

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 FA0212515 - INDIAN SIZZLER EXOTIC CUISINE	Site Address 4150 GREAT AMERICA PY, SANTA CLARA, CA 9505	Inspection Date 07/18/2024
Program PR0303017 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name PIRASANTHI KANAKARASA	Inspection Time 10:35 - 11:55
Inspected By THAO HA	Inspection Type FOLLOW-UP INSPECTION	Consent By PIRASANTHI KANAKARASA

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 07/16/2024

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

Compliance of this violation has been verified on: 07/18/2024

Cited On: 07/16/2024

K09 - 8 Points - Improper cooling methods; 114002, 114002.1

Compliance of this violation has been verified on: 07/18/2024

Cited On: 07/16/2024

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

Compliance of this violation has been verified on: 07/18/2024

Minor Violations

Cited On: 07/16/2024

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

This violation found not in compliance on 07/18/2024. See details below.

Measured Observations

N/A

Overall Comments:

Follow up inspection due to major food adulteration, food temperature, and food cooling violations.

Upon inspection:

-Condenser in walk cooler observed to not be spraying water on food inside cooler. Food inside cooler observed to be covered.

-Curries observed to be stored in small container and labeled with date/time they were finished cooking.

-Curries in walk in cooler measured to be:

-Chicken curry at 41F

-Lentil curry at 40F

-Vegetable curry at 41F

-Prep coolers at cookline observed to have no PHFs in double stacked containers.

-1 door cookline prep cooler measured to have:

-Cream curry sauce at 38F

-2 door cookline prep cooler measured to have:

-Chicken curry at 40F

-Eggplant curry at 41F

-1 tray of tandoori chicken under prep table measuring 151F. Per operator chicken was par cooked within the last 30 minutes and whole batch shall be returned to Tandoor within 30 minutes to fire up for lunch at 11:30PM.

-Ensure PHF does not exceed 2 hour prep time allowed.

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-Plan check submittal was explained to operator and showed operator link to plan check site and plan check application. Plan check shall be submitted by Monday July 22nd, 2024 or further enforcement action shall incur.

Major violations observed to be corrected at time of follow up. Continue to correct violations from routine inspection.

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 **8/1/2024**. 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: Pirasanthi Kanakarasa
Owner
Signed On: July 18, 2024