

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 12/02/2025		Placard Color & Score GREEN 83		
Program PR0303017 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name PIRASANTHI KANAKARASA		Inspection Time 11:30 - 14:00			
Inspected By THAO HA		Inspection Type ROUTINE INSPECTION		Consent By SANTHAKUMAR NALLATHARBI				FSC Santhakumar Nallatharbi 12/10/2029

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						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						S
K06	Adequate handwash facilities supplied, accessible	X						
K07	Proper hot and cold holding temperatures	X						
K08	Time as a public health control; procedures & records	X						
K09	Proper cooling methods		X		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		
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		
K36	Equipment, utensils, linens: Proper storage and use	X	
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		
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

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

Inspector Observations: *Chicken tandoori measured to be 100F after 1.5 hours of cooling. Chicken observed in be in large deep metal pan. [CA] Cool chicken using shallow metal pans and do not stack chicken more than 2 inches thick for effective cooling. [COS] Employees spread out chicken and placed back into walk in cooler to cool. Within 35 minutes chicken measured to be 70F.*

Minor Violations

K14 - 3 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) Upright dishwasher in back measured to have 20ppm chlorine. [CA] Maintain chlorine in mechanical ware wash machine at 50 PPM.*

2) 3-comp sink in back measured to have 100ppm quat ammonia. No dishwashing was occurring at time of inspection [CA] Keep sanitizer at 200ppm quat ammonia. [COS] Sink was drained and then refilled with 200ppm quat ammonia.

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) Bulk dry storage containers of flours and rice in dry storage room observed to be missing lids or stored with lids kept open [CA] Keep dry storage containers with tight fitting lids.*

2) Labels were missing from bulk dry good containers. [CA] Provide labels for containers of bulk dry foods, especially easily mistaken white powders.

3) Raw chicken observed to be stored above ready to eat curry in walk in cooler. Raw chicken observed to be stored over raw fish in walk in cooler speed rack and in prep cooler by fryer. [CA] Keep raw chicken below other raw meats and ready to eat foods to prevent cross contamination.

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) Scoops in bulk dry food bins observed to be stored with handle directly in food or have no handle. [CA] Provide scoops with handles and store such that handles are not in direct contact with food.*

2) Clean bowls and utensils stored under soap dispenser by server area. [Ca] Store clean utensils away from sources of contamination.

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

Inspector Observations: *Walls and ceiling inside beverage walk in cooler observed to have dust and debris accumulation.*

Floors by dry storage area observed to have some accumulated debris [CA] Clean walls, floors and ceilings.

Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.

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Measured Observations

Item	Location	Measurement	Comments
Chickpea	Walk in cooler	40.00 Fahrenheit	
Cheese	Oven prep cooler	39.00 Fahrenheit	
Quat ammonia	3-comp sink	200.00 Fahrenheit	
Raw chicken	Walk in cooler	49.00 Fahrenheit	Per employee, chicken was prepped in the last 30 minutes
Tandoori chicken	Walk in cooler	100.00 Fahrenheit	
Hot water	3-comp sink	120.00 Fahrenheit	
Rice	Walk in cooler	42.00 Fahrenheit	
Warm water	handwash sink	100.00 Fahrenheit	
Chlorine	Under the counter dishwasher	50.00 Fahrenheit	
Potato filling	Oven prep cooler	38.00 Fahrenheit	
Chlorine	back upright dishwasher	20.00 Fahrenheit	
Hard boiled egg	Stove top prep cooler	40.00 Fahrenheit	
Curry	On stove	146.00 Fahrenheit	
Biryani rize	Back stove	181.00 Fahrenheit	
Battered raw chicken	Fryer prep cooler	36.00 Fahrenheit	
Battered raw fish	Fryer prep cooler	36.00 Fahrenheit	
Lentil balls	Walk in cooler	41.00 Fahrenheit	
Cream	Stove top prep cooler	40.00 Fahrenheit	
Cream curry sauce	Walk in cooler	41.00 Fahrenheit	

Overall Comments:

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 **12/16/2025**. 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: Santhakumar Nallatharbi
Owner
Signed On: December 02, 2025