

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 FA0208811 - PUNJAB CAFE INDIAN CUISINE		Site Address 322 E SANTA CLARA ST, SAN JOSE, CA 95113		Inspection Date 06/25/2024	
Program PR0307638 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name SINGH, BAKHTAWAR		Inspection Time 13:45 - 15:30
Inspected By MINDY NGUYEN	Inspection Type ROUTINE INSPECTION		Consent By BOBBY	FSC Bobby Saini 03/22/2026	

Placard Color & Score
GREEN
72

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						
K07 Proper hot and cold holding temperatures	X						
K08 Time as a public health control; procedures & records						X	S
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		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						
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	X	
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	X	
K39 Thermometers provided, accurate		
K40 Wiping cloths: properly used, stored	X	
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		
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

K14 - 8 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, 14125(b), 114141

Inspector Observations: *Measured chlorine in dishwasher to be 0ppm during active dishwashing (Observed dishes inside the dishwasher; per employee, the machine had just been run approximately 5 minutes prior). The dishwasher was turned on a second time, and it still measured 0ppm chlorine.*

[CA] *When using a dishwashing machine, chlorine must measure at 50ppm.*

[SA] *Dishes must be manually sanitized until the dishwasher is repaired. Facility may use the dishwasher to wash and rinse dishes, but must use the third compartment in the 3-compartment sink to sanitize. Instructed employees to set up the third compartment in the sink for sanitizing (chlorine measured to be 100ppm), and dishes were manually sanitized.*

Minor Violations

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

Inspector Observations: *Employee food handler cards were not available for review.*

[CA] *Obtain valid food handler cards for employees.*

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

Inspector Observations: *Inside the 3-door upright glass door refrigerator: observed tomato sauce and onion sauce cooling in large pots greater than 10 gallons.*

On the rear shelf: observed cooked lentils were cooling in a thick layer taller than 5-6 inches.

[CA] *Whenever food has been prepared or heated so that it becomes PHF, it shall be rapidly cooled:*

- *From 135°F to 70°F in 2 hours, AND*
- *From 70°F to 41°F in 4 hours*

Potentially hazardous foods must be rapidly cooled using one or more of the following methods:

- *Placing the food in shallow pans*
- *Separating the food into smaller or thinner portions*
- *Using rapid cooling equipment*
- *Using containers that facilitate heat transfer*
- *Adding ice as an ingredient*
- *Using ice paddles*
- *Inserting appropriately designed containers in an ice bath and stirring frequently*

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: *In the rear storage room: observed open bulk bins of spices.*

[CA] *Protect food from contamination via lids, etc.. Per permit condition, only unopened prepackaged non-potentially hazardous foods may be stored in the rear storage room. See notes below.*

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations: *Observed accumulation of grease on sides of cooking equipment.*

[CA] *Keep cooking equipment clean.*

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: *Sanitizer test strips were not available upon request.*

[CA] *Obtain sanitizer test strips.*

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

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Inspector Observations: Inside the large pot of tomato sauce in the glass door refrigerator: observed scoops were stored with handles directly touching the sauce.

[CA] Store scoops separately from sauces to prevent cross-contamination.

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

Inspector Observations: Observed accumulation of grease on hood filters.

[CA] Keep hood filters clean.

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations: Throughout kitchen prep areas: observed soiled wiping cloths were stored on shelves/surfaces without sanitizer solution.

[CA] When not in use, wiping cloths must be stored in sanitizer solution (100ppm chlorine or 200ppm quaternary ammonia, or per manufacturer directions).

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: In the rear kitchen area, right of the cooking station and near the prep sink: observed drain pipes extended into the floor sink.

[CA] Maintain a minimum one inch air gap between the drain pipe and the floor sink to prevent wastewater backwash.

Performance-Based Inspection Questions

Needs Improvement - Proper cooling methods.

Measured Observations

Item	Location	Measurement	Comments
SAUCES	REAR GLASS DOOR REFRIGERATOR	41.00 Fahrenheit	
HOT WATER	3-COMPARTMENT SINK	120.00 Fahrenheit	
WARM WATER	HANDWASH SINK, RESTROOM	100.00 Fahrenheit	
LENTILS	REAR SHELF	118.00 Fahrenheit	COOLING
TOMATO SAUCE, ONION SAUCE	UPRIGHT 3-DOOR GLASS DOOR REFRIGERATOR	56.00 Fahrenheit	COOLING FROM ROOM TEMPERATURE, 30 MINUTES
MILK	UPRIGHT 3-DOOR GLASS DOOR REFRIGERATOR	41.00 Fahrenheit	
CHICKEN	FINAL COOK TEMPERATURE	180.00 Fahrenheit	
LASSI	UPRIGHT 3-DOOR GLASS DOOR REFRIGERATOR	41.00 Fahrenheit	
RAW FISH	REAR GLASS DOOR REFRIGERATOR	41.00 Fahrenheit	
CHLORINE	DISHWASHER	0.00 PPM	
WARM WATER	HANDWASH SINK	100.00 Fahrenheit	

Overall Comments:

Discussed cooling handout. NOTE: Permit condition states that only unopened, prepackaged, non-potentially hazardous foods shall be stored in the rear storage room. Observed opened containers of spices in the rear storage room. Please note repeat violations of the permit condition may result in enforcement action.

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 **7/9/2024**. 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.

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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

Bobby Saini

Received By: Bobby Saini

Owner

Signed On: June 25, 2024