

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 FA0253781 - CHAAT BHAVAN		Site Address 165 E EL CAMINO REAL, MOUNTAIN VIEW, CA 94040		Inspection Date 09/15/2026		Placard Color & Score GREEN 85		
Program PR0369671 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name GOLDEN STAR HOSPITALITY		Inspection Time 13:00 - 14:15			
Inspected By KAYA ALASSFAR		Inspection Type ROUTINE INSPECTION		Consent By MANOJ KUMAR				FSC GUDAWAR SINGH 7/24/2028

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification			X				S
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			
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	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		
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		
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: *PHFs held for less than 2h in prep cooler near the oven station measured at 50F: cottage cheese, pesto sauce.*

Ambient temperature in the top part of the unit measured above 50F.

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

[COS] PHFs relocated to the lower side for rapid cooling.

Minor Violations

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

Inspector Observations: *Employee's food handler cards expired.*

[CA] Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.

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: *Containers of cooked curries and dishes stored uncovered inside the walk-in.*

[CA] All food shall be separated and protected from possible contamination. Immediately cover all food after cooling process is done.

Milk jug stored directly on the floor, cooked potatoes stored directly on the floor inside the walk-in.

[CA] Food shall be stored at least 6 inches above the floor to prevent contamination.

Open bags of bulk ingredient left in non-sealed original bags

[CA] Store open bulk foods in approved NSF containers with tight fitting lids.

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: *Pans on stove top, and scoops used for hot food have deteriorated plastic handles.*

[CA] Equipment and utensils shall be designed and constructed to be durable and retain characteristic qualities under normal use conditions.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
cottage cheese	prep refrigerator (oven station)	50.00 Fahrenheit	
milk	walk-in	40.00 Fahrenheit	
green gravy	prep refrigerator	41.00 Fahrenheit	
lentils	walk-in	41.00 Fahrenheit	
bean curry	walk-in	41.00 Fahrenheit	
paneer	walk-in	39.00 Fahrenheit	
noodles	walk-in	38.00 Fahrenheit	
chlorine	dishwasher	50.00 PPM	
cooked potatoes	prep refrigerator	41.00 Fahrenheit	
beans curry	steam table	150.00 Fahrenheit	
cooked potatoes	walk-in	37.00 Fahrenheit	
water	hand sinks	100.00 Fahrenheit	
rice dessert	cooling chelf	90.00 Fahrenheit	cooling
rice	hot holding	137.00 Fahrenheit	
cut tomatoes	prep refrigerator	41.00 Fahrenheit	
yogurt sauce	prep refrigerator	40.00 Fahrenheit	
water	3-comp sink	120.00 Fahrenheit	
bean sprouts	walk-in	39.00 Fahrenheit	
pesto	prep refrigerator (oven station)	50.00 Fahrenheit	
cooked vegetables	prep refrigerator	40.00 Fahrenheit	

Overall Comments:

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 **9/29/2026**. 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

MANOJ

Received By: MANOJ KUMAR
MANAGER
Signed On: September 15, 2026