

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 FA0240376 - LAKSHMI BAZAAR | | Site Address 5178 MOORPARK AV, SAN JOSE, CA 95129 | | Inspection Date 01/06/2026 | |
| Program PR0340467 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11 | | | Owner Name SINGH, HARNEK | | Inspection Time 10:00 - 11:30 |
| Inspected By DENNIS LY | Inspection Type ROUTINE INSPECTION | Consent By SHASHI SATYANARAYANA | FSC Shashi Satyanarayana 7/31/29 | | |

| |
|-----------------------|
| Placard Color & Score |
| GREEN |
| 81 |

| 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 | | | | | | |
| 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 | | X | | | |
| K07 Proper hot and cold holding temperatures | X | | | | | | S |
| K08 Time as a public health control; procedures & records | X | | | | | | |
| 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 | | | | | | S |
| 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 | X | |
| K31 Consumer self service does prevent contamination | | |
| K32 Food properly labeled and honestly presented | X | |
| K33 Nonfood contact surfaces clean | | |
| K34 Warewash facilities: installed/maintained; test strips | X | |
| 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 | | |
| 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

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

Inspector Observations: Paper towel dispensers located at the handwash sink in the kitchen and in the employee restroom were not operable. [CA] Handwash sinks shall be able to provide warm water, soap, and single-use paper towels for employees to properly wash their hands when required. [COS] Rolls of paper towels were placed near the handwash sinks.

Minor Violations

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

Inspector Observations: Food handler cards for employees were not available for review. [CA] All employees that prepares, serves, or handles food or food contact equipment shall have a valid food handler card available.

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

Inspector Observations: Containers of food observed stored on the floor inside the walk-in cooler. [CA] Food shall be stored a minimum of 6" off the ground.

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

Inspector Observations: Not all items prepared and packaged in the store for customer self-service were properly labeled with the required information. [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.

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations: Chemical test strip to measure sanitizer not readily available[CA]Means for adequately measuring the applicable sanitization method must be readily available (ex. Sanitizer test strips, thermal strips).

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: Cardboard is reused to line shelves inside the reach-in cooler. Cardboard has visible debris from food. [CA] Discontinue the reuse of cardboard and instead use material that is smooth, durable, nonabsorbent, and easily cleanable.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

| <u>Item</u> | <u>Location</u> | <u>Measurement</u> | <u>Comments</u> |
|------------------|------------------------------|--------------------|-----------------|
| Mango lassi | Self-service reach-in cooler | 38.00 Fahrenheit | |
| Whipped cream | Walk-in cooler | 40.00 Fahrenheit | |
| Hot water | Handwash sink | 100.00 Fahrenheit | |
| Paneer | Walk-in cooler | 39.00 Fahrenheit | |
| Masala | Self-service reach-in cooler | 41.00 Fahrenheit | |
| Dosa batter | Self-service reach-in cooler | 41.00 Fahrenheit | |
| Rice | Self-service reach-in cooler | 38.00 Fahrenheit | |
| Paneer | Self-service reach-in cooler | 40.00 Fahrenheit | |
| Eggs | Self-service reach-in cooler | 40.00 Fahrenheit | |
| Yogurt | Self-service reach-in cooler | 39.00 Fahrenheit | |
| Buttered chicken | Self-service reach-in cooler | 40.00 Fahrenheit | |
| Cooked potatoes | Walk-in cooler | 40.00 Fahrenheit | |
| Shahi paneer | Self-service reach-in cooler | 41.00 Fahrenheit | |
| Hot water | Three compartment sink | 120.00 Fahrenheit | |
| Milk | Walk-in cooler | 41.00 Fahrenheit | |

Overall Comments:

Routine inspection conducted in conjunction with CO0158657.

Reviewed facilities most recent pest control service reports dated 12/29/25 and 1/6/26. Both service reports notes that mice were captured on traps. Operator states that the mice were captured near the back door of the facility.

No activity or signs of rodents were observed at time of inspection. Visible gaps, holes, or openings have already been sealed by operator. Operator was instructed to clean and sanitize areas where rodents were captured.

Operator states that will continue to have weekly pest control service.

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 **1/20/2026**. 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



Received By: Shashi Satyanarayana
Manager

Signed On: January 06, 2026