

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 FA0209735 - MEENAKSHI BHAVAN		Site Address 4996 STEVENS CREEK BL, SAN JOSE, CA 95129		Inspection Date 01/08/2026		Placard Color & Score YELLOW 74		
Program PR0301202 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name VENKATA KALYANI LAMMATH		Inspection Time 11:45 - 13:40			
Inspected By DENNIS LY		Inspection Type ROUTINE INSPECTION		Consent By GANESH				FSC Nirmal Ranganathan 11/27/27

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						S
K07	Proper hot and cold holding temperatures			X	X			
K08	Time as a public health control; procedures & records		X		X			N
K09	Proper cooling methods			X	X			N
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		X			N
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		
K35	Equipment, utensils: Approved, in good repair, adequate capacity		
K36	Equipment, utensils, linens: Proper storage and use	X	
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use	X	
K39	Thermometers provided, accurate		
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

K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000

Inspector Observations: Coconut, peanut, and tomato based sauces are subject to time and are not time-marked. [CA] Potentially hazardous foods that are subject to time rather than temperature shall be time-marked with the start/end of a maximum 4 hour period where it shall be discarded if not served/used. [COS] Employee time-marked the food items.

Follow-up By 01/13/2026

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

Inspector Observations: Major violation: Chlorine sanitizer for the dishwasher was measured at 0 ppm. [CA] Chlorine sanitizer for dishwasher shall be maintained at 50 PPM. [COS] Sanitizer line was purged and rinse cycle from next wash was measured at 50 ppm.

Follow-up By 01/13/2026

Minor violations:

- 1) Black mold-like substance observed on inside panels of the ice machine. [CA] Frequently clean and sanitize the inside panels of the ice machine.
- 2) Employee observed drying utensils from the dishwasher with a towel. [CA] Equipment and utensils must be air dried or properly stored to facilitate drying after sanitizing.

Minor Violations

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: Lentil based sauce in the warmer is measured at 130F. [CA] Potentially hazardous foods when hot holding shall be held at or above 135F. [COS] Employee reheated the food items at the cook top.

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

Inspector Observations: Improper cooling process observed. Chickpea curry and rice observed placed on containers of ice but the food containers are not in contact with the ice. Per employee, the food were prepared within the last hour and were measured at 103F - 172F. [CA] After heating or hot holding, Potentially Hazardous Foods (PHFs) shall be cooled rapidly from 135°F to 70°F within 2 hours and from 70°F to 41°F within 4 hours. Approved cooling methods include: 1) Placing the food in shallow pans 2) Separating the food into thinner or smaller portions. 3) Using rapid cooling equipment (Ex. blast chiller) 4) Using containers that facilitate heat transfer (ex. stainless steel) 5) Adding ice as an ingredient. 6) Using ice paddles 7) Using an ice bath and stirring frequently 8) Accordance with a HACCP plan. Cooling foods shall have enough space around the containers for cold air to circulate, be loosely covered, or uncovered and stirred as frequently needed to evenly cool. [COS] Helped employees prepare a proper ice bath with ice and water so that the food containers can be partially submerged in the ice bath.

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations: 1) Plastic take-out containers are used as scoops for bulk foods and stored in the bulk food containers. [CA] Use approved utensils with a handle for bulk foods and store in a manner where the handle does not contact the food. 2) Knives are stored in crevice between walk-in cooler and electrical conduit. [CA] Cleaned food contact equipment shall be stored in a location that is clean and protected from contamination

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

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Inspector Observations: *The cooking surface of the flat top grill is partially outside the overhang of the ventilation hood. [CA] There shall be a minimum of 6 inches overhang of ventilation hood over cooking equipment.*

Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.
Needs Improvement - Time as a public health control; procedures & records.
Needs Improvement - Proper cooling methods.

Measured Observations

Item	Location	Measurement	Comments
Milk	Walk-in cooler	39.00 Fahrenheit	
Chickpeas	Hot holding	138.00 Fahrenheit	
Cheese	Food prep unit	40.00 Fahrenheit	
Chlorine sanitizer	Dishwasher	0.00 PPM	Measured at 50 ppm after COS
Cheese	Food prep unit insert	41.00 Fahrenheit	
Chickpeas	Food prep unit	40.00 Fahrenheit	
Milk	Hot holding	170.00 Fahrenheit	
Curry	food prep unit insert	40.00 Fahrenheit	
Lentil based sauce	Hot holding	130.00 Fahrenheit	
Rice	Hot holding	144.00 Fahrenheit	
Yogurt	Walk-in cooler	39.00 Fahrenheit	
Hot water	Handwash sink	100.00 Fahrenheit	
Hot water	Three compartment sink	120.00 Fahrenheit	
Rice	Cooling	103.00 Fahrenheit	
Rice and lentils	Walk-in cooler	38.00 Fahrenheit	
Mango lassi	Beverage cooler	40.00 Fahrenheit	
Rice and lentils	Hot holding	140.00 Fahrenheit	
Diced tomatoes	Food prep unit insert	41.00 Fahrenheit	

Overall Comments:

Facility's first routine inspection.

Discussed and provided handout for TPHC.

Also discussed the following items with operator: sanitizer test strips, vermin proofing, and approved equipment.

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 **1/22/2026**. 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: venkata kalyani lammatha
Owner

Signed On: January 08, 2026