

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 FA0252869 - TANDOORI FLAMES	Site Address 110 COCHRANE PLZ, MORGAN HILL, CA 95037	Inspection Date 12/12/2024
Program PR0368118 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name GJH FOODS LLC	Inspection Time 16:00 - 17:15
Inspected By GINA STIEHR	Inspection Type FOLLOW-UP INSPECTION	Consent By GUPREET SINGH

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 12/12/2024

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

Inspector Observations: *Observed potentially hazardous foods that measured in the temperature danger zone and did not meet the cooling parameters (lentils 85F, curry 100F). Per PIC, the PHFs were done cooking at 2pm. [CA] Ensure PHFs are rapidly cooled from 135F to 70F within 2 hours and from 70F to 41F within 4 hours. [COS] PIC had staff discard compromised PHFs.*

Minor Violations

N/A

Measured Observations

Item	Location	Measurement	Comments
curry	walk-in cooler	100.00 Fahrenheit	cooling since 2pm per PIC
hot water	handwash sink	100.00 Fahrenheit	
lentil	on milk crate	85.00 Fahrenheit	cooling since 2pm per PIC

Overall Comments:

Major violation #7 has been corrected, observed a major cooling violation. Issued cooling handouts and logs to PIC; PIC must send cooling logs to the inspector by 12/19/2024.

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 **12/26/2024**. 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:

Signed On: December 12, 2024