding holding prep line	39.00 Fahrenheit	
veggie soup	hold holding	150.00 Fahrenheit	

Overall Comments:

Notes:

- A follow up inspection shall be conducted within 5 business days to verify compliance with violations K13 and K23. The first follow up inspection is free of charge. Any and all subsequent follow up inspections shall be charged at the approved hourly rate of \$290.00/hr, minimum of one hour.

- Provide a pest control service to the facility. Any evidence of a vermin infestation at time of the follow up inspection will result in facility's health permit being temporarily suspended, and the operation subsequently closed until written approval from this department is provided to reopen.

- Facility has submitted for plan check. Ensure to complete plan check submittal prior to using any new equipment proposed.

- Joint inspection with Belin Z. Report written by Belin Z.

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 **10/28/2026**. 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: Parvathi
Owner
Signed On: October 14, 2026