

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 FA0267779 - PARADISE BIRYANI POINTE		Site Address 2961 EL CAMINO REAL, SANTA CLARA, CA 95051		Inspection Date 10/22/2026		Placard Color & Score YELLOW 64		
Program PR0395115 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name SUDA, SATISH BABU		Inspection Time 13:30 - 15:20			
Inspected By KATHY VO		Inspection Type ROUTINE INSPECTION		Consent By PRABAKARAN				FSC Not Available

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						
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		X			S
K08	Time as a public health control; procedures & records					X		
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			S
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	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		
K35	Equipment, utensils: Approved, in good repair, adequate capacity	X	
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		
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

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

Inspector Observations: 1) In the 3-door preparation unit and in the walk-in cooler, measured multiple Potentially Hazardous Foods from 46-56F. Per PIC, foods were prepared 3 hours prior to temperature measurement for lunch service, or stocked since overnight. [CA] Potentially Hazardous Foods shall be kept at 41F or below or 135F or above. [COS] All Potentially Hazardous Foods held for longer than 4 hours were discarded during inspection. VC&D form. Foods which have been held for less than 4 hours or just delivered were relocated to the walk-in freezer.

Follow-up By
10/29/2026

2) On the preparation counter, measured fried chicken from 110-135F and fried paneer at 88F. Per PIC, foods were cooked less than 30 minutes prior to temperature measurement. Per PIC, fried chicken and paneer are pre-cooked, kept at ambient temperature, then fried again for service. PIC stated that timer is used for these items, but timer was not set at time of inspection. [CA] Potentially Hazardous Foods shall be kept at 41F or below or 135F or above. [COS] Food was discarded at the end of lunch service. Provided TPHC form to PIC.

3) On the preparation rack, measured prepared sala and yogurt sauce containers at 55F. Per employee, sauce containers were prepared 1 hour prior to temperature measurement. [CA] Potentially Hazardous Foods shall be kept at 41F or below or 135F or above. [COS] Employee prepared an ice bath for the sauce containers.

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: **MAJOR* Observed employees conducting active warewashing of equipment without the use of sanitizer. [CA] Manual sanitization shall be accomplished in the final sanitizing rinse by contacting a chlorine solution of 100 PPM concentration for at least 30 seconds or by contacting a quaternary ammonium solution of 200 PPM concentration for at least 60 seconds. [COS] Specialist instructed employees to set up the 3-compartment sink at the time of inspection with chlorine concentration at 100 ppm. Dishes were re-washed and sanitized.

Follow-up By
10/29/2026

****MINOR**** Measured chlorine concentration in the mechanical dishwasher at 25 ppm. [CA] Mechanical sanitization shall be accomplished in the final sanitizing rinse with a chlorine concentration of 50 ppm, or as per manufacturer's specifications.

Minor Violations

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

Inspector Observations: 1) Facility lacks active Food Safety Certification for managers. [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.

2) Actively working employees in the facility lack food handler's cards. [CA] All food handlers shall maintain a valid food handler card for the duration of their employment as a food handler. Food handler cards shall be available for review at all times.

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: Observed employee handling raw chicken with gloved hands, removing gloves, then switching gloves without an intermediate handwashing step. No direct contamination of food observed due to specialist intervention. [CA] Employees are required to wash their hands: 1) before beginning work, 2) before handling food or clean equipment, 3) as often as necessary during food preparation to remove soil and contamination, 4) when switching from raw to ready to eat foods, 5) after touching body parts, 6) after coughing, sneezing, eating, or drinking, 7) after using the restroom, and 8) any time when contamination may occur. Gloves shall be used and changed as required.

