

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 FA0211661 - GREAT INDIAN CUISINE	Site Address 2026 AGNEW RD, SANTA CLARA, CA 95054	Inspection Date 10/02/2026
Program PR0300005 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name TK ASIAN FOOD INC	Inspection Time 11:45 - 12:45
Inspected By PRINCESS LAGANA	Inspection Type FOLLOW-UP INSPECTION	Consent By NAVIA

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 10/01/2026

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

Compliance of this violation has been verified on: 10/02/2026

Cited On: 10/01/2026

K09 - 8 Points - Improper cooling methods; 114002, 114002.1

Compliance of this violation has been verified on: 10/02/2026

Cited On: 10/01/2026

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

Compliance of this violation has been verified on: 10/02/2026

Minor Violations

Cited On: 10/01/2026

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

Compliance of this violation has been verified on: 10/02/2026

Measured Observations

Item	Location	Measurement	Comments
quat sanitizer	three compartment sink	400.00 PPM	
chicken in sauce	2 door under counter cooler	38.00 Fahrenheit	
rice pudding	upright reach in cooler on sales floor	41.00 Fahrenheit	
curry sauce	one door undercounter reach in cooler	40.00 Fahrenheit	
ambient temp	one door under counter cooler	40.00 Fahrenheit	
yogurt	prep cooler inserts	40.00 Fahrenheit	
lentils	walk-in cooler	39.00 Fahrenheit	
ambient temp	walk in cooler	38.00 Fahrenheit	
sauce in stainless steel container	walk-in cooler	40.00 Fahrenheit	

Overall Comments:

joint inspection with Ivan Alejo and Princess L. Inspection report written by Ivan A.

Follow up inspection conducted regarding closure on 10/01/26 due to inoperable walk in cooler and insufficient cold hold units. During follow up inspection, Specialist observed all major violations to be corrected

No active cooling observed, discussed proper cooling procedures. Handout provided.

Continue working on remaining minor violations.

Facility is approved to operate.

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FACILITY RE-OPENED / PERMIT REINSTATED

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 **10/16/2026**. 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: Navia Kaur
Person in Charge

Signed On: October 02, 2026