

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 FA0306166 - KONGUNADU		Site Address 1136 S DE ANZA BLA, SAN JOSE, CA 95129		Inspection Date 06/04/2025		Placard Color & Score GREEN 82		
Program PR0449405 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name SARAVANAN BALASUBRAMANIAN		Inspection Time 11:20 - 13:30			
Inspected By FRANK LEONG		Inspection Type ROUTINE INSPECTION		Consent By SARAVANA BALASUBRAMANIAN				FSC SARAVANA BALASUBRAMANIAN 02/16/2029

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	X			N
K07	Proper hot and cold holding temperatures		X		X			N
K08	Time as a public health control; procedures & records						X	
K09	Proper cooling methods			X	X			N
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		
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

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

Inspector Observations: *In the kitchen area, on the counter-top, measured yogurt, yogurt sauce, and daal and spinach sauce between 50F and 65F. In the kitchen area, on the floor and underneath prep table shelving, measured vegetable soup, chicken soup, biryani sauce, chicken biryani sauce, and goat biryani sauce between 100F and 130F. Per operator, yogurt, yogurt sauce, and daal spinach sauce stored on the counter-top since 11:00am and is served between 11:00am and 3:00pm and discarded. Per operator, vegetable soup, chicken soup, biryani sauce, chicken biryani sauce, and goat biryani sauce stored since 11:00am and is served between 11:00am and 3:00pm and discarded. [SA] Operator placed time labels for yogurt, yogurt sauce, daal and spinach sauce, vegetable soup, chicken soup, biryani sauce, chicken biryani sauce, and goat biryani sauce to be served by 3:00pm for a total of 4 hours from when removed from temperature control or discard.*

Minor Violations

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: *In the kitchen area, by the front entrance, at the handwash station, observed a lack of paper towels in the paper towel dispenser. Observed nearby handwash station stocked with hand soap and paper towels. [CA] Ensure handwash stations are stocked with hand soap and paper towels to allow for proper handwashing. [COS] Operator restocked paper towel dispenser with paper towels.*

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

Inspector Observations: *In the walk-in refrigerator, measured a covered containers of cooked goat at 60F and covered container of cooked ground goat at 105F. Per operator, cooked goat prepared an hour prior, and cooked ground goat prepared 20 minutes prior. In the kitchen area, measured cooked masala at 89F. Per operator, cooked masala was prepared about 2 hours prior. [CA] Potentially hazardous foods shall be RAPIDLY cooled from 135F to 70F within 2 hours, and then from 70F to 41F within 4 hours. Cooling shall be facilitated by one or more of the following methods: by adding ice; in an ice bath; using shallow containers left uncovered; using ice paddles; and/or using rapid cooling technology. [SA] Operator placed cooked goat and cooked ground goat into uncovered shallow containers for proper cooling. Cooked masala was moved to cookline and reheated to 165F and held on the stovetop.*

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 open dry food in food grade containers stored in the outdoor storage container. [CA] Ensure only prepackaged food items are stored in the outdoor storage container. All open food packages and containers shall be moved to the indoor storage areas.*

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: *In the kitchen area, observed the use of an unapproved electronic stone spice grinder. At the warewash area, observed the use of a non-food grade hose for cleaning utensils and equipment. [CA] Ensure only approved certified food grade equipment is used within the facility. Discontinue use of unapproved equipment and remove from the facility. Any new equipment shall be approved through plan check.*

Performance-Based Inspection Questions

- Needs Improvement - Proper cooling methods.
- Needs Improvement - Proper hot and cold holding temperatures.
- Needs Improvement - Adequate handwash facilities: supplied or accessible.

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Measured Observations

Item	Location	Measurement	Comments
hot water	handwash sink	100.00 Fahrenheit	
raw shelled eggs	2 door prep unit	41.00 Fahrenheit	
hot water	3 compartment sink	120.00 Fahrenheit	
chlorine sanitizer	warewash machine	50.00 PPM	
chicken curry	steam table	162.00 Fahrenheit	
cooked masala	counter-top	89.00 Fahrenheit	
goat biryani	stove-top	170.00 Fahrenheit	
goat curry	steam table	160.00 Fahrenheit	
vegetable biryani	container on floor	160.00 Fahrenheit	
milk	hot drink dispenser	165.00 Fahrenheit	
curry sauce	2 door prep unit	41.00 Fahrenheit	
chicken biryani	stove-top	170.00 Fahrenheit	
milk	walk-in refrigerator	41.00 Fahrenheit	
cooked rice	container on floor	165.00 Fahrenheit	
vegetable soup, chicken soup, biryani sauce, chicken biryani sauce, and goat biryani sauce	floor and shelving below counter-top	130.00 Fahrenheit	measured between 100F and 130F
vegetable soup	soup warmer	165.00 Fahrenheit	
mango lassi	prep unit	41.00 Fahrenheit	
raw chicken	walk-in refrigerator	41.00 Fahrenheit	
chicken soup	soup warmer	165.00 Fahrenheit	
yogurt, yogurt sauce, and daal and spinach sauce	counter-top	65.00 Fahrenheit	measured between 50F and 65F
cooked goat	container in walk-in refrigerator	60.00 Fahrenheit	
pistacho dessert	prep unit	41.00 Fahrenheit	
cooked ground goat	container in walk-in refrigerator	105.00 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 **6/18/2025**. 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: SARAVANA BALASUBRAMANIAN
OWNER
Signed On: June 04, 2025