

**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**

<b>Facility</b> FA0285547 - SOUTHINDIES VEGETARIAN/VEGAN/JAIN REST		<b>Site Address</b> 950 W EL CAMINO REAL, SUNNYVALE, CA 94087		<b>Inspection Date</b> 04/30/2026	
<b>Program</b> PR0428105 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			<b>Owner Name</b> MAKARANTHAM LLC		<b>Inspection Time</b> 10:45 - 13:00
<b>Inspected By</b> KAYA ALASSFAR	<b>Inspection Type</b> ROUTINE INSPECTION	<b>Consent By</b> SOUNDARYA	<b>FSC Arul Lourdusamy</b> 10/18/2028		

<b>Placard Color &amp; Score</b>
<b>RED</b>
<b>49</b>

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						
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		X			N
K06 Adequate handwash facilities supplied, accessible	X						
K07 Proper hot and cold holding temperatures		X		X			N
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		X			N
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	X	
K33 Nonfood contact surfaces clean	X	
K34 Warewash facilities: installed/maintained; test strips	X	
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	X	
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

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

**Inspector Observations: Employee left the food preparation area wearing gloves, went outside, returned, and resumed preparing food without properly washing her hands or changing gloves.**

**[CA] Properly wash hands with soap, warm water and dry using single use paper towels as required. Gloves shall be properly used and changed when required.**

**[COS] Manager directed employee to wash her hands and change gloves.**

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

**Inspector Observations: Multiple PHFs (**

**various types of pickles,  
various types of semolina,  
lentil  
rice**

**, yogurt) held inside the glass-door refrigerator overnight at temperatures above 50F. The ambient temperature of the unit was measured above 50F.**

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

**[COS] PHFs were VC&D (see report). Manager was instructed to repair/replaced the unit before use.**

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

**Inspector Observations: Employee was observed washing utensils at the 3-com sink but skipped the sanitizing step. Utensils were washed and rinsed but not placed in the sanitizer compartment.**

**[CA] Manual warewashing shall be accomplished by using a three-compartment sink where the utensils are first precleaned, washed with hot soapy water, rinsed with hot water, sanitized with an approved method, and air dried. Use 1 TBS of bleach (5.25%) per 1 gal. of water for chlorine solution (100 PPM). Use 1 tbs of quaternary ammonium (10%) per 2 gal. of water for quaternary ammonium (200 PPM).**

**[COS] Compartment was filled with sanitizer at 100 ppm of chlorine, employee was directed to sanitize before air dry.**

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

**Inspector Observations: 1. Observed Vermin: Documented in the following areas: Live cockroaches of various life stages were observed throughout the facility. Heavily concentrated in the mop sink area, below the prep refrigerator adjacent to the mop sink, above the food prep sink, and within crevices between shelving above the food prep sink.**

**2. Photographs: Taken for documentation purposes.**

**3. Supervisor Notified: Calvin H.**

**4. Notification: The person in charge during inspection, Soundarya, has been informed that the facility must close immediately.**

**[CA]: The premises of each food facility must be maintained free of vermin. A facility cannot operate if there is a vermin infestation that leads to contamination of food contact surfaces, packaging, utensils, food equipment, or adulteration of food. The facility is required to cease operations immediately and must remain closed until all corrective actions on the provided checklist are completed.**

**Requirements Before Reopening:**

**1. Email the signed and completed Reopening Checklist to the assigned inspector.**

**2. Submit a copy of the pest control report from a licensed provider.**

### Minor Violations

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

**Inspector Observations: Some employees lack food handler cards.**

**[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: Employee observed cutting paneer on food prep surface next to the 3-comp sink, where it was exposed to possible splash contamination from dirty utensils being washed.**

**[CA] All food shall be separated and protected from cross-contamination. Move food preparation to a designated, clean prep area away from the 3-comp sink to prevent splash contamination.**

K32 - 2 Points - Food improperly labeled & not honestly presented: 114087, 114089, 114089.1(a, b), 114090, 114093.1