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

Inspector Observations: *Observed handwash stations are partially blocked by equipment and not fully accessible at the time of inspection. [CA] Handwash station shall be fully stocked and accessible at all times.*

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

Inspector Observations: *Observed multiple foods and sauces cooling inside deep, covered containers. [CA] Cooling foods shall have enough space around the containers for cold air to circulate, be loosely covered, or uncovered and stirred as frequently needed to evenly cool.*

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: *Observed spices on a preparation rack stored directly adjacent to the handwash sink at the cook line. Observed boxes of produce stored directly in front of the handwash sink at the warewashing area. [CA] Food shall be stored away from handwash sink to prevent splash contamination.*

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

Inspector Observations: *In the walk-in cooler and on the floor of the food preparation area, observed multiple foods stored directly on the floor. Observed lack of space in the walk-in cooler. [CA] Food shall be stored at least six inches above the floor to prevent contamination and facilitate ease of cleaning. Food shall be stored in safe and sanitary condition.*

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: *Measured the ambient temperature of the walk-in cooler at 47F. Measured the ambient temperature of the 3-door preparation unit at 58F. [CA] Refrigeration units shall maintain foods at 41F or below. Discontinue storage of Potentially Hazardous Foods until this unit is repaired.*

NOTE: *Discussed facility operation with PIC. Facility may continue to operate using remaining 1-door upright cooler, walk-in freezers, and ice baths as needed.*

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: *1) Observed the re-use of single-use yogurt containers or buckets to store other foods. [CA] All utensils and equipment shall be certified or classified for sanitation by an American National Standards Institute (ANSI) accredited certification program (e.g. NSF, UL EPH, UL Sanitation, CSA Sanitation, or ETL Sanitation).*

2) Observed utensils are stored in standing, contaminated water. [CA] Utensils shall be stored in the following manner: 1) in the food with their handles above the top of the food and the container, 2) in running water, 3) in a container of water at 135°F or above, 4) at room temperature if washed within 4 hours of initial use.

3) Observed bowls without handles stored directly in bulk ingredient bins. [CA] Provide approved scoops with handles to prevent direct hand contamination with food.

4) Observed knives and utensils stored in the crevice between the preparation units and between the wall and 3-compartment sink. [CA] Equipment and utensils shall be stored in a safe and sanitary condition.

Performance-Based Inspection Questions

Needs Improvement - Proper cooling methods.

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Measured Observations

Item	Location	Measurement	Comments
water	preparation sink	120.00 Fahrenheit	
paneer	preparation counter	98.00 Fahrenheit	
shelled eggs	preparation counter	62.00 Fahrenheit	
sala sauce	stovetop	143.00 Fahrenheit	
water	handwash sink	100.00 Fahrenheit	
sanitizer (chlorine)	mechanical dishwasher	25.00 PPM	
water	handwash sink (bar)	100.00 Fahrenheit	
sala sauce	3-door preparation unit (center)	52.00 Fahrenheit	
water	3-compartment sink	120.00 Fahrenheit	
milk	walk-in cooler	47.00 Fahrenheit	Just delivered.
boiled eggs	ice bath on preparation counter	41.00 Fahrenheit	
yogurt sauce	preparation rack	55.00 Fahrenheit	
fried chicken	cook line	185.00 Fahrenheit	Final cooking temperature.
beverages	2-door under counter (bar)	41.00 Fahrenheit	
sala sauce	on carton elevated above floor	97.00 Fahrenheit	Actively cooling. Per PIC, cooked 1 hour ago. Moved to ice bath.
sala sauce	walk-in cooler	46.00 Fahrenheit	46-50F
biryani rice	preparation counter	103.00 Fahrenheit	TPHC

Overall Comments:

Routine inspection conducted in conjunction with CO0161204.

A follow-up inspection will be conducted within five business days to verify compliance of major violations. The first follow-up inspection is free of charge. Subsequent follow-up inspections after the first follow-up shall be billed at \$290/hour (one hour minimum) during normal business hours (Monday - Friday, 7:30 AM to 4:30 PM), and \$664 (minimum of two hours) during non-business hours, and upon inspector availability.

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 **11/5/2026**. 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: Santhosh Kumar
Chef
Signed On: October 22, 2026