

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 FA0252949 - GOLKONDA INDIAN CUISINE		Site Address 5350 GREAT AMERICA PY 106, SANTA CLARA, CA 95051		Inspection Date 11/19/2019	
Program PR0368229 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name SOFTCHIPS INC.		Inspection Time 11:00 - 13:00
Inspected By MOJGAN KAZEMI	Inspection Type ROUTINE INSPECTION		Consent By VENKATESH	FSC VENKATESWARLU MUVVA 02/16/2024	

Placard Color & Score
GREEN
82

RISK FACTORS AND INTERVENTIO	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						
K06 Adequate handwash facilities supplied, accessible	X						S
K07 Proper hot and cold holding temperatures		X					
K08 Time as a public health control; procedures & records						X	S
K09 Proper cooling methods					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						
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 PRACTICE	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	X	
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	X	
K36 Equipment, utensils, linens: Proper storage and use	X	
K37 Vending machines		
K38 Adequate ventilation/lighting; designated areas, use	X	
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		
K48 Plan review		
K49 Permits available		
K58 Placard properly displayed/posted		

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Program PR0368229 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name SOFTCHIPS INC.	Inspection Time 11:00 - 13:00

Comments and Observations

Major Violations

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

Inspector Observations: BOILED EGGS MEASURED 110F AT HOT HOLDING, PIC INDICATED THEY WERE JUST COOKED. [CA] MAINTAIN ALL PHF AT OR BELOW 41F OR AT OR ABOVE 135F AT ALL TIMES. [SA] SMALL PORTION TIME MARKED FOR USE OR DISCARD WITHIN 3.5 HOURS.

Minor Violations

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations: BULK CONTAINERS OF SALT AND SUGAR LACK IDENTIFICATION. [CA] ONCE BULK ITEMS ARE REMOVED FROM THEIR ORIGINAL CONTAINER AND TRANSFERRED, ENSURE THE BULK CONTAINER IS PROPERLY IDENTIFIED WITH COMMON NAME.

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

Inspector Observations: CARDBOARD BOX NOTED LINING SHELVES IN KITCHEN. [CA] DISCONTINUE THE USE OF CARDBOARD BOXES TO LINE SHELVES/ FLOORING. ALL EQUIPMENT SHALL BE SMOOTH, DURABLE, NON ABSORBENT AND EASILY CLEANABLE.

LINEN TOWELS USED TO COVER READY TO EAT FOOD IN WALK IN. [CA] LINEN TOWELS SHALL NOT COME IN DIRECT CONTACT WITH FOOD, USE APPROVED SINGLE USE MATERIALS.

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: BOWLS ARE USED TO DISPENSE BULK ITEMS. [CA] ENSURE PROPER UTENSILS WITH HANDLES ARE USED TO DISPENSE BULK ITEMS AND PREVENT POSSIBLE CROSS CONTAMINATION.

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations: INOPERABLE LIGHT NOTED IN KITCHEN. [CA] REPAIR/ REPLACE AND ENSURE ADEQUATE LIGHT IS AVAILABLE IN FOOD PREP AREAS.

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

Inspector Observations: EXCESS FOOD AND GREASE DEBRIS NOTED THROUGHOUT FOOD PREP AND PANTRY AREAS. EXCESS FOOD DEBRIS NOTED INSIDE FLOOR SINKS. [CA] THOROUGHLY CLEAN AND SANITIZE, MAINTAIN IN SANITARY MANNER.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
CAULIFLOWER	WALK IN	38.00 Fahrenheit	
HOT WATER	HANDWASH	100.00 Fahrenheit	
CREAM OF WHEAT	WALK IN	38.00 Fahrenheit	
HOT WATER	RESTROOM	100.00 Fahrenheit	
CHICKEN MARINATED	WALK IN	38.00 Fahrenheit	
CHEESE	WALK IN	40.00 Fahrenheit	
HOT WATER	WAREWASH	120.00 Fahrenheit	
CHICKEN STEW	WALK IN	38.00 Fahrenheit	
PANEER	WALK IN	38.00 Fahrenheit	
HOT WATER	JANITORIAL	120.00 Fahrenheit	
YOGURT	WALK IN	40.00 Fahrenheit	
BOILED EGG	HOT HOLDING	110.00 Fahrenheit	
HOT WATER	FOOD PREP	120.00 Fahrenheit	
MASHED POTATOES	WALK IN	38.00 Fahrenheit	
EGGPLANT	HOT HOLDING	160.00 Fahrenheit	
CHICKEN	WALK IN	40.00 Fahrenheit	
CHLORINE	MECHANICAL WAREWASH	50.00 PPM	

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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 **12/3/2019**. 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: VENKATESH
MANAGER
Signed On: November 19, 2019