

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 FA0213718 - TANDOORI PIZZA		Site Address 1663 HOLLENBECK AV, SUNNYVALE, CA 94087	Inspection Date 12/15/2025
Program PR0300567 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10		Owner Name TP TWO SUNNYVALE INC	Inspection Time 14:05 - 15:20
Inspected By THAO HA	Inspection Type FOLLOW-UP INSPECTION	Consent By MANJEET SINGH	

Placard Color & Score RED N/A

Comments and Observations

Major Violations

Cited On: 12/11/2025

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

This violation found not in compliance on 12/15/2025. See details below.

Cited On: 12/15/2025

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

Inspector Observations: Prep cooler observed to have reach in drawers in operable. Cooler had cheese and milk stored inside. Per employee cheese and milk was moved there this morning (approximately 4 hours prior) because of broken walk in cooler. Cheese measured to be 49F and milk measured to be 69F. [CA] PHFs shall be held at 41°F or below for cold holding. [COS] Cheese was moved back into walk in cooler and milk was VC&D.

Follow-up By
12/16/2025

Cited On: 12/15/2025

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:
 -Rodent droppings observed in routine follow up under prep cooler and water heater on 12/11/2025 was cleaned and removed. Rodent dropping observed on bottle of oil, under prep sink, and on the floor to the left of stand mixer.
 -Semi-dead cockroach observed in facility:
 -1 by box of onions next to walk in cooler.
 -1 under hot water heater
 -2 in back by doorway.
 2. Photographs: Taken for documentation purposes.
 3. Supervisor Notified: Priscilla Mark
 4. Notification: The person in charge during inspection, Manjeet Singh, has been informed that the facility must close immediately.

Follow-up By
12/16/2025

[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

Cited On: 12/11/2025

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

This violation found not in compliance on 12/15/2025. See details below.

Measured Observations

Item	Location	Measurement	Comments
Milk	Prep cooler reach in portion	69.00 Fahrenheit	
Mozzarella	Prep cooler reach in portion	49.00 Fahrenheit	
Warm water	handwash sink	100.00 Fahrenheit	
Hot water	3-comp sink	120.00 Fahrenheit	

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Overall Comments:

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 **12/29/2025**. 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



Received By: Manjeet Singh
Manager

Signed On: December 15, 2025