

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 FA0303280 - JAKS AUTHENTIC INDIAN & MODERN VIBE		Site Address 3333 CORONADO PL, SANTA CLARA, CA 95054		Inspection Date 12/22/2025	
Program PR0445716 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name JAGAN BALASON DARAM		Inspection Time 12:55 - 14:45
Inspected By THAO HA		Inspection Type ROUTINE INSPECTION		Consent By ROHIT KUMAR BEHERA	
				FSC Rohit Kumar Behera 10/07/2030	

Placard Color & Score
GREEN
92

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						S
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	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						S
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		
K28	Fruits and vegetables washed		
K29	Toxic substances properly identified, stored, used		
K30	Food storage: food storage containers identified		
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		
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		
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

No major violations were observed during this inspection.

Minor Violations

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: *Yogurt onion sauce measured to be 49F in prep cooler. Container observed to be suspended inside another container inside prep cooler insert. Per employee sauce was stocked here 30 minutes prior to lunch (about 2 hours prior). [CA] Keep PHFs at 41F and below for cold holding. Discontinue stacking containers and store PHF containers directly in prep cooler insert to allow for proper cold air circulation. [COS] Operator placed container of sauce into prep cooler insert directly to cool down to 41F. Other PHFs in cooler measured to be 41F and below (see measured observations).*

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: *Large partially covered containers of rice (146F) and lentils(159F) observed in ice baths. Ice baths missing water. [CA] When cooling using ice bath ensure ice baths container have enough ice and water to submerge sides of containers of PHFs for effective heat transfer. [COS] Operator added water to ice bath to increase contact area with containers of PHFs.*

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: *Left most cookline prep cooler gasket observed to be fraying at the top right door. [CA] Repair gasket and maintain equipment in good repair.*

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>
Chlorine	Upright dishwasher	50.00 Fahrenheit	
Yogurt sauce	Middle prep cooler	49.00 Fahrenheit	
Lentil curry	Ice bath	159.00 Fahrenheit	
Quat ammonia	3-comp sink	200.00 Fahrenheit	
Chlorine	Under counter dishwasher	50.00 Fahrenheit	
White rice	Ice bath	146.00 Fahrenheit	
Salad dressing	Left prep cooler	39.00 Fahrenheit	
Dough	Right prep cooler	38.00 Fahrenheit	
White rice	Steam table	148.00 Fahrenheit	
Mango lassi	Under counter cooler in kitchen	36.00 Fahrenheit	
Cooked sweet potato	Drawer under grill by dishwashing area	37.00 Fahrenheit	
Warm water	Handwash sink	100.00 Fahrenheit	
Quat ammonia	Sanitizer bucket	200.00 Fahrenheit	
Lamb skewers	Walk in cooler	39.00 Fahrenheit	
Plain curry sauce	Middle prep cooler	40.00 Fahrenheit	
Yellow rice	Walk in cooler	44.00 Fahrenheit	Per operator made earlier today.
Lamb curry	Walk in cooler	40.00 Fahrenheit	
Hot water	3-comp sink	120.00 Fahrenheit	
Cooked grains	Left prep cooler	38.00 Fahrenheit	
Lentil curry	Middle prep cooler	40.00 Fahrenheit	
Tomato salsa	Right prep cooler	37.00 Fahrenheit	
Lamb skewers	Drawers under grill in middle of cookline	40.00 Fahrenheit	
Lamb curry	Steam table	151.00 Fahrenheit	
Grilled panner	Walk in cooler	40.00 Fahrenheit	
Grilled panner	Middle prep cooler	40.00 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 **1/5/2026**. 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: Rohit Kumar Behera
Chef

Signed On: December 22, 2025