

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 FA0212515 - INDIAN SIZZLER EXOTIC CUISINE		Site Address 4150 GREAT AMERICA PY, SANTA CLARA, CA 9505	Inspection Date 03/04/2026
Program PR0303017 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name PIRASANTHI KANAKARASA	Inspection Time 14:30 - 15:45
Inspected By THAO HA	Inspection Type FOLLOW-UP INSPECTION	Consent By SANTHAKUMAR NALLATHARBI	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 03/03/2026

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Compliance of this violation has been verified on: 03/04/2026

Cited On: 03/03/2026

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

Compliance of this violation has been verified on: 03/04/2026

Cited On: 03/03/2026

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Compliance of this violation has been verified on: 03/04/2026

Minor Violations

Cited On: 03/04/2026

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

Inspector Observations: 4 dead cockroaches observed on floor next to floor sink at ice machine. [CA]

Facility shall clean dead cockroaches and continue to monitor for new vermin activity. Recommend increasing pest control from twice per month to once per week until no more new vermin activity observed in the facility.

[COS] Operator swept dead cockroaches into garbage and sanitized floor.

Measured Observations

N/A

Overall Comments:

Follow up inspection due to major vermin, handwashing, and cooling violations.

Upon inspection:

Operator provided emergency pest control report and report from previous inspections.

No live cockroaches observed at time of inspection. 4 dead cockroaches observed on floor next to floor sink at ice machine.

Operator swept up cockroaches and sanitized floor. No new cockroaches observed in new sticky traps placed out.

Rodent droppings observed to have been removed from facility and no new rodent droppings observed.

Facility shall clean dead cockroaches and continue to monitor for new vermin activity. Recommend increasing pest control from twice per month to once per week until no more new vermin activity observed in the facility.

Tandoori chicken inside walk in cooler measured to be 65F-57F on sheet trays inside walk in cooler. Per operator chicken was made around 11:00AM before opening (About 3 hours prior).

No other cooked items from today observed cooling. Per operator all items will be spread out into several shallow pans/sheet tray to cool inside the walk in cooler.

Employee at bar observed to be washing hands with soap and paper towels between bussing tables and dishwashing and serving drinks. Employees in the back observed to be continuously doing one task and did not require handwashing yet.

3-comp sink in back observed to have leak fixed and was set up with soapy water and sanitizer for dishwashing.

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Facility has corrected major violations at time of inspection. Continue to work on other violations from 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 **3/18/2026**. 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: Santhakumar Nallatharbi
Owner
Signed On: March 04, 2026