

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 FA0208811 - PUNJAB CAFE INDIAN CUISINE		Site Address 322 E SANTA CLARA ST, SAN JOSE, CA 95113	Inspection Date 11/07/2024
Program PR0307638 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name SINGH, BAKHTAWAR	Inspection Time 14:35 - 15:10
Inspected By ALEXANDER ALFARO	Inspection Type FOLLOW-UP INSPECTION	Consent By BOBBI	

Placard Color & Score GREEN N/A

Comments and Observations

Major Violations

Cited On: 10/30/2024

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

Compliance of this violation has been verified on: 11/07/2024

Cited On: 10/30/2024

K13 - 8 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Compliance of this violation has been verified on: 11/07/2024

Minor Violations

Cited On: 11/07/2024

K08 - 3 Points - Improperly using time as a public health control procedures & records; 114000

Inspector Observations: Facility was using Time for Tandori Chicken without written procedures.

[CA] When time only, rather than time and temperature is used as a public health control, records and documentation must be maintained.

[COS] TPHC handout filled out at time of inspection.

Cited On: 10/30/2024

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

Compliance of this violation has been verified on: 11/07/2024

Cited On: 10/30/2024

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)

Compliance of this violation has been verified on: 11/07/2024

Cited On: 10/30/2024

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Compliance of this violation has been verified on: 11/07/2024

Cited On: 10/30/2024

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Compliance of this violation has been verified on: 11/07/2024

Cited On: 10/30/2024

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

Compliance of this violation has been verified on: 11/07/2024

OFFICIAL INSPECTION REPORT

Facility FA0208811 - PUNJAB CAFE INDIAN CUISINE	Site Address 322 E SANTA CLARA ST, SAN JOSE, CA 95113	Inspection Date 11/07/2024
Program PR0307638 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name SINGH, BAKHTAWAR	Inspection Time 14:35 - 15:10

Cited On: 10/30/2024

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

Compliance of this violation has been verified on: 11/07/2024

Cited On: 10/30/2024

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Compliance of this violation has been verified on: 11/07/2024

Measured Observations

Item	Location	Measurement	Comments
Tandori Chicken	Table	90.00 Fahrenheit	
Ambient Air	Three Door Cooler	37.00 Fahrenheit	
Curry	Hot Hold on Range	190.00 Fahrenheit	
Curry	Prep Cooler	40.00 Fahrenheit	

Overall Comments:

This is a follow up inspection for the routine inspection conducted on 10/30/2024 to verify compliance with major violations.

Observations:

K07: All PHFs were found at 41°F or below or 135°F or above.

K09: No food was observed to be cooling. All PHFs were found at 41°F or below or 135°F or above.

K13: No food was found to be adulterated at time of follow up inspection.

K35: The upright cooler has been repaired and maintaining PHFs at 41°F or below.

Continue to correct all pending violations.

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 **11/21/2024**. 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: Bobbi Saini
Owner

Signed On: November 07, 2024