

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 FA0257037 - SHAN INDO PAK RESTAURANT		Site Address 3739 EL CAMINO REAL, SANTA CLARA, CA 95051		Inspection Date 09/03/2026		Placard Color & Score GREEN 67		
Program PR0375547 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name SHAN INDO PAK RESTAURAI		Inspection Time 11:05 - 12:10			
Inspected By KATHY VO		Inspection Type ROUTINE INSPECTION		Consent By SANJAY				FSC Not Available

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						
K06	Adequate handwash facilities supplied, accessible	X						
K07	Proper hot and cold holding temperatures	X						
K08	Time as a public health control; procedures & records					X		
K09	Proper cooling methods		X					N
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	X	
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	X	
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use	X	
K39	Thermometers provided, accurate	X	
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	X	
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

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

Inspector Observations: *In the 2-door upright cooler, measured large, deep, and plastic container of tikka masala sauce from 43-49F in different parts of the food. Per PIC, food was cooked and cooled overnight. [CA] After heating or hot holding, Potentially Hazardous Foods (PHFs) shall be cooled rapidly from 135°F to 70°F within 2 hours and from 70°F to 41°F within 4 hours. Approved cooling methods include: 1) Placing the food in shallow pans 2) Separating the food into thinner or smaller portions. 3) Using rapid cooling equipment (Ex. blast chiller) 4) Using containers that facilitate heat transfer (ex. stainless steel) 5) Adding ice as an ingredient. 6) Using ice paddles 7) Using an ice bath and stirring frequently 8) Accordance with a HACCP plan. Cooling foods shall have enough space around the containers for cold air to circulate, be loosely covered, or uncovered and stirred as frequently needed to evenly cool. [COS] Improperly cooled food was voluntarily condemned and discarded at the time of inspection. Discussed cooling procedures with PIC.*

Minor Violations

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

Inspector Observations: *1) Facility lacks Food Safety Manager Certification. [CA] Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have a valid Food Safety Certificate available for review at all times.*

2) Facility lacks employee food handler cards for review. [CA] Food handlers shall maintain a valid food handler card for the duration of their employment as a food handler. Food handler cards shall be available for review.

K14 - 3 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

Inspector Observations: *Measured the chlorine sanitizer concentration in the mechanical dishwasher at 25 ppm. No active warewashing at the time of inspection. [CA] Mechanical sanitization shall be accomplished with a final sanitizing rinse of at least 50 ppm chlorine, or as per manufacturer's specifications.*

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: *1) In the back storage area, observed a couple of old rodent droppings on the floor underneath the gap in the ceiling, exposing the attic area. No food is stored in this area. No live activity or contamination of food observed during inspection. Per PIC, facility receives monthly pest control services from EcoLab. Pest control reports unavailable for review.[CA] Clean and sanitize affected areas. The premises of a food facility shall be maintained free of vermin.*

2) Observed numerous small flies nearby the janitorial sink. [CA] The premises of a food facility shall be maintained free of non-disease carrying flies, insects, ants, weevils, and gnats.

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: *In the walk-in cooler, observed raw chicken stored directly over ready-to-eat produce. [CA] All food shall be separated and protected from cross-contamination. Store all raw meat or other raw products of animal origin below ready-to-eat food items.*

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations: *In the walk-in cooler, observed containers of open food stored directly on the floor. [CA] Food shall be stored at least six inches above the floor to prevent contamination and facilitate ease of cleaning.*

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

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Inspector Observations: Observed storage of other foods in single-use food containers and inside unapproved bin (trash can). [CA] Food shall be stored in approved, food-grade containers approved for sanitation.

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations: Observed multiple knives are stored in the crevice behind the warewashing sink and in between preparation counters. [CA] Equipment and utensils shall be stored in safe and sanitary condition.

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations: 1) Observed tandoor ovens extend outside of the ventilation hood. [CA] The ventilation hood shall have a minimum of 6-inches overhang extending over cooking equipment.

2) Observed gaps in the ventilation hood filters above the tandoor ovens. [CA] All hood ventilation filters shall be maintained in place and in good repair.

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

Inspector Observations: Facility refrigeration units lack thermometers for measuring ambient temperatures. [CA] A thermometer (accurate to +/- 2°F) shall be provided and correctly located in each hot and cold holding unit containing Potentially Hazardous Foods.

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: 1) In the back storage area and in the hallway to the kitchen, observed gap in the ceiling due to misaligned ceiling panels. In the back door to the kitchen, observed gap between the edge of the door and wall leading to the outside.[CA] Seal all gaps in the facility. The facility shall be fully enclosed to prevent pest entrance and harborage.

2) Observed storage of unused equipment directly in front of the facility. [CA] The premises of a food facility shall be free of litter and items that are unnecessary to the operation or maintenance of the facility, such as equipment that is nonfunctional or no longer used.

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations: 1) Observed cracked floor tiles and missing cove base on the floors of the food preparation area. [CA] The juncture of the floor and wall shall be coved with a 3/8-inch minimum radius coving and shall extend up the wall at least 4 inches.

2) Observed accumulation of dust, grime, and grease staining on the floors, walls, and ceilings. [CA] Floors, walls, and ceilings shall be routinely cleaned and sanitized.

Performance-Based Inspection Questions

Needs Improvement - Proper cooling methods.

Measured Observations

Item	Location	Measurement	Comments
water	3-compartment sink	120.00 Fahrenheit	
paneer	2-door under counter cooler	41.00 Fahrenheit	
water	handwash sink	100.00 Fahrenheit	
tikka masala	2-door upright cooler (1)	43.00 Fahrenheit	43-49F
water	preparation sink	120.00 Fahrenheit	
chicken	2-door upright freezer	20.00 Fahrenheit	
sanitizer (chlorine)	mechanical dishwasher	25.00 PPM	
mint chutney	1-door upright cooler	41.00 Fahrenheit	
mint chutney	2-door upright cooler (3)	41.00 Fahrenheit	
chicken	walk-in cooler	41.00 Fahrenheit	
curry	2-door upright cooler (2)	41.00 Fahrenheit	
water	janitorial sink	120.00 Fahrenheit	
water	handwash sink (restrooms)	100.00 Fahrenheit	

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Overall Comments:

OWNERSHIP CHANGE INFORMATION

NEW FACILITY NAME: SHAN INDIAN RESTAURANT

NEW OWNER: NIRVANA HOSPITALITY GROUP LLC

The applicant has completed the facility evaluation application process for an Environmental Health Permit.

The permit category for this facility is FP14. An invoice for the permit fee in the amount of \$2478.00 will be mailed to the billing address on the application. Payment must be submitted within 10 days of receipt of the invoice. The owner is responsible for contacting our department if an invoice is not received and remit payment within 30 days.

The Environmental Health Permit will be effective: 10/01/2026 - 09/30/2027. This report serves as a temporary permit. However, the permit will be deemed invalid if the permit fee is not paid in full within 30 days from the date of this report. Okay to Operate.

An official permit will be mailed to the address on file and shall be posted in public view upon receipt.

**Structural Review inspection conducted on 9/3/2026.*

**Permit condition (existing): UPRIGHT DISHWASHER IS CONDITIONALLY APPROVED FOR USE WITHOUT A HOOD. IF ANY ISSUES ARE OBSERVED, INSTALLATION OF HOOD MAY BE REQUIRED OR THE DISHWASHER MUST BE REMOVED.*

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 **9/17/2026**. 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: Sanjay Agarwal
Owner
Signed On: September 03, 2026