

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 FA0211551 - RANGOLI INDIAN RESTAURANT	Site Address 1584 HALFORD AV, SANTA CLARA, CA 95051	Inspection Date 12/17/2025
Program PR0307281 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name SINGH, SUKHPAL	Inspection Time 13:15 - 14:00
Inspected By KATHY VO	Inspection Type FOLLOW-UP INSPECTION	Consent By SUKHPAL

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 12/11/2025

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

Compliance of this violation has been verified on: 12/17/2025

Cited On: 12/11/2025

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: 12/17/2025

Minor Violations

Cited On: 12/17/2025

K29 - 2 Points - Toxic substances improperly identified, stored, used; 114254, 114254.1, 114254.2

Inspector Observations: In the 3-compartment sink, measured the quaternary ammonia sanitizer concentration above 400 ppm. [CA] Manual sanitization shall be accomplished with a quaternary ammonia concentration of 200-400 ppm, or as per manufacturer's specifications.

Measured Observations

Item	Location	Measurement	Comments
samosa	service counter	90.00 Fahrenheit	TPHC
sanitizer (quaternary ammonia)	3-compartment sink	400.00 PPM	above
spring rolls	service counter	86.00 Fahrenheit	TPHC
puff pastry	countertop warmer	158.00 Fahrenheit	
sanitizer (chlorine)	mechanical dishwasher	50.00 PPM	

Overall Comments:

On-site to conduct a follow-up to the previous routine inspection (12/11/2025).

The following major violations have been corrected:

- K07: Improper holding temperatures. At the time of inspection, measured all items in the countertop warmer above 135F (see measured observations). Observed time markings on labels for all other items on the center service counter (samosas and egg rolls).

- K14: Food contact surfaces unclean and not sanitized. No active warewashing at the time of inspection. Measured sanitizer concentration inside the 3-compartment sink and the mechanical dishwasher at appropriate concentrations. Discussed proper washing, rinsing, and sanitizing procedures with PIC and dishwasher.

Facility has earned a "PASS" for this inspection. Continue to address remaining violations as cited on the routine inspection report.

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 **12/31/2025**. 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



Received By: Sukhpal Singh
Owner

Signed On: December 17, 2025