

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 FA0209735 - EGGCLICIOUS INDIA		Site Address 4996 STEVENS CREEK BL, SAN JOSE, CA 95129		Inspection Date 06/06/2025		Placard Color & Score RED 66		
Program PR0301202 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name EGGLICIOUS INDIA LLC		Inspection Time 11:20 - 12:55			
Inspected By DENNIS LY		Inspection Type ROUTINE INSPECTION		Consent By SAGAR				FSC Sagar Patil 3/11/28

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						
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					N
K07	Proper hot and cold holding temperatures		X					
K08	Time as a public health control; procedures & records					X		
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		
K28	Fruits and vegetables washed		
K29	Toxic substances properly identified, stored, used	X	
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	X	
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use		
K39	Thermometers provided, accurate		
K40	Wiping cloths: properly used, stored	X	
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	X	
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

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

Inspector Observations: 1) Handwash sink located nearest the cook line does not have water or paper towels available. Per employee the handwash sink is shut off pending repairs.

2) The handwash sink located near warewashing was obstructed by equipment stored in