

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 FA0211551 - RANGOLI INDIAN RESTAURANT		Site Address 1584 HALFORD AV, SANTA CLARA, CA 95051		Inspection Date 12/11/2025		Placard Color & Score YELLOW 58		
Program PR0307281 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name SINGH, SUKHPAL		Inspection Time 10:00 - 12:30			
Inspected By KATHY VO		Inspection Type ROUTINE INSPECTION		Consent By JASPAL				FSC Gurpreet Singh 11/26/2029

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				
K07	Proper hot and cold holding temperatures		X		X			N
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		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	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	X	
K33	Nonfood contact surfaces clean	X	
K34	Warewash facilities: installed/maintained; test strips	X	
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	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	X	
K44	Premises clean, in good repair; Personal/chemical storage; Adequate vermin-proofing		
K45	Floor, walls, ceilings: built, maintained, clean	X	
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

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

Inspector Observations: At the self-service consumer line, measured paneer spring rolls and aloo tikki from 110-116F. Measured potato and paneer at 80F. Per employees, all food was cooked less than 2 hours ago. Employees stated that the foods are prepared and discarded every 3 hours. No evidence of time as a public health control observed during inspection. [CA] Potentially Hazardous Foods shall be kept at 41F or below or 135F or above. [SA] Food will be served or discarded within the next 2 hours (within 4 hours of initial cooking time). Completed TPHC documentation during inspection.

Follow-up By
12/18/2025

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: 1) Observed employees skipping the sanitizer step during active warewashing of large trays. [CA] Manual sanitization shall be accomplished in the final sanitizing rinse by contacting a chlorine solution of 100 PPM concentration for at least 30 seconds or by contacting a quaternary ammonium solution of 200 PPM concentration for at least 60 seconds. [COS] Specialist instructed employees on how to wash, rinse, sanitize, and to set up the 3-compartment sink with sanitizer solution during inspection. Trays were rewashed and immersed inside the sanitizer solution.

Follow-up By
12/18/2025

2) In the upright mechanical dishwasher, measured chlorine concentration at 0 ppm. [CA] Mechanical sanitization shall be accomplished in the final sanitizing rinse with a chlorine concentration of 50 ppm, or as per manufacturer's specifications. [SA] PIC called technician to repair the mechanical dishwasher. Ensure all dishes are manually sanitized until the mechanical dishwasher is repaired.

Minor Violations

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

Inspector Observations: Actively working employees lack food handler cards. [CA] All food handlers shall maintain a valid food handler card for the duration of their employment. Food handler cards shall be available for review.

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: 1) Observed the handwash sink next to the cook line is missing a splashguard. Food was stored on preparation counter directly adjacent to the sink at the time of inspection. [CA] A minimum 6" high metal splash guard shall be installed at the handwash sink to prevent contamination.

2) Observed paper towels are not stored inside the dispenser at the time of inspection. [CA] Paper towels shall be stored inside the dispenser to prevent contamination.

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: 1) In the front customer area, observed samosas, spring rolls, etc. available for consumer self-service without adequate overhead protection (sneeze guard). [CA] Food on display shall be protected from cross-contamination, by the use of an approved sneeze guard that intercept a direct line between the consumer's mouth and the food being displayed.

2) Observed multiple bulk ingredient bags including flour are open and uncovered. [CA] After opening, bulk ingredients shall be transferred to an approved food grade container with tight fitting lids.

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

Inspector Observations: Observed multiple foods in the walk-in cooler, walk-in freezer, and the food preparation area stored directly on the floor. [CA] Food shall be stored at least six inches off the floor to prevent contamination and facilitate ease of cleaning.

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K32 - 2 Points - Food improperly labeled & not honestly presented: 114087, 114089, 114089.1(a, b), 114090, 114093.1

Inspector Observations: *Observed some prepackaged foods lack proper labeling information. [CA] Food prepackaged in a food facility shall bear a label with the following: 1) common name of the food, 2) list of ingredients in descending order of predominance by weight, 3) quantity of contents, 4) name and place of business of the manufacturer, packer, or distributor.*

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

Inspector Observations: *Observed accumulation of dust on the ventilation hoods over the cook line. [CA] Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.*

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations: *Facility lacks sanitizer test strips for chlorine. [CA] Testing equipment and materials shall be provided to adequately measure the applicable sanitization method used during manual or mechanical warewashing.*

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) Observed multiple foods are stored in unapproved or single-use containers. [CA] Discontinue storage of food in unapproved containers. Food shall be stored in food grade containers approved for sanitation.*

2) Observed bowls without handles used as scoops in bulk ingredient bags. [CA] Provide scoops with handles to prevent direct hand contact with food.

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

Inspector Observations: *1) Observed the light in the walk-in freezer is not functional. [CA] [CA] In every room and area in which any food is prepared, manufactured, processed or prepackaged or in which equipment or utensils are cleaned, sufficient lighting shall be provided.*

2) Observed the light and ceiling panel inside the right kitchen area is in disrepair and is falling off. The panel is directly above the food preparation counter. [CA] Repair the ceiling panel. Lights shall be maintained in good repair.

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

Inspector Observations: *Facility lacks probe thermometer for monitoring internal temperatures of foods. [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.*

K43 - 2 Points - Toilet facilities: improperly constructed, supplied, cleaned; 114250, 114250.1, 114276

Inspector Observations: *In the men's restroom, observed paper towels are provided instead of toilet tissue. Paper towels are stored outside the dispenser. [CA] Provide toilet tissue and store securely inside dispensers to prevent outside contamination.*

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations: *1) Observed multiple cracks in the floor tiles throughout the food preparation area. [CA] Repair floor tiles to maintain the floor in good condition.*

2) Observed accumulation of food debris, grease, stains, on the walls, floors, and ceilings throughout the food preparation area, especially underneath the cook line. [CA] Walls, floors, and ceilings shall be routinely cleaned.

Performance-Based Inspection Questions

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Needs Improvement - Food contact surfaces clean, sanitized.

Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations

Item	Location	Measurement	Comments
water	3-compartment sink (left)	120.00 Fahrenheit	
dough	3-door upright freezer	8.00 Fahrenheit	
milk	front display counter	41.00 Fahrenheit	
water	3-compartment sink (right)	120.00 Fahrenheit	
onion samosa filling	walk-in cooler	38.00 Fahrenheit	
spring rolls	consumer self-service	110.00 Fahrenheit	
cakes	front display counter	41.00 Fahrenheit	
potato and paneer mastana	consumer self-service	80.00 Fahrenheit	
water	preparation sink	120.00 Fahrenheit	
water	handwash sink	100.00 Fahrenheit	
sanitizer (chlorine)	mechanical dishwasher	0.00 PPM	
ambient	walk-in freezer	9.00 Fahrenheit	
paneer	3-door upright cooler	41.00 Fahrenheit	
onion samosa	deep fryer	167.00 Fahrenheit	

Overall Comments:

A follow-up inspection to verify compliance of major violations will be conducted within five business days. The first follow-up inspection is free of charge. Subsequent follow-up inspections after the first follow-up shall be billed at \$298/hour (one hour minimum) during normal business hours (Monday - Friday, 7:30 AM to 4:30 PM), and \$645 (minimum of two hours) during non-business hours, and upon inspector availability.

Completed TPHC documentation for samosas, spring rolls, puffs, and cutlets during inspection.

Joint inspection with Derek Clemente.

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 **12/25/2025**. 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: Sukhpal Singh
Owner
Signed On: December 11, 2025