

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 FA0287099 - THE YELLOW CHILLI	Site Address 3555 MONROE ST 80, SANTA CLARA, CA 95051	Inspection Date 04/20/2026
Program PR0430640 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name TYC SANTA CLARA LLC	Inspection Time 11:00 - 11:45
Inspected By KATHY VO	Inspection Type FOLLOW-UP INSPECTION	Consent By VISHNU

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 04/14/2026

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: 04/20/2026

Cited On: 04/14/2026

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

Compliance of this violation has been verified on: 04/20/2026

Cited On: 04/14/2026

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

Compliance of this violation has been verified on: 04/20/2026

Minor Violations

N/A

Measured Observations

Item	Location	Measurement	Comments
cut tomato	2-door under counter cooler	38.00 Fahrenheit	
rice	2-door upright cooler	41.00 Fahrenheit	
chicken	walk-in cooler	41.00 Fahrenheit	
chickpeas	2-door preparation unit	41.00 Fahrenheit	
makhani sauce	stovetop	165.00 Fahrenheit	
chicken	preparation counter	72.00 Fahrenheit	Cooling. Per employee, cooked less than 1 hour prior.

Overall Comments:

On-site to conduct a follow-up to the last routine inspection (dated 4/14/2026).

The following major violations have been corrected:

- K05: Improper handwashing. Observed proper handwashing practices by employees at the time of inspection. Discussed handwashing policy during warewashing with PIC and head chef during inspection.

- K07: Improper hot and cold holding temperatures.

--- All foods measured at proper holding temperatures during inspection. No foods were held at room temperature at the time of inspection. See measured observations.

--- Observed the 2-door upright cooler has been repaired. Measured the ambient temperature at 36F.

- K14: Food contact surfaces unclean and unsanitized. No active warewashing at the time of inspection. Discussed proper washing, rinsing, and sanitizing with PIC and head chef during inspection.

The facility has been given a "PASS" for this inspection. Continue to address remaining violations as cited on the routine inspection report.

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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 **5/4/2026**. 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: Vishnu Manjunath
Manager
Signed On: April 20, 2026