

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 FA0212534 - BALAJI MESS (AUTHENTIC INDIAN CUISINE)		Site Address 4300 GREAT AMERICA PY 156, SANTA CLARA, CA 95051		Inspection Date 03/12/2026	
Program PR0306302 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name MS HERITAGE & SPICES		Inspection Time 12:25 - 14:50
Inspected By THAO HA	Inspection Type ROUTINE INSPECTION	Consent By DINESH VEERAPUTHIRAN	FSC Dinesh Veeraputhiran 12/30/2029		

Placard Color & Score
YELLOW
51

RISK FACTORS AND INTERVENTIONS	IN	OUT		COS/SA	N/O	N/A	PBI
		Major	Minor				
K01 Demonstration of knowledge; food safety certification			X	X			
K02 Communicable disease; reporting/restriction/exclusion	X						
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						N
K06 Adequate handwash facilities supplied, accessible		X		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		X			N
K12 Returned and reservice of food	X						
K13 Food in good condition, safe, unadulterated	X						
K14 Food contact surfaces clean, sanitized			X				S
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	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	X	
K35 Equipment, utensils: Approved, in good repair, adequate capacity		
K36 Equipment, utensils, linens: Proper storage and use	X	
K37 Vending machines		
K38 Adequate ventilation/lighting; designated areas, use		
K39 Thermometers provided, accurate		X
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		X
K46 No unapproved private home/living/sleeping quarters		
K47 Signs posted; last inspection report available		

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Program PR0306302 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name MS HERITAGE & SPICES	Inspection Time 12:25 - 14:50
K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: Both handwash sinks missing paper towels.

Handwash sink in back missing soap. Facility only has two soap dispensers (one soap dispenser for the bathroom and one for front handwash sink).

[CA] Provide ensure ALL handwash stations are fully stocked with soap and paper towels. Ensure soap and paper towels in are a dispenser.

[SA] Napkin stacks were placed at each handwash sink to be used as paper towels.

Facility put handwash soap in plastic cup and labeled as handwash soap and placed in it at handwash sink missing soap. Facility shall provide soap dispensers by follow up inspection.

Follow-up By 03/18/2026

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

Inspector Observations: 1)Reach in cooler closest to back window measured to have:

-Ambient temperature of 50F

-Paneer at 48F

-Curry marinated at 56F

2) Raw eggs observed to be stored under griddle. Eggs measured to be 82F. Per employee eggs were placed out there about 1 hour prior during opening for use when ordered

[CA] Maintain PHF at 41F and below for cold holding or at 135F and above for hot holding.

[COS]

1)Per operator paneer was placed in cooler yesterday and the marinade was made about 1 hour prior. Paneer was VC&D and marinade was moved into cooler with ambient temperature of 41F and below.

2) Eggs were label with discard time and will be kept until 3:30PM. Operator stated he wants to use TPHC going forward. Operator shall write standard operating procedures and post them in the facility. Items on TPHC shall be kept for up for 4 hours out of temperature and MUST be discarded. Items on TPHC cannot be returned to temperature holding and must have a time tracking system in place.

Follow-up By 03/18/2026

K09 - 8 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: Chicken rice measured to be 60F inside 2 door reach in cooler. Per employee chicken rice was made yesterday at around 6:00PM. Rice was placed in deep metal container and lid was placed on top and placed into reach in cooler.

[CA] After heating or hot holding, Potentially Hazardous Foods (PHFs) shall be cooled rapidly from 135°F to 70°F within 2 hours and from 70°F to 41°F within 4 hours. Approved cooling methods include: 1) Placing the food in shallow pans 2) Separating the food into thinner or smaller portions. 3) Using rapid cooling equipment (Ex. blast chiller) 4) Using containers that facilitate heat transfer (ex. stainless steel) 5) Adding ice as an ingredient. 6) Using ice paddles 7) Using an ice bath and stirring frequently 8) Accordance with a HACCP plan. Cooling foods shall have enough space around the containers for cold air to circulate, be loosely covered, or uncovered and stirred as frequently needed to evenly cool.

[COS] Rice was VC&D (see VC&D report).

