

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 FA0283532 - TASTE OF SOUTH ASIA - DELI		Site Address 2824 S WHITE RD, SAN JOSE, CA 95148		Inspection Date 08/20/2026		Placard Color & Score GREEN 87		
Program PR0425309 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name TASTE OF SOUTH ASIA LLC		Inspection Time 14:40 - 15:55			
Inspected By MAMAYE KEBEDE		Inspection Type ROUTINE INSPECTION		Consent By SALM MOLLA				FSC Salim Molla 10/17/2027

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						S
K06	Adequate handwash facilities supplied, accessible	X						
K07	Proper hot and cold holding temperatures		X		X			
K08	Time as a public health control; procedures & records					X		
K09	Proper cooling methods			X				
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		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		
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		
K34	Warewash facilities: installed/maintained; test strips		
K35	Equipment, utensils: Approved, in good repair, adequate capacity		
K36	Equipment, utensils, linens: Proper storage and use		
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		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

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

Inspector Observations: *Fried fish head stored on the preparation table was measured at 90 oF. The chef said the fish was cooked an hour ago, and will be refried upon an order.*

Follow-up By 08/20/2026

[CA] *All potentially hazardous foods like garlic in oil, cut melons, raw sprouts, cooked foods of plant origin, foods of animal origin, and any other food capable of supporting the rapid and progressive growth of infectious or toxigenic microorganisms or the slower growth of Clostridium botulinum shall always be held at 41°F or below or at 135°F or above. If any cooked orders are going to be kept on the preparation table, they must be stored on steam table. Any of the cold-held food products must also be kept inside the fridge or on ice bath. The chef moved the chicken stew into a flat panels and stored on the top part of the fridge to rapid chill the product (COS).*

Minor Violations

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

Inspector Observations: *Cooling of freshly cooked chicken curry was being conducted at room temperature.*

[CA] *All hot-held food products must be cooled from 135 OF to 70 OF within the first two hours and from 70 OF to 41 OF with another four hours by:*

- (1) *Placing the FOOD in shallow pans.*
- (2) *Separating the FOOD into smaller or thinner portions.*
- (3) *Using rapid cooling EQUIPMENT.*
- (4) *Using containers that facilitate heat transfer.*
- (5) *Adding ice as an ingredient.*
- (6) *Using ice paddles.*
- (7) *Inserting appropriately designed containers in an ice bath and stirring frequently.*

The manager is demonstrated the proper cooling procedure using an ice bath and smaller portions.

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: *A couple of open cup employee drinks were stored on the preparation tables.*

[CA] *To prevent possible contamination, employees may only drink with covered cup containers and store their drink in designated areas.*

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
Chicken	Reach-in cooler	35.00 Fahrenheit	
Beef curry	Stove	185.00 Fahrenheit	
Rice	Rice steamer	164.00 Fahrenheit	
Hot water	Three compartment sink	125.00 Fahrenheit	
Beef curry	Reach-in cooler	39.00 Fahrenheit	
Fish head	Preparation table	90.00 Fahrenheit	
Eggplant and fish	Stove	185.00 Fahrenheit	

Overall Comments:

Note:1. *Food safety manager certificate: Salim Molla - 10/17/2027*

2. *The deli was observed colling one food product. If the number and size of food products cooked, cooled, and reheat increases, the facility's food facility risk classification and the program element class shall be changed.*

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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 **9/3/2026**. 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: Salm Molla
Manager
Signed On: August 20, 2026