

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 06/17/2025	
Program PR0368229 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name SOFTCHIPS INC.		Inspection Time 12:35 - 15:05
Inspected By THAO HA	Inspection Type ROUTINE INSPECTION	Consent By MANESH REDDY	FSC Venkateswarlu Muvva 2/26/2030		

Placard Color & Score

GREEN
72

RISK FACTORS AND INTERVENTIONS						OUT		COS/SA	N/O	N/A	PBI
						IN	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									N
K07	Proper hot and cold holding temperatures		X						X		N
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 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		
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								X		
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										
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								X		
K45	Floor, walls, ceilings: built, maintained, clean								X		
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: 1) White rice in rice cooker by front area measured to be 120F. [CA] Maintain PHFs at 135F and above for hot holding. [SA] Operator shall keep white rice in this rice cooker until the end of lunch and then discard with the rest of the items held out of temperature.

2) Yogurt bucket and yogurt sauce observed to be stored next to walk in freezer and measured to be 63F and 51F. [CA] Maintain PHFs at 41F and below for cold holding. [COS] Per operator both buckets were pulled from walk in cooler to refill wells for cold holding inserts. Per employee taken out in the last hour. Both buckets were returned to walk in cooler.

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: Handwash sink observed to be missing hot water. Handwash sink measured to have hot water at 62F.

[CA] Handwashing facilities shall be equipped to provide minimum 100°F water under pressure for a minimum of 15 seconds. Repair handwash sink hot water faucet.

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

Inspector Observations: 2 dead cockroach observed in facility at:

- 1 under prep table by kitchen walk in cooler on wall
- 1 under prep cooler inside kitchen area

Per operator pest control comes twice a month.

[CA] Clean and sanitize area of dead cockroaches or old droppings.

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: 1) Large pot of rice with cover observed to be stored directly below handwash sink. [CA] Store foods away from sources of contamination. [COS] Pot of rice was moved back to stove.

2) Raw chicken observed to be chopped and prepped over large bags of onions. [CA] Keep raw meat above or away from raw produce and ready to eat foods.

3) Bulk dry storage of spices and other shelf stable foods by cookline observed to be stored uncovered [CA] Provide bulk dry foods with tight fitting lids and store covered to prevent cross contamination

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

Inspector Observations: 1) Cilantro observed to be in crate outside of facility. Per employee cilantro is only there temporarily. [CA] Store all foods inside an approved facility

2) Food observed to be stored on the floor of walk in freezer and front walk in cooler. [CA] Keep containers of food at least 6" off of the floor.

3) Containers with rice flour and corn starch observed to be missing labels. [CA] Provide labels on bulk containers for foods removed from their original containers.

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

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Inspector Observations: Shelves at kitchen area and inside walk in coolers and freezers observed to have debris and grease build up.

Base of blender and grinders observed to have build up of debris and grease.

Door handles of walk ins observed to have built up debris and grease

[CA] Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

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 and foil observed to be in use to line shelves. Cardboard by side of cookline observed to be soaked with grease and foil observed to be tearing. [CA] Discontinue the use of cardboard boxes and foil to line shelves/flooring, use approved equipment made of materials that is easily cleanable, durable, smooth, and nonabsorbent.

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: Scoops in bulk dry foods observed to be togo containers without handles.

[CA] Use approved utensils such as scoops or spoons with handles to ensure hands do not come in direct contact with food. Store scoop handle in such a way that the handle does not come in direct contact with food to prevent contamination.

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations: Back door observed to be propped open.

[CA] Back door to food prep area shall be self-closing. Keep back door closed at all times to prevent the entrance and harborage of vermin.

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

Inspector Observations: Facility observed to have grease and debris build up along walls and floors of kitchen.

CA] Replace or clean the missing tiles and provide cove basing.

Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations

Item	Location	Measurement	Comments
Cooked cauliflower	prep cooler	46.00 Fahrenheit	Per employee cooked about 1-2 hours ago
Cooked chickpeas	Walk in cooler	57.00 Fahrenheit	Per employee cooked earlier today, about 4 hours prior.
Pan fried paneer	prep cooler	48.00 Fahrenheit	Per employee cooked about 1-2 hours ago
White rice	Rice cooker by front area	120.00 Fahrenheit	
Cooked goat	Walk in cooler	38.00 Fahrenheit	
Chlorine	under the counter dishwasher	50.00 Fahrenheit	
Cooked eggplant	prep cooler	38.00 Fahrenheit	
Raw shrimp	prep cooler	39.00 Fahrenheit	
Cooked chicken	Walk in cooler	38.00 Fahrenheit	
Hot water	3-comp sink	120.00 Fahrenheit	
Chlorine	3-comp sink	100.00 Fahrenheit	
Mint Rice	Rice cooker by dry storage room	156.00 Fahrenheit	
Cooked okra	Front walk in cooler	40.00 Fahrenheit	
Yogurt sauce	On floor by walk in cooler	51.00 Fahrenheit	
Cooked eggplant	hot holding insert by front area	155.00 Fahrenheit	
Warm water	Handwash sink	62.00 Fahrenheit	
Cooked okra	hot holding insert by front area	138.00 Fahrenheit	
Yogurt	On floor by walk in cooler	63.00 Fahrenheit	
Lassi	Front walk in cooler	40.00 Fahrenheit	
Biriyani Rice	On stove	184.00 Fahrenheit	

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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 **7/1/2025**. 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: Manesh Reddy
Manager

Signed On: June 17, 2025