

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 FA0206330 - VISTHAR FOODS	Site Address 1505 S WINCHESTER BL, SAN JOSE, CA 95117	Inspection Date 04/23/2025
Program PR0303082 - NO FOOD PREP <5,000 SQ FT - FP06	Owner Name VISTHAR FOODS	Inspection Time 12:30 - 13:30
Inspected By PRINCESS LAGANA	Inspection Type LIMITED INSPECTION	Consent By KAMAL

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

K35 - 2 Points - Equipment, utensils - Unapproved, unclear, 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: (1) 2 door freezer is not properly functioning (ambient temperature measured at 72F).

[CA]: Repair/assess freezer unit.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations

Item	Location	Measurement	Comments
ambient temp	walk in cooler 2	35.00 Fahrenheit	
ambient temp	all hand sink stations	100.00 Fahrenheit	
ambient temp	walk in cooler	36.00 Fahrenheit	
ambient temp	mop sink	120.00 Fahrenheit	
ambient temp	all prep sink stations	120.00 Fahrenheit	
ambient temp	2 door fridge	20.00 Fahrenheit	
ambient temp	3 comp sinks	120.00 Fahrenheit	
ambient temp	(2) 2 door fridge units	36.00 Fahrenheit	

Overall Comments:

Limited inspection conducted due to facility not operational.

OWNERSHIP CHANGE INFORMATION

NEW FACILITY NAME: VISTHAR FOODS

NEW OWNER: VISTHAR FOODS LLC

The applicant has completed the facility evaluation application process for an Environmental Health Permit.

The permit category for this facility is FP11. An invoice for the permit fee in the amount of \$1,580.00 will be mailed to the billing address on the application. Payment must be submitted within 10 days of receipt of the invoice. The owner is responsible for contacting our department if an invoice is not received and remit payment within 30 days.

The Environmental Health Permit will be effective: 05/01/2025 - 04/30/2026. This report serves as a temporary permit. However, the permit will be deemed invalid if the permit fee is not paid in full within 30 days from the date of this report. Okay to Operate.

An official permit will be mailed to the address on file and shall be posted in public view upon receipt.

***Structural Review inspection conducted on 04/23/2025**

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***Obtain food safety manager certificate within 60 days. All other food employees must have valid food handler cards within 30 days from hire date.**

Discussed the following:

- obtaining thermometer(s) to measure internal temperature of Potentially Hazardous Food (PHFs)
- obtaining thermometers for measuring ambient temperature of refrigeration units
- proper manual ware-washing
- proper vemin proofing
- proper cooling
- food safety training and examination providers
- per Owner, (3) new 2 burner stock pots were initially installed. Equipment were removed and older equipment were re-installed.

Discussed with person in charge that any new construction, remodeling or structural change to the food facility, removing or installing new equipment, or any significant menu change, must submit complete plans to DEH Plan Check. Plan check requirements may be obtained at [www. https://deh.santaclaracounty.gov/](https://deh.santaclaracounty.gov/)

Plan Check General and Technical Questions:

email: dehplanchek@deh.sccgov.org

phone: (408) 918-3400

LIMITED MENU:

1. Biryani (Veg, Chicken, Goat)
2. Kebobs (Chicken, Paneer, Goat)
3. Curries, sauces (Vegetarian, Chicken, Lamb , Goat)
4. Appetizers: Chilli Chicken, Chicken 65, Apollo Fish
5. Mango Lassi
6. Tea

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 **5/7/2025**. 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:

[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: Kamal Konduru
Owner

Signed On: April 23, 2025