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	Site Address	Inspection Date
FA0210578 - TALAB LLC	670 RIVER OAKS PY N, SAN JOSE, CA 95134	11/03/2026
Program	**Owner Name**	**Inspection Time**
PR0305609 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	SUPARNA PYNE	11:50 - 13:20
Inspected By	**Inspection Type**	**Consent By** / **FSC**
MAVERICK CHIN	ROUTINE INSPECTION	SUPARNA / Not Available

Placard Color & Score
GREEN
73

RISK FACTORS AND INTERVENTIONS		IN	OUT Major	OUT Minor	COS/SA	N/O	N/A	PBI
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	X			N
K06	Adequate handwash facilities supplied, accessible			X	X			S
K07	Proper hot and cold holding temperatures		X		X			S
K08	Time as a public health control; procedures & records						X	
K09	Proper cooling methods					X		
K10	Proper cooking time & temperatures	X						N
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						S
K22	Sewage and wastewater properly disposed	X						
K23	No rodents, insects, birds, or animals	X						S

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		
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		
K39	Thermometers provided, accurate		
K40	Wiping cloths: properly used, stored		
K41	Plumbing approved, installed, in good repair; proper backflow devices	X	
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		

R202 DAA921NMY Ver. 2.39.7

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K48	Plan review	X	
K49	Permits available	X	
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:
****REPEAT VIOLATION****

At the cook-line, on a rolling cart, half a hotel pan of cooked rice measured 53F. Per staff, rice had been cooked, washed in cold water, and maintained on the cart for the last 30 minutes.

In the under-counter refrigerator at the center of the kitchen, a box of cheddar cheese measured 56F, and an opened can of tomato paste measured 56F. Ambient of the unit measured 56F. Observed heavy accumulation of ice at the rear interior of the unit. Per the owner, tomato paste had been maintained in the unit for the last two days, and cheddar had been maintained in the unit for the last 4 days. Owner states that she is aware that the unit does not maintain at 41F or below, and that the unit is usually only used for dry storage or non-potentially hazardous foods.

[CA] Potentially hazardous foods shall be maintained at 41F or below, or at 135F or above to prevent the growth of bacteria.

[COS] Rice was relocated to the walk-in refrigerator. Cheddar cheese and tomato paste were voluntarily condemned and discarded due to time and temperature abuse.

Minor Violations

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

Inspector Observations:
****REPEAT VIOLATION****

1. A valid, 5-year food safety certificate could not be provided.

[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.

2. Employees' food handler cards could not be provided.

[CA] Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.

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

Inspector Observations:
Employee observed handling and skewering raw chicken, placed the skewer of raw chicken into the tandoori oven, then proceeded to wash hands with gloves donned.

Employee observed cracking raw shelled eggs onto the grill, then attempted to begin preparing a customer's order of cooked chicken roll before being stopped.

[CA] Employees shall wash their hands in all of the following scenarios:
(1) Immediately before engaging in food preparation, including working with nonprepackaged food, clean equipment and utensils, and unwrapped single-use food containers and utensils.
(2) After touching bare human body parts other than clean hands and clean, exposed portions of arms.
(3) After using the toilet room.
(4) After caring for or handling any animal allowed in a food facility pursuant to this part.
Or (5) After coughing, sneezing, using a handkerchief or disposable tissue, using tobacco, eating, or drinking.
(6) After handling soiled equipment or utensils.
(7) During food preparation, as often as necessary to remove soil and contamination and to prevent cross-contamination when changing tasks.
(8) When switching between working with raw food and working with ready-to-eat food.
(9) Before initially donning gloves for working with food.
(10) Before dispensing or serving food or handling clean tableware and serving utensils in the food service area.
(11) After engaging in other activities that contaminate the hands.

[COS] Instructed employees to de-glove and properly wash hands.

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

Inspector Observations:
Hand sink in the main kitchen area lacked paper towels in wall-mounted dispenser.
****Note: Roll of paper towels was available nearby.***

[CA] Single-use sanitary towels shall be provided in dispensers; heated-air hand drying device may be substituted for single-use towels.

[COS] Paper towel dispenser refilled.

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:
In the walk-in cooler, observed a container of raw shelled eggs stored directly above raw bell peppers.

[CA] All food shall be separated and protected from cross-contamination. Store all raw meat or other raw products of animal origin below ready-to-eat 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:
Ambient of the under-counter cooler at the center of the kitchen measured 56F. Observed heavy accumulation of ice at the rear interior of the unit.

[CA] Refrigeration shall be capable of maintaining potentially hazardous foods at 41F or below.

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations:
Observed the pipe leading from the two compartment sink and the pipe leading from the three compartment sink taped together/held up with red tape.

[CA] Remove unapproved plumbing modification and maintain plumbing in good repair.

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K48 - 2 Points - Plan review unapproved; 114380

Follow-up By
11/17/2026

Inspector Observations:
Facility has not submitted plans for the chlorine-based under-counter mechanical dishwasher that was installed without approval from this Department.

[CA] Submit plans for the addition of new equipment to DEH Plan Check.
Failure to comply may result in the unapproved equipment being impounded.

K49 - 2 Points - Permits not available; 114067(b,c), 114381(a), 114387

Inspector Observations:
--48 HOUR NOTICE—
Our records indicate this facility is operating without a valid permit and has a delinquent account. Your balance due is $ 1107.00. Payment must be made immediately to DEH at the address at the top of this report or via our website at www.Ehinfo.org.

A facility that submits payment of the outstanding balance within 48 hours (2 business days) of this notice will be issued and mailed an operating permit by this department. Failure to comply within 48 hours will result in facility closure and additional enforcement, including but not limited to reinspection(s) and additional cost recovery fees.

A facility found to be in continued operation without a permit may incur a penalty of three (3) times the operating permit fee, and fee(s) for re-inspection(s) charged at the current hourly rate approved by the Santa Clara County Board of Supervisors. Penalties and fees incurred due to enforcement activities must be paid in full prior to the issuance of an operating permit.

Facility AR Number: AR1353026

Performance-Based Inspection Questions

Needs Improvement - Hands clean/properly washed/gloves used properly.
Needs Improvement - Proper cooking time & temperatures.

Measured Observations

Item	Location	Measurement	Comments
yogurt	under-counter cooler - side storage room	39.00 Fahrenheit	
cooked chickpeas	walk-in cooler	38.00 Fahrenheit	
warm water	hand sink - restroom	100.00 Fahrenheit	
paneer	walk-in cooler	38.00 Fahrenheit	
vegetable mix	stovetop - hot hold	154.00 Fahrenheit	
ambient	under-counter cooler - middle kitchen	56.00 Fahrenheit	
chutney	walk-in cooler	39.00 Fahrenheit	
cooked chicken	skewer - tandoori oven	190.00 Fahrenheit	final cook temp
cooked fish	stovetop	182.00 Fahrenheit	final cook temp
chlorine sanitizer	under-counter mechanical dishwasher	50.00 PPM	
raw frozen chicken	two-door upright freezer	14.00 Fahrenheit	
hot water	prep sink	120.00 Fahrenheit	
hot water	three compartment sink	120.00 Fahrenheit	
warm water	hand sink - kitchen	100.00 Fahrenheit	
masala	walk-in cooler	39.00 Fahrenheit	

Overall Comments:

Facility cooks and cools 3+ items. Permit category will be upgraded.

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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 **11/17/2026**.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: Suparna
Owner

Signed On: November 03, 2026