

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 FA0262318 - SHAHI DARBAR INDIAN CUISINE	Site Address 2155 EL CAMINO REAL, SANTA CLARA, CA 95050	Inspection Date 12/15/2023
Program PR0385128 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name MOON AMERICAN GROUP IN	Inspection Time 15:20 - 16:10
Inspected By MAMAYE KEBEDE	Inspection Type FOLLOW-UP INSPECTION	Consent By GURINDER SINGH

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 12/14/2023

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

Compliance of this violation has been verified on: 12/15/2023

Cited On: 12/14/2023

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: 12/15/2023

Minor Violations

Cited On: 12/15/2023

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: Cooling of freshly cooked potato, lentil, and gravy was being done at room temperature. [CA] All hot-held food products must be cooled from 135 OF to 70 OF within the first two hours and from 70 OF to 41 OF with another four hours using ice bath, rapid chiller, or smaller portions. The manager was demonstrated on the proper cooling procedure using an ice bath and smaller portions.

Follow-up By
12/15/2023

Cited On: 12/15/2023

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: Raw chicken was stored above ready to eat food products inside the walk-in cooler. [CA] To prevent possible contamination, ready to eat food products and produce must be stored above or by the said of raw food products.

Follow-up By
12/15/2023

Measured Observations

Item	Location	Measurement	Comments
Lentil	Cooling	130.00 Fahrenheit	
Chicken	Walk-in cooler	34.00 Fahrenheit	
Chlorine	Mechanical dishwasher	50.00 PPM	
Chicken	Steam table	145.00 Fahrenheit	

Overall Comments:

Note: This is a follow-up inspection to the routine inspection conducted yesterday. The restaurant was given a conditional pass due to lack of sanitizer in the mechanical dishwasher and improper holding temperature. These two major violations are confirmed to be corrected today. Therefore, the facility is given a pass green placard.

However, the above violations must also be corrected immediately.

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 **12/29/2023**. 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.

OFFICIAL INSPECTION REPORT

Facility FA0262318 - SHAHI DARBAR INDIAN CUISINE	Site Address 2155 EL CAMINO REAL, SANTA CLARA, CA 95050	Inspection Date 12/15/2023
Program PR0385128 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name MOON AMERICAN GROUP INC	Inspection Time 15:20 - 16:10

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: Gurinder Singh
Manager
Signed On: December 15, 2023