

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 FA0212102 - PURANPOLI		Site Address 3074 SCOTT BL, SANTA CLARA, CA 95054		Inspection Date 03/05/2025		Placard Color & Score GREEN 89		
Program PR0303200 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name FALAFEL BITE INC		Inspection Time 12:15 - 14:00			
Inspected By THAO HA		Inspection Type ROUTINE INSPECTION		Consent By KULDAAP SINGH				FSC Sheetal Avery 7/31/2028

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		X			
K09	Proper cooling methods			X	X			
K10	Proper cooking time & temperatures					X		
K11	Proper reheating procedures for hot holding	X						S
K12	Returned and reservice of food	X						
K13	Food in good condition, safe, unadulterated	X						
K14	Food contact surfaces clean, sanitized	X						
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		
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		
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		
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

OFFICIAL INSPECTION REPORT

Facility FA0212102 - PURANPOLI		Site Address 3074 SCOTT BL, SANTA CLARA, CA 95054	Inspection Date 03/05/2025
Program PR0303200 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name FALAFEL BITE INC	Inspection Time 12:15 - 14:00
K48	Plan review		
K49	Permits available		
K58	Placard properly displayed/posted		

Comments and Observations

Major Violations

K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000

Inspector Observations: Grilled peppers measured to be 86F. Per operator grilled peppers are kept out and used at room temperature; peppers were grilled at 11:00AM for opening. Per operator peppers are only used from 11:00AM-3:00PM. No TPHC procedures available for review.

[CA] When time only, rather than time and temperature is used as a public health control, PHFs shall be time marked to indicate when item is removed from temperature control, discarded if not consumed or served within 4 hours, and written procedures shall be readily available for review.

[COS] Per menu, menu items that used grilled peppers are only served from 11:00AM-3:00PM. Operator labeled peppers to be discarded at 3:00PM. Facility was given TPHC paperwork to fill out for peppers.

Minor Violations

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: Large container of chickpea curry observed to be cooling on top of solid ice block with small ice paddle inside. Curry measured to be 137F and per operator curry was made 1 hour prior.

[CA] Properly cool PHF's using shallow containers, using no more than 2 inches for solid foods and no more than 3 inches for liquids. Ensure ice bath has ice and water to effectively cool sides of container.

[COS] Operator moved chickpea container into two smaller containers and added a second ice paddle to increase cooling.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

OFFICIAL INSPECTION REPORT

Facility FA0212102 - PURANPOLI	Site Address 3074 SCOTT BL, SANTA CLARA, CA 95054	Inspection Date 03/05/2025
Program PR0303200 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name FALAFEL BITE INC	Inspection Time 12:15 - 14:00

Measured Observations

Item	Location	Measurement	Comments
Chickpea curry	Cooling in ice bath	139.00 Fahrenheit	Per operator curry was cooked 1 hour prior.
Yogurt	2 door under counter cooler in the front room	39.00 Fahrenheit	
Warm water	handwash sink	100.00 Fahrenheit	
Cooked mashed potato	Cooling in ice bath	84.00 Fahrenheit	Per operator curry was cooked 1 hour prior
Green yogurt sauce	prep cooler in front room	39.00 Fahrenheit	
Milk tea	Warmer by register	157.00 Fahrenheit	
Creamy yellow curry	Cooling in ice bath	71.00 Fahrenheit	Per operator curry was cooked 1 hour prior
Paneer	Cookline prep cooler	39.00 Fahrenheit	
Eggplant curry	Steam table	159.00 Fahrenheit	
Grilled peppers	On top of prep cookler in front room	86.00 Fahrenheit	
Yogurt sauce	2 glass door cooler in front room on side	40.00 Fahrenheit	
White rice	2 door under counter cooler in the front room	39.00 Fahrenheit	
Hot water	3-comp sink	120.00 Fahrenheit	
Red curry	dishwashing room 3 door upright cooler	38.00 Fahrenheit	
Creamy yellow curry	dishwashing room 3 door upright cooler	36.00 Fahrenheit	
Chickpea curry	Steam table	162.00 Fahrenheit	
Fried Lentil loaf	2 door upright cooler in front room	39.00 Fahrenheit	
Creamy yellow curry	2 glass door cooler in front room in back	40.00 Fahrenheit	
White rice	2 glass door cooler in front room on side	42.00 Fahrenheit	
Samosa	1 glass door cooler in dishwashing room	40.00 Fahrenheit	
Mango lassi	1 glass door cooler by register	38.00 Fahrenheit	
Cream	Cookline prep cooler	37.00 Fahrenheit	
Chlorine	upright dishwasher	50.00 Fahrenheit	
Cooked mashed potato	Reheating on griddle	84.00 Fahrenheit	Per employee potato was just placed on griddle a few minutes prior and will be reheated to 165F prior to being placed into steam table.
Fried Lentil loaf	2 glass door cooler in front room in back	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 **3/19/2025**. 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.

OFFICIAL INSPECTION REPORT

Facility FA0212102 - PURANPOLI	Site Address 3074 SCOTT BL, SANTA CLARA, CA 95054	Inspection Date 03/05/2025
Program PR0303200 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name FALAFEL BITE INC	Inspection Time 12:15 - 14:00

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: K. Singh
PIC
Signed On: March 05, 2025