

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 FA0303280 - JAKS AUTHENTIC INDIAN & MODERN VIBE		Site Address 3333 CORONADO PL, SANTA CLARA, CA 95054		Inspection Date 07/29/2025	
Program PR0445716 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name JAGAN BALASON DARAM		Inspection Time 15:00 - 16:45
Inspected By THAO HA	Inspection Type ROUTINE INSPECTION	Consent By MICHAEL	FSC Prakash Khetwal /28/2029		

Placard Color & Score
GREEN
82

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						S
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						S
K12 Returned and reservice of food					X		
K13 Food in good condition, safe, unadulterated	X						
K14 Food contact surfaces clean, sanitized			X				
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	X	
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		
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	X	
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

No major violations were observed during this inspection.

Minor Violations

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

Inspector Observations: 3 metal containers of rice measured in the range of 100F-135F sitting on a cart outside of the walk-in. Per the PIC, rice is intended for a meal service that will occur in approximately 2 hours. Employee stated that rice had been cooling for 1 hour.

[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] Rice was placed into ice bath and shall be properly cooled until ready to reheat or recook.

K14 - 3 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: Chlorine sanitizer in dishwasher measured less than 25ppm-50 ppm.

[CA] Maintain chlorine in mechanical warewash machine at 50 PPM.

K18 - 3 Points - Non-compliance with variance/ROP/HACCP Plan; 114057, 114057.1, 114417.6, 114419

Inspector Observations: ROP salmon and tuna observed to be thawing under running water in the prep sink. Per the PIC, it had been thawing for less than half an hour.

[CA] ROP fish shall remain frozen before and during reduced oxygen packaging. The bags shall be unsealed/cut open prior to thawing.

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

**Inspector Observations:
Live cockroaches observed in the dumpster enclosure and in the hallway around the dumpster area.
*Dumpster enclosure is located on the other side of the building as the food facility.**

[CA]: The premises of each food facility must be maintained free of vermin. A facility cannot operate if there is a vermin infestation that leads to contamination of food contact surfaces, packaging, utensils, food equipment, or adulteration of food.

Recommend facility place sticky traps within food facility to monitor for any new signs of vermin activity.

K29 - 2 Points - Toxic substances improperly identified, stored, used; 114254, 114254.1, 114254.2

Inspector Observations: Spray bottle of chemicals stored alongside alcoholic drinks in a cabinet in the bar area.

[CA] Store chemicals separate and away from the storage and preparation of food or food contact surfaces and linens.

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

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Inspector Observations:

Scoop handle in contact with salt in the food storage room. Ice machine scoop handle in contact with the ice in the front drink bar area.

[CA] Store scoop handle in such a way that the handle does not come in direct contact with food to prevent contamination.

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations: Open, uncovered employee drinking cups observed in kitchen area.

[CA] Employee drink cups shall be equipped with a tight fitting lid and straw.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
mango lassi	reach-in	37.00 Fahrenheit	
cooked chicken	prep unit 2 (lower)	40.00 Fahrenheit	
warm water	hand sink 2	100.00 Fahrenheit	
cooked marinated chicken	walk-in refrigerator	41.00 Fahrenheit	
raw marinated chicken	drawer refrigeration under cook-line 2	41.00 Fahrenheit	
paneer	prep unit 3 (lower)	39.00 Fahrenheit	
cooked tomato and chili mix	prep unit 2 (upper)	38.00 Fahrenheit	
frozen chicken	walk-in freezer	16.00 Fahrenheit	
hot water	3 compartment sink	120.00 Fahrenheit	
warm water	hand sink 1	100.00 Fahrenheit	
soup	stovetop	200.00 Fahrenheit	
raw marinated shrimp	drawer refrigeration under cook-line 1	39.00 Fahrenheit	
cooked chicken	prep unit 1 (lower)	40.00 Fahrenheit	
sliced tomato	prep unit 1 (upper)	39.00 Fahrenheit	
quat sanitizer	3 compartment sink	200.00 PPM	
chlorine sanitizer	dishwasher	50.00 PPM	

Overall Comments:

Joint inspection with M. Chin. Report written by M. Chin.

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 **8/12/2025**. 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: prakash singh khetwal
executive chef

Signed On: July 29, 2025