

# 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 FA0212959 - MANDALA INDIAN CUISINE		Site Address 14510 BIG BASIN WY 3, SARATOGA, CA 95070	Inspection Date 03/12/2025
Program PR0305592 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name LAXMI INC	Inspection Time 11:25 - 12:20
Inspected By FRANK LEONG	Inspection Type FOLLOW-UP INSPECTION	Consent By NARENDRA KARKI	

Placard Color & Score

**GREEN**  
**N/A**

### Comments and Observations

#### Major Violations

Cited On: 02/26/2025

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

**Compliance of this violation has been verified on: 03/12/2025**

Cited On: 02/26/2025

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

**Compliance of this violation has been verified on: 03/12/2025**

#### Minor Violations

Cited On: 02/26/2025

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

**Compliance of this violation has been verified on: 03/12/2025**

Cited On: 02/26/2025

K26 - 2 Points - Unapproved thawing methods used; frozen food; 114018, 114020, 114020.1

**Compliance of this violation has been verified on: 03/12/2025**

Cited On: 02/26/2025

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

**Compliance of this violation has been verified on: 03/12/2025**

Cited On: 02/26/2025

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

**Compliance of this violation has been verified on: 03/12/2025**

#### Measured Observations

N/A

#### Overall Comments:

*Follow-up inspection for conditional pass due to improper holding temperatures and cockroach activity.*

*The following MAJOR violations were corrected:*

**K07M - Improper holding temperatures**

*- Measured all potentially hazardous foods held cold in refrigeration at 41F and below.*

**K23M - Cockroach activity**

*- No live activity observed during time of inspection.*

*- Observed shelving, and walls have been sealed to prevent harborage.*

*- Observed the use of tape to cover electrical sockets. Use only approved materials to cover sockets.*

*- Observed cockroach droppings around a socket by prep line. Discussed with operator to clean and sanitize area, and seal as*

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**necessary to prevent harborage of vermin.**


**- Operator to send photo evidence to district inspector that noted areas have been cleaned and sealed. An additional follow-up inspection may be conducted if photo evidence is not provided to district inspector, and would be charged at \$298.00 per hour.**

**FSC: Manjees Adhikari - 02/07/2026**

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 **3/26/2025**. 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:**

<b>[CA]</b>	Corrective Action
<b>[COS]</b>	Corrected on Site
<b>[N]</b>	Needs Improvement
<b>[NA]</b>	Not Applicable
<b>[NO]</b>	Not Observed
<b>[PBI]</b>	Performance-based Inspection
<b>[PHF]</b>	Potentially Hazardous Food
<b>[PIC]</b>	Person in Charge
<b>[PPM]</b>	Part per Million
<b>[S]</b>	Satisfactory
<b>[SA]</b>	Suitable Alternative
<b>[TPHC]</b>	Time as a Public Health Control

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**Received By:** NARENDRA KARKI  
LEAD  
**Signed On:** March 12, 2025