

**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 FA0230687 - DESI INDIA BAZAR		Site Address 1584 BRANHAM LN, SAN JOSE, CA 95118	Inspection Date 02/02/2026
Program PR0330769 - NO FOOD PREP <5,000 SQ FT - FP06		Owner Name D. D. PATEL, INC.	Inspection Time 16:30 - 17:00
Inspected By HELEN DINH	Inspection Type LIMITED INSPECTION	Consent By DEEP	

Placard Color & Score <b>GREEN</b> <b>N/A</b>
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**Comments and Observations**

**Major Violations**

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

**Inspector Observations: 1. Lacking single use paper towels at the ONLY hand wash station in kitchen. [CA]**

**Single-use sanitary towels shall be provided in dispensers. [COS] Operator restocked.**

**2. Lacking hand soap at the ONLY hand wash station in employees restroom. [CA] Provide handwashing cleanser in dispenser at handwash stations at all times. [COS] Operator restocked.**

**Minor Violations**

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

**Inspector Observations: Lacking labels for container of malai cham cham in 3 door upright. Per operator, PHFs made on site every morning. [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.**

K48 - 2 Points - Plan review unapproved; 114380

**Inspector Observations: Found facility had expanded its site. Facility now includes parts 1576 site. Found the following newly added equipments: 12 door upright freezer, 2 door upright freezer and grab n go (for vegetables). [CA] Facility shall submit plans to for newly added equipments to plan check department. A person proposing to build or remodel a food facility shall submit plans and specifications for review and shall receive plan approval prior to starting any new construction or remodeling. Contact DEH at 408-918-3400 or at www.ehinfo.org to obtain plan check requirements.**

Follow-up By 03/02/2026
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**Performance-Based Inspection Questions**

N/A

**Measured Observations**

Item	Location	Measurement	Comments
milk	walk-in	41.00 Fahrenheit	
ice cream	2 door upright freezer	2.70 Fahrenheit	
ambient	12 door upright freezer	7.70 Fahrenheit	
warm water	handsink (prep & RR)	100.00 Fahrenheit	
malai cham cham	3 door upright	39.00 Fahrenheit	
hot water	warewash	120.00 Fahrenheit	

**Overall Comments:**

**Note: Facility expanded site to 1576 where it used to be Boba Pub. Facility shall submit plans for newly added refrigeration units.**

**A follow-up inspection shall be conducted.**

**Subsequent follow-up inspection after first follow-up shall be billed \$298/hour, minimum one hour, during normal business hours (Monday - Friday, 7:30 AM to 4:30 PM), and \$645/hour, minimum two hours, during non business hours, and upon inspector availability.**

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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 2/16/2026. 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



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**Received By:** Lovedeepsingh Hardeep  
Manager

**Signed On:** February 02, 2026