

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 FA0204870 - NAMASTE INDIAN CUISINE		Site Address 447 CALIFORNIA AV, PALO ALTO, CA 94306		Inspection Date 07/20/2026		Placard Color & Score GREEN 76		
Program PR0300201 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name NAMASTE PALO ALTO INC		Inspection Time 11:30 - 13:05			
Inspected By JOSHUA LUCES		Inspection Type ROUTINE INSPECTION		Consent By NAMARASH				FSC RAM BAHADUR TAMANG 4/12/2030

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						
K06	Adequate handwash facilities supplied, accessible	X						
K07	Proper hot and cold holding temperatures		X		X			
K08	Time as a public health control; procedures & records						X	
K09	Proper cooling methods	X						S
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 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	X	X
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	X	
K35	Equipment, utensils: Approved, in good repair, adequate capacity	X	
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	X	
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

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

Inspector Observations:

Observed one container of cooked chicken at the cooks line at ambient temperature measured at 109F. The cook stated the chicken was cooked approximately 1 hour prior and is normally held at ambient temperature for service.

[CA] PHFs shall be held at 41°F or below or at 135°F or above. PHF shall be maintained under temperature control.

[COS] An ice bath was made to rapidly cool the chicken

Minor Violations

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations:

1. Hot water was unavailable at the bar hand washing sink at time of inspection.

[CA] Warm water shall be available between 100F and 108F for handwashing.

[COS] The hot water line was opened up to supply warm water at the sink.

2. Cold water was unavailable at the left faucet of the three compartment sink.

[CA] Sinks shall have hot and cold running water.

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations:

1. Observed one dead adult cockroach on a glue trap in the back office storage area and one dead adult cockroach on a glue trap below the bar. It was discussed with the PIC that pest control service are conducted approximately once per month. Recent service reports were not available for review at the time of inspection. No other evidence of vermin activity was observed at the time of inspection.

[CA] Maintain facility free of vermin.

2. Observed approximately 8 old rodent droppings on the floors in the alcohol storage closet. Other evidence of rodent activity was not observed at this time.

[CA] Maintain facility free of rodents. Remove the droppings and clean and sanitize the affected area

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations:

Observed raw chicken stored above ready to eat foods in the walk in cooler adjacent to the walk in freezer.

[CA] All food shall be separated and protected from cross-contamination. Store all raw meat or other raw products of animal origin below ready-to-eat food items.

[COS] The chicken was relocated to a lower shelf.

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

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Inspector Observations: *REPEATED VIOLATION*

Observed trailer at back of facility used for dry food, single use utensil, and spice storage.

[CA] Food or food related equipment shall be stored in an approved fully enclosed food facility.

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:

Facility does not have chlorine test strips available for use for bleach and low temperature dish machine. Only quaternary ammonia test strips were available at this time.

[CA] Testing equipment and materials shall be provided to adequately measure the applicable sanitization method used during manual or mechanical warewashing.

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:

Observed ice machine at bar in disrepair at time of inspection.

[CA] Maintain equipment in good repair.

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations:

Observed flex hose waste water pipe for ice machine to sit on top of floor sink at bar.

[CA] Secure the flex hose to the rigid wastewater pipe as discussed to maintain air gap of at least one inch and prevent potential for back siphonage.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
RED CURRY	SMALL REACH IN COOLER	41.00 Fahrenheit	
CHICK PEAS	COLD TOP INSERT AT LARGE PREP COOLER	41.00 Fahrenheit	
TOMATO BASED SAUCE	WALK IN COOLER	40.00 Fahrenheit	
SHRIMP	REACH IN FOR SMALL PREP COOLER	41.00 Fahrenheit	
YELLOW CURRY	SMALL REACH IN COOLER	41.00 Fahrenheit	
SPINACH	REACH IN AT LARGE PREP COOLER	38.00 Fahrenheit	
WHITE FISH	REACH IN FOR SMALL PREP COOLER	41.00 Fahrenheit	
COOKED POTATOES	COLD TOP INSERT AT SMALL PREP COOLER	41.00 Fahrenheit	
WATER	BAR HAND WASHING SINK	108.00 Fahrenheit	
WATER	KITCHEN HAND WASHING SINK	108.00 Fahrenheit	
TIKKA MASALA	COLD TOP INSERT AT LARGE PREP COOLER	38.00 Fahrenheit	
SALMON	WALK IN COOLER	37.00 Fahrenheit	
DICED TOMATOES	COLD TOP INSERT AT SMALL PREP COOLER	38.00 Fahrenheit	
CHLORINE SANITIZER	LOW TEMP DISH MACHINE	50.00 PPM	
CURRY	WALK IN COOLER	39.00 Fahrenheit	
RAW CHICKEN	WALK IN COOLER	38.00 Fahrenheit	
WATER	THREE COMPARTMENT SINK	136.00 Fahrenheit	
POTATOES	REACH IN AT LARGE PREP COOLER	38.00 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 **8/3/2026**. 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: ASHTON FERNANDES
BARTENDER
Signed On: July 20, 2026