

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 FA0212515 - INDIAN SIZZLER EXOTIC CUISINE		Site Address 4150 GREAT AMERICA PY, SANTA CLARA, CA 9505	Inspection Date 10/31/2024
Program PR0303017 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name PIRASANTHI KANAKARASA	Inspection Time 11:35 - 12:50
Inspected By THAO HA	Inspection Type FOLLOW-UP INSPECTION	Consent By SANTAKUMAR NALLATHAMBY	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 10/29/2024

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Compliance of this violation has been verified on: 10/31/2024

Cited On: 10/29/2024

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

Compliance of this violation has been verified on: 10/31/2024

Minor Violations

Cited On: 10/29/2024

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

Compliance of this violation has been verified on: 10/31/2024

Cited On: 10/29/2024

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Compliance of this violation has been verified on: 10/31/2024

Measured Observations

N/A

Overall Comments:

Follow up due to major holding temperature and handwashing violations. Minor violations for handwash stations and cooling violations were also checked during this follow up.

Upon inspection:

Handwash sinks at server area and dishwashing area observed to be fully stocked at time of inspection.

Dishwasher observed to have washing hands prior to handling clean dishes after rinsing dirty dishes.

Employee handling raw chicken at fryer area observed to have washed hands immediately afterwards.

No PHFs observed to be stored on kitchen prep counter area not for immediate prep. Fried cauliflower was stored inside prep cooler reach in measuring 39F.

Employees were returning items used back to prep coolers.

Tandoori chicken in cooling rack measured to be 85F in full sheet tray and 69F in smaller tray. Per employee chicken was made about 1.5 hour prior.

Chicken was spread out to be on a single layer on each sheet tray and placed into walk in to cool properly. Per operator chicken will be cooled and will be pulled from walk in cooler as needed.

Chicken biriyani measured to be 190F next to stove. Vegetable biriyani measured to be 201F on stove. Per operator chicken biriyani was pulled in the last 5-10 minutes and portion was placed into buffet line.

Operator had 2 trays of biriyani was decanted from large pot of biriyani taken and placed on near by cooling rack. Per operator he

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is allowing all items to partially cool prior to placing whole rack into walk in cooler in about 45 minutes - 1 hour.

Ensure to use shallow containers (no more than 2 inches for solid foods and no more than 4 inches for liquids) for cooling foods.

Employee switched containers for biriyani to be shallower. The last tray of biriyani shall be served at buffet service line and then discarded per TPHC SOPs.

Reviewed TPHC SOPs with operator. Per SOPs all PHFs set aside to be placed on buffet line and all PHFs on buffet line shall be discarded at the end of lunch buffet period (11:30AM-2:30PM, 3 hours long).

Major violations have been corrected. Continue to work on other violations from routine inspection.

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 **11/14/2024**. 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: Pirasanthi K.
Owner

Signed On: October 31, 2024