Follow-up By 03/18/2026

K11 - 8 Points - Improper reheating procedures for hot holding; 114014, 114016

Inspector Observations: Suji (milk pudding) measured to be 90F internally and 154F externally. Per employee items were placed inside steam table within the last hour. After stirring suji measured to be 121F

[CA] Reheating for hot holding shall be done rapidly, and the time the food is between 41°F and 165°F shall not exceed two hours.

[COS] Suji was reheated on stove to 165F and then returned to steam table.

Follow-up By 03/18/2026

Minor Violations

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K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations: Employee food handler cards unavailable for review. [CA] Provide employee food handler cards for review.

K14 - 3 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

Inspector Observations: 3-comp sink measured to have 50ppm chlorine. No dishwashing observed at time of inspection. [CA] Maintain sanitizer compartment with 100ppm chlorine [COS] More chlorine was added prior to washing dishes.

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

Inspector Observations: One dead cockroach observed in mop sink of facility. Operator provided past pest control report and stated pest control comes weekly.

[CA] Clean and sanitize area of dead cockroaches or old droppings. Provide sticky traps to monitor for new vermin activity.

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: 1) Dishwasher observed on top of 3-comp sink drainboard. [CA] Keep drainboard of 3-comp sink clear for use dishwashing and drying. Dishwasher is not designed for countertop use.

2) No chlorine test stripes provided. No high temp thermolabels for dishwasher. [CA] Provide appropriate testing equipment for all modes of sanitization used by facility

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 dry bulk foods such as rice and flour observed to be to-go containers without handles. [CA] Provide multi-use durable scoops with handles for dry bulk storage. Store such that handles are not in direct contact with food.

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

Inspector Observations: Glass cooler observed to be missing thermometers.

[CA] A thermometer +/- 2°F shall be provided and correctly located in each hot and cold holding unit containing potentially hazardous foods.

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

Inspector Observations: False wall was placed between shelving and hallway to rest room. Wall is unfinished on kitchen side. [CA] Facility may need to notify building department when constructing new walls. Ensure to obtain approval prior to constructing wall and ensure walls have approved finishes.

Performance-Based Inspection Questions

Needs Improvement - Proper reheating procedures for hot holding.

Needs Improvement - Hands clean/properly washed/gloves used properly.

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Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
Chicken and rice	3 door upright cooler middle	60.00 Fahrenheit	
Chicken	3 door upright cooler middle	40.00 Fahrenheit	
Chicken and rice	Cookline prep cooler right	39.00 Fahrenheit	
Rinse cycle	Under the counter dishwasher	160.00 Fahrenheit	
Chickpeas	Cookline prep cooler left	36.00 Fahrenheit	
Paneer	Cookline prep cooler right	39.00 Fahrenheit	
Suji (milk pudding)	steam table	90.00 Fahrenheit	
Yogurt sauce	Cookline prep cooler left	36.00 Fahrenheit	
Hard boiled eggs	steam table	137.00 Fahrenheit	
Warm water	handwash sink	100.00 Fahrenheit	
Marinade	1 door glass door cooler right	53.00 Fahrenheit	
Chicken and rice(small container)	3 door upright cooler middle	40.00 Fahrenheit	
Potato mash	1 door glass door cooler left	39.00 Fahrenheit	
Paneer	1 door glass door cooler right	48.00 Fahrenheit	
Chlorine	3-comp sink	100.00 Fahrenheit	
Hot water	3-comp sink	120.00 Fahrenheit	
Chicken and Rice bowls	Hot holding case	141.00 Fahrenheit	
Raw shelled eggs	Under griddle	81.00 Fahrenheit	
Red curry	steam table	148.00 Fahrenheit	
Egg plant cooked	steam table	149.00 Fahrenheit	

Overall Comments:

NOTE: Facility originally stated they made their food from a different facility and transported to this location cold to be reheated for service. Per employee items are made in house and cooled for next day service and cooling violation observed at time of inspection. Permit shall be upgraded to Risk Category 3 to reflect more complex operation.

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 **3/26/2026**. 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: Dinesh Veeraputhiran
Manager

Signed On: March 12, 2026