

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 FA0212534 - BALAJI MESS (AUTHENTIC INDIAN CUISINE)	Site Address 4300 GREAT AMERICA PY 156, SANTA CLARA, CA 95051	Inspection Date 03/19/2026
Program PR0306302 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name MS HERITAGE & SPICES	Inspection Time 12:55 - 14:20
Inspected By THAO HA	Inspection Type FOLLOW-UP INSPECTION	Consent By DINESH VEERAPUTHIRAN

Placard Color & Score GREEN N/A
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Comments and Observations

Major Violations

Cited On: 03/12/2026

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Compliance of this violation has been verified on: 03/19/2026

Cited On: 03/12/2026

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

Compliance of this violation has been verified on: 03/19/2026

Cited On: 03/12/2026

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

Compliance of this violation has been verified on: 03/19/2026

Cited On: 03/12/2026

K11 - 8 Points - Improper reheating procedures for hot holding; 114014, 114016

This violation found not in compliance on 03/19/2026. See details below.

Cited On: 03/19/2026

K11 - 8 Points - Improper reheating procedures for hot holding; 114014, 114016

Inspector Observations: 2 containers observed to be in left most countertop warmer water bath and measured to be 112F(curry) and 130F(beets). Water bath observed to be shallow and measured to be 136F. Per employee he placed curry that about 30 minutes prior and had just turned on steam table.

[CA] Any PHF that has been cooked, cooled, and reheated for hot holding shall be reheated to a minimum internal temperature of 165°F for 15 seconds.

[COS] Curry was reheated on stove. Water was added to steam table and setting was turned up.

Minor Violations

Cited On: 03/19/2026

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: Beets measured to 130F in steam table. Per employee he had just turned on steam table in the last 30 minutes and made beets in the last 30 minutes. Steam table observed to have lower water. .

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

Preheat steam table water prior to placing PHFs inside.

[COS] Beets were reheated.. Water was added to steam table and setting was turned up.

Measured Observations

N/A

Overall Comments:

Follow up due to major handwash facility, reheating, food holding temperature, and cooling violations.

Upon inspection:

Both handwash sinks observed to be fully stocked with soap and paper towels. Soap is in countertop pump dispenser.

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Facility FA0212534 - BALAJI MESS (AUTHENTIC INDIAN CUISINE)	Site Address 4300 GREAT AMERICA PY 156, SANTA CLARA, CA 95054	Inspection Date 03/19/2026
Program PR0306302 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name MS HERITAGE & SPICES	Inspection Time 12:55 - 14:20

Large containers of brown chicken rice measured to be 39F-40F. Per operator all rice was made yesterday afternoon and was placed into shallow pans to cool and moved into larger containers afterwards.

Reach in cooler by window observed to have whole uncut produce. Per operator, cooler is still broken and will be replaced, but is only used for whole produce until it is replaced; all PHFs in the cooler are being stored in upright cooler next to it. Red curry marinated measured to be 39F.

2 containers observed to be in left most countertop warmer water bath and measured to be 112F(curry) and 130F(beets). Water bath observed to be shallow and measured to be 136F. Per employee he placed curry that about 30 minutes prior.

3 or 4 major violations have been corrected or demoted to minor violation. Facility has a green. Facility shall have a charged follow up inspection to ensure the 2 violations observed today are repaired. Any subsequent follow up inspections shall incur a charge.

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 **4/2/2026**. 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: Dinesh Veeraputhiran
Manager

Signed On: March 19, 2026