

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 - KISH INDIAN KITCHEN AND BAR		Site Address 4150 GREAT AMERICA PY, SANTA CLARA, CA 9505		Inspection Date 12/14/2023		Placard Color & Score GREEN 91		
Program PR0303017 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name RASOI RESTAURANT AND		Inspection Time 14:15 - 16:00			
Inspected By THAO HA		Inspection Type ROUTINE INSPECTION		Consent By PIRASANTHI KANAKARASA				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						
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		
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						
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		
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		
K33	Nonfood contact surfaces clean		
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		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		
K45	Floor, walls, ceilings: built, maintained, clean		
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

No major violations were observed during this inspection.

Minor Violations

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

Inspector Observations: Food safety certificate observed to be unavailable for review. 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.

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: Dishwasher missing thigh temp test stripes and chlorine test stripes. [CA] Provide testing material for each type of mechanical dishwasher.

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: 3-comp sink in back of kitchen observed to be removed from facility. Facility using original prep 3-comp sink with indirect plumbing to wash dishes. [CA] Reinstall sink to previous place and use directly plumbed 3-comp sink as dishwash sink by 12/31/2023. Operator shall send a photograph of 3-comp sink to inspector for confirmation by 12/31/2023. Any remodel shall need approval from this Agency prior to installation. Chef stated, new undercounter dishwasher will be installed. Prior to install dishwasher submit plans to this agency for new equipment.

Follow-up By
12/31/2023

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

Inspector Observations: Back walk in cooler and under counter 1-door cooler by dish washing area observed to have broken thermometer.

[CA] A thermometer +/- 2°F shall be provided and correctly located in each hot and cold holding unit containing potentially hazardous foods.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
Rinse cycle	upright dishwasher	160.00 Fahrenheit	
Curry	Walk in cooler	40.00 Fahrenheit	
Quat ammonia	3-comp sink	200.00 Fahrenheit	
Warm water	handwash sink	100.00 Fahrenheit	
Coconut cream	Bar under counter cooler	39.00 Fahrenheit	
Samosa	1 door prep cooler	37.00 Fahrenheit	
Cooked lentils	Walk in cooler	41.00 Fahrenheit	
Fried chicken	3 door prep cooler	40.00 Fahrenheit	
Fried chicken	1 door prep cooler	49.00 Fahrenheit	Per operator chicken made about 3-4 hours prior.
Rice	Walk in cooler	40.00 Fahrenheit	
Ambient temperature	keg walk in cooler	42.00 Fahrenheit	
Cream	3 door prep cooler	41.00 Fahrenheit	
Paneer	1 door prep cooler	41.00 Fahrenheit	
Hot water	3-comp sink	120.00 Fahrenheit	
Chlorine	under counter cooler	50.00 Fahrenheit	

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Overall Comments:

OWNERSHIP CHANGE INFORMATION

NEW FACILITY NAME: Indian Sizzler Exotic Cuisine

NEW OWNER: 4150 Great American Parkway LLC

The applicant has completed the change of ownership application process for an Environmental Health Permit.

The permit category for this facility is F14. An invoice for the permit fee in the amount of \$1,679.00 with a 25% late fee penalty will be mailed to the billing address on the applicatio. 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: 12/01/2023 - 11/31/2024 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 12/14/2023*

**Permit condition: Facility shall return 3-compartment sink to original position. Plan Check must be submitted prior to any remodel and addition of equipment. Facility shall submit for any changes to sinks and additional cooking equipment and obtain approval.*

**Obtain food safety manager certificate within 60 days. All other food employees must have valid food handler cards within 30 days from hire date.*

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 **12/28/2023**. 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: Pirasanthi Kanakarasa
PIC
Signed On: December 14, 2023