**Inspector Observations: Mango lassi and pickles are offered for sale without proper labeling.**

**[CA] Food prepackaged in a food facility shall bear a label with the following: 1) common name of the food, 2) list of ingredients in descending order of predominance by weight, 3) quantity of contents, 4) name and place of business of the manufacturer, packer, or distributor.**

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

**Inspector Observations: Accumulation of debris and dust on walls, below and in between equipment.**

**[CA] Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.**

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

**Inspector Observations: Chlorine testing strips are not available.**

**[CA] Testing equipment and materials shall be provided to adequately measure the applicable sanitization method used during manual or mechanical warewashing.**

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: Glass-door refrigerator next to the steam table is not maintaining PHFs below 41F.**

**[CA] Refrigeration must be capable of maintaining PHFs at 41°F or below.**

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

**Inspector Observations: Wet soiled wiping towels left on prep surfaces.**

**[CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).**

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: Unused equipment and clutter stored in the back of facility outside.**

**[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.**

**Back door is left open.**

**[CA] Keep back door closed at all times to prevent the entrance and harborage of vermin.**

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

**Inspector Observations: Several large gaps on walls and ceiling panels observed throughout facility. (above dry storage area, above employee restroom, above 3-comp sink)**

**[CA] Repair openings in structure and maintain in good condition to prevent pest harborage.**

## Performance-Based Inspection Questions

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Needs Improvement - Food contact surfaces clean, sanitized.  
Needs Improvement - Hands clean/properly washed/gloves used properly.  
Needs Improvement - Proper hot and cold holding temperatures.

## Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
mango lassi	display refrigertaor	41.00 Fahrenheit	
jackfruit rice	food prep sink (near steam table)	49.00 Fahrenheit	
pickles	display refrigrator	41.00 Fahrenheit	
rice, potatoes, milk	food prep sink (near chest freezer)	39.00 Fahrenheit	
water	3-comp sink	100.00 Fahrenheit	
juice	food prep sink (near steam table)	40.00 Fahrenheit	
rice	glass-door refrigrator	40.00 Fahrenheit	
cut tomatoes	prep refrigertaor	41.00 Fahrenheit	
ambient	freezer	-2.00 Fahrenheit	
water	hand sink	100.00 Fahrenheit	

## Overall Comments:

***Facility is hereby closed due to evidence of a vermin infestation.***

***All food operations must cease immediately.***

***Facility is prohibited from any food activities: preparation, service, handling, distribution, or sale.***

***Facility shall remain closed until the infestation is fully eliminated and approval to reopen is issued by this Division.***

***Facility shall:***

***- Obtain a pest control service report from a licensed pest control company detailing treatment and control measures.***

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***Remove all live and dead cockroaches from the facility.***

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***Clean and sanitize all affected areas and equipment.***

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***Discard all contaminated or adulterated food items.***

***- Seal all holes, gaps, and entry points (walls, ceilings, coved base, door gaps, etc)***

***- Eliminate harborage sites indoors and outdoors (remove unused equipment and clutter).***

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***Store all food properly at least 6 inches off the floor, in sealed containers.***

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***Store and dispose of waste properly (bag trash, keep dumpster lids closed, ensure routine removal).***

***Note :***

***Follow-up inspections after the first will be billed at \$298/hour (minimum 1 hour) during regular business hours, and \$645 (minimum 2 hours) during non-business hours, pending inspector availability.***

***The closure placard is the property of Santa Clara County Environmental Health and must not be removed, covered, moved,***

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*tampered with, or copied. Failure to comply may result in enforcement actions per County Ordinance Code Section B 11-55.*

***Operating without a permit may result in penalties of three times the permit fee, plus reinspection fees. All penalties must be paid before a new operating permit is issued.***

## CLOSURE / PERMIT SUSPENSION NOTICE

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 **5/14/2026**. 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.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states 'If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.'

You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

### 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



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**Received By:** Arul Lawrence  
Owner

**Signed On:** April 30, 2026