

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 10/30/2024 | |
| Program PR0307638 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11 | | | Owner Name SINGH, BAKHTAWAR | | Inspection Time 14:20 - 16:40 |
| Inspected By ALEXANDER ALFARO | Inspection Type ROUTINE INSPECTION | | Consent By SAHIL | FSC Bobby Saini 03/22/2026 | |

Placard Color & Score

YELLOW

60

| RISK FACTORS AND INTERVENTIONS | IN | OUT | | COS/SA | N/O | N/A | PBI |
|---|----|-------|-------|--------|-----|-----|-----|
| | | Major | Minor | | | | |
| K01 Demonstration of knowledge; food safety certification | X | | | | | | N |
| 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 | | | | | | |
| 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 | | | | N |
| 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 | | 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 | X | |
| K28 Fruits and vegetables washed | | |
| K29 Toxic substances properly identified, stored, used | X | X |
| 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 | X | |
| 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 | X | |
| 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 | 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:

1. A bucket of fried tofu was found stored on the counter at 90°F internal and 80°F on the outsides. Per kitchen staff they cooked the tofu about 3 hours prior.

Follow-up By
11/01/2024

2. Two small trays of chicken were found on the prep table and measured at 61°F. Per kitchen staff they had taken the chicken out of the cooler about an hour prior.

3. A tray of samosas were found stored on a prep table and measured at 61°F. Per kitchen staff the samosas were had been there for about 2 hours and they were going to get cooked.

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

[COS] 1. Staff agreed to discard after 4 hours of removal from temperature control. Observed staff discard after 4 hours at 3:30 pm.

[COS] 2. Staff moved the trays of chicken to the large reach in cooler to rapidly chill.

[COS] 3. After an hour passed from when samosas were first measured the samosas were still not cooked. PIC was told they could either cook the samosas immediately or they would have to be discarded. PIC chose to discard. See VC&D report.

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

Inspector Observations:

1. In the kitchen area, at the three door sliding cooler, the condenser was found dripping water onto uncovered food items.

Follow-up By
11/01/2024

2. In the kitchen area staff moved a large plastic tub of chicken that was on the floor into the reach in cooler. In doing so they placed the bottom of the tub on top of another uncovered tub of chicken, contaminating it.

[CA] Food is adulterated if it bears or contains any poisonous or deleterious substance that may render it impure or injurious to health and shall be discarded immediately.

[COS] Adulterated foods were discarded. See VC&D report.

Minor Violations

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations:

Staff were observed rinsing gloved hands instead of properly washing their hands.

[CA] Properly wash hands with soap, warm water and dry using single use paper towels as required. Gloves shall be properly used and changed when required.

[COS] Inspector instructed kitchen staff to properly wash their hands and change their gloves.

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

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Inspector Observations:

REPEAT VIOLATION:

Follow-up By
11/01/2024

In the kitchen area multiple large pots of sauce were found cooling on the floor. All sauces were between 130 -175°F. Per kitchen staff they leave the sauces to reach "normal temperature" before portioning out into large plastic trays to cool in the reach in cooler. Staff could not indicate was numerical temperature was "normal".

[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] Staff moved pots off the floor and into smaller containers to cool. Provided handout on cooling and cooling log.

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:

REPEAT VIOLATION:

In the rear storage room there are several open containers of food.

[CA] Food on display shall be protected from contamination by the use of packaging, counter, service line, or sneeze guards that intercept a direct line between the consumer's mouth and the food being displayed, containers with tight-fitting securely attached lids, display cases, mechanical dispensers, or other effective means.

NOTE: Per permit condition only unopened prepackaged non-potentially hazardous foods may be stored in the rear storage room. Failure to comply may result in further enforcement actions such as additional follow up inspections or fines.

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

Inspector Observations:

There was a white spray bottle with no label or name of the product inside.

[CA] Chemicals once removed from original container shall be labeled with common name.

[COS] Per Sahil the bottle has degreaser. Sahil wrote degreaser on the bottle at time of the inspection.

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

Inspector Observations:

1. In the kitchen area numerous large pots of sauces were found on the floor.

2. In the kitchen area two large plastic tubs of chicken were found on the floor under a prep table.

[CA] Food shall be stored at least 6 inches above the floor to prevent contamination.

[COS] food items were moved to be 6 inches off the floor. Some of the sauces were placed on the rack and the rest were moved to a small wooden rack. The chicken was moved to the reach in cooler.

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

Inspector Observations:

1. The grates of the range have encrusted food debris and are dirty.

2. The baffle filters of the exhaust hood have an accumulation of grease.

[CA] Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

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:

The 3 door sliding reach in cooler is dripping water from the condenser and pooling water.

[CA] Ensure all equipment is clean and in good repair.

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

Inspector Observations:

An electric deep fryer was found on a prep table outside of the exhaust hood.

[CA] Provide approved exhaust hood ventilation over all cooking equipment as required to effectively remove cooking odors, smoke, steam, grease, heat, and vapors. Place the fryer under the hood or remove from the facility.

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

Inspector Observations:

A probe thermometer was not readily accessible. Staff eventually found a probe thermometer in one of the reach in coolers.

[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.

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

Inspector Observations:

Multiple wiping cloths were found on tables and prep surfaces.

[CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).

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

Inspector Observations:

The floor, walls, and ceilings of the facility have an accumulation of grease and grime.

[CA] Ensure the floor, walls, and ceilings of the facility are kept clean and in good repair.

Performance-Based Inspection Questions

Needs Improvement - Demonstration of knowledge; food manager certification.

Needs Improvement - Proper cooling methods.

Needs Improvement - Proper hot and cold holding temperatures.

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Measured Observations

| Item | Location | Measurement | Comments |
|----------------------|--------------------|-------------------|----------|
| Chicken | Reach in Cooler | 41.00 Fahrenheit | |
| Ambient Air | Chest Freezer | -10.00 Fahrenheit | |
| Water | Hand Washing Sinks | 100.00 Fahrenheit | |
| Goat | Reach in Cooler | 37.00 Fahrenheit | |
| Fish | Reach in Cooler | 38.00 Fahrenheit | |
| Chicken | Floor | 61.00 Fahrenheit | |
| Chicken | Counter | 54.00 Fahrenheit | |
| Yogurt | Reach in Cooler | 40.00 Fahrenheit | |
| Samosa | Table | 90.00 Fahrenheit | VC&D |
| Shrimp | Reach in Cooler | 38.00 Fahrenheit | |
| Water | Prep Sink | 120.00 Fahrenheit | |
| Chlorine - Sanitizer | Dish Washer | 50.00 PPM | |

Overall Comments:

A follow up inspection will be conducted within 3 business days to verify compliance with major violations. The first follow up inspection is free of charge. Any and all subsequent follow up inspections shall be charged at the approved hourly rate of \$298.00/hr, minimum of one hour, during normal business hours: Monday through Friday 7:30am to 4:30pm or \$645/hour minimum two hour during non business hours, and upon inspector 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 **11/13/2024**. 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: Sukhdeep Saini
Operation Manager

Signed On: October 30, 2024