

**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 FA0208894 - RAJJOT INDIAN CUISINE & SWEETS		Site Address 3327 SAN FELIPE RD, SAN JOSE, CA 95135	Inspection Date 06/20/2024
Program PR0304900 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name TEK GILL & HARNER SINGH	Inspection Time 19:30 - 20:00
Inspected By MAMAYE KEBEDE	Inspection Type FOLLOW-UP INSPECTION	Consent By KARAMJIT KAUR	

Placard Color & Score <b>GREEN</b> <b>N/A</b>
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**Comments and Observations**

**Major Violations**

Cited On: 06/20/2024

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

**Compliance of this violation has been verified on: 06/20/2024**

Cited On: 06/20/2024

K21 - 8 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

**Compliance of this violation has been verified on: 06/20/2024**

**Minor Violations**

N/A

**Measured Observations**

Item	Location	Measurement	Comments
Hot water	Three compartment sink	130.00 Fahrenheit	
Chlorine	Three compartment sink	100.00 PPM	

**Overall Comments:**

*The hot water supply is restored. Therefore, the facility is now open for service. All the other violation cited this afternoon must also be corrected immediately.*

*The owner shall be billed \$645.00 for an after hour inspection.*

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 **7/4/2024**. 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: KARAMJIT KAUR  
 Manager  
 Signed On: June 20, 2024