

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 FA0262018 - ERTHYA		Site Address 10310 S DE ANZA BL, CUPERTINO, CA 95014		Inspection Date 03/04/2026	
Program PR0384254 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name HANS INC		Inspection Time 12:30 - 13:44
Inspected By DENNIS LY		Inspection Type LIMITED INSPECTION		Consent By VIKAS BHASWANTH JALAGAM	

Placard Color & Score GREEN N/A

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: Hot water for the three compartment sink at the bar was measured at 104F. [CA] Hot water shall be supplied at a minimum temperature of at least 120°F measured from the faucet throughout facility except at handwash sinks.

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

**Inspector Observations: 1) Multiple drain flies observed around the bar area.
 2) Old rodent droppings observed under the dishwasher.**

[CA] Food facility shall be kept free of vermin activity and vermin debris. Clean and sanitize affected areas prior to operating.

At time of inspection, did not observed evidence or signs of an active rodent infestation.

Performance-Based Inspection Questions

N/A

Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
Hot water	Three compartment sink	120.00 Fahrenheit	
Hot water	Handwash sink	100.00 Fahrenheit	
Ambient	Reach-in freezer near cook line	20.00 Fahrenheit	
Hot water	Two comp food prep sink	120.00 Fahrenheit	
Ambient	Reach-in cooler - bar	41.00 Fahrenheit	
Chlorine sanitizer	Dishwasher	50.00 PPM	
Hot water	Food prep sink by cook line	120.00 Fahrenheit	
Ambient	Reach-in cooler at cook line	38.00 Fahrenheit	
Hot water	Three compartment sink - bar	104.00 Fahrenheit	
Ambient	Walk-in cooler	34.00 Fahrenheit	
Ambient	Reach-in cooler / steam table combo	41.00 Fahrenheit	

Overall Comments:

OWNERSHIP CHANGE INFORMATION

NEW FACILITY NAME: MASAKALI INDIAN CUISINE

NEW OWNER: VIKAS BHASWANTH JALAGAM

The applicant has completed the facility evaluation application process for an Environmental Health Permit.

The permit category for this facility is FP14. An invoice for the permit fee in the amount of \$2,478.00 will be mailed to the billing address on the application. Payment must be submitted within 10 days of receipt of the invoice. The owner is responsible for contacting our department if an invoice is not received and remit payment within 30 days.

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The Environmental Health Permit will be effective: 04/01/26 - 03/31/27 This report serves as a temporary permit. However, the permit will be deemed invalid if the permit fee is not paid in full within 30 days from the date of this report. Okay to Operate.

An official permit will be mailed to the address on file and shall be posted in public view upon receipt.

***Structural Review inspection conducted on 3/4/26**

***Permit condition: NONE**

***Obtain food safety manager certificate within 60 days. All other food employees must have valid food handler cards within 30 days from hire date.**

***Operator shall notify the district specialist if there are any changes to the menu in the future (ie. addition of food items that require additional equipment). The addition or modification of cooking equipment OR equipment with plumbing requirements SHALL be submitted to this department's Plan Check for review and approval prior to installation/use. Failure to do so may result in enforcement action**

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 **3/18/2026**. 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: Vikas
Owner
Signed On: March 04, 2026