

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 FA0299666 - WOLFE INDIA BAZAR		Site Address 2270 S BASCOM AV 110, CAMPBELL, CA 95008		Inspection Date 03/26/2024		Placard Color & Score <div style="background-color: yellow; padding: 10px; text-align: center;"> YELLOW 71 </div>		
Program PR0439759 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name RAJANI, RAJA & GOVINDAN,		Inspection Time 13:10 - 15:55			
Inspected By HELEN DINH		Inspection Type ROUTINE INSPECTION		Consent By NEERHAA (FRONT), KAL (CONSTRUCTION), NAVEEN (C) &				FSC Not Available

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						S
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		X			N
K07	Proper hot and cold holding temperatures		X		X			
K08	Time as a public health control; procedures & records					X		
K09	Proper cooling methods					X		
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						S
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	X	
K28	Fruits and vegetables washed		
K29	Toxic substances properly identified, stored, used		
K30	Food storage: food storage containers identified	X	
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	X	
K36	Equipment, utensils, linens: Proper storage and use		
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use	X	
K39	Thermometers provided, accurate	X	
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

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: 1. Found ONLY hand wash stations at cooks line and front prep area blocked by trays and containers. [CA] Ensure hand wash station is accessible at all times. [COS] Operator relocated items.
2. Found ONLY hand wash station without soap at employee's restroom and front's prep line. [CA] Provide handwashing cleanser in dispenser at handwash stations at all times. [COS] Operator directed to restock.

Follow-up By
03/29/2024

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

Inspector Observations: Major: Measured the following PHFs holding between 112F - 116F at 2 door sliding display case at cash register for less than 4 hours: samosa and vegetable pastries. [CA] Maintain all PHFs hot held at or above 135F. [COS] Operator directed to reheat PHFs to 165F.

Follow-up By
03/29/2024

Minor:

1. Measured container of black forest cake holding at 48F in back 2 door display case near cooks line.
2. Measured container of egg pastries holding at 133F at 2 door sliding hot display case.
Per operator, PHFs placed in unit less than 4 hours. [CA] Maintain all cold PHFs at or below 41F and/or hot held at or above 135F.

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations: Lacking food safety certificate (FSC). [CA] Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have a valid Food Safety Certificate available for review at all times.

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: Found 2 containers of rice in liquid stored directly below hand wash sink and 1-compartment sink in back area. [CA] Facility can either relocate containers of food and/or install splash guards at 1-compartment sink.

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

Inspector Observations: 1. Found box of carrots stored on floor in walk-in-cooler. [CA] Food shall be stored a minimum of 6 inches off floor.
2. Found crates used to elevate food items off the floor in customer self service area. [CA] Discontinue using crates, use approved shelving for storage of food items.

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

Inspector Observations: 1. Observed cardboard boxes and aluminum foil used to line shelving throughout food facility. [CA] Discontinue the use of cardboard boxes & aluminum foil to line shelves/flooring, use approved equipment made of materials that is easily cleanable, durable, smooth, and nonabsorbent.
2. Observed plastic film sealer in back prep area. [CA] Discontinue using vacuum pack sealers unless approved.
3. Observed the following equipments added in food facility: approximately 20 door upright refrigerators, 1 flat top, (2x) 1 stove burner and a 2 door sliding warmer display case, 2 door sliding cold display case and (2x) 6 insert warmer unit at cooks line. [CA] Per operator, equipment is in process of plan check. Further evaluation will be noted.

Follow-up By
03/29/2024

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: 1. Observed accumulated dust on type 1 hood. [CA] Routinely clean.
2. Observed 1 burner stove top beyond 6 inches of mechanical exhaust hood. [CA] There shall be a minimum of 6 inches overhang of ventilation hood over cooking equipment.

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

Inspector Observations: Lacking probing thermometer on site. [CA] An accurate easily readable metal probe thermometer (accurate to +/- 2°F) that is designed to measure the temperature of thin masses shall be provided and readily available to accurately measure the temperatures of potentially hazardous foods.

Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Measured Observations

Item	Location	Measurement	Comments
curry	hot holding (inserts)	138.00 Fahrenheit	
sauce	2 door upright	35.00 Fahrenheit	
warm water	handsink (front prep, back prep, cooks line & RR)	100.00 Fahrenheit	
vegetable pastries	2 door sliding display case (warm)	112.00 Fahrenheit	between 112F - 116F for less than 4 hours. COS-reheat
egg pastries	2 door sliding display case (warm)	133.00 Fahrenheit	
curry	2 door cold top	36.00 Fahrenheit	
ambient	chest freezer	11.20 Fahrenheit	
curry	2 door cold top/reach in	40.00 Fahrenheit	
black forest cake	2 door sliding display case (back)	48.00 Fahrenheit	
samosa	2 door sliding display case (warm)	112.00 Fahrenheit	for less than 4 hours. COS-reheat
vegetables	hot holding (inserts)	141.00 Fahrenheit	
hot water	warewash/1-comp/mop sink	120.00 Fahrenheit	
curry	walk-in	39.00 Fahrenheit	
rice	hot holding (inserts)	147.00 Fahrenheit	
cake	2 door sliding display case (back)	41.00 Fahrenheit	
rice	walk-in	34.00 Fahrenheit	
ambient	chest freezer	2.90 Fahrenheit	

Overall Comments:

A follow up inspection shall be conducted.

*****Subsequent follow up inspection after first follow up shall be billed \$290/hr during business hours and \$629/hrs (minimum of 2 hours) during nonbusiness hours upon availability.*****

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 **4/9/2024**. 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.

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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: Raveenn Narasan
Chef
Signed On: March 26, 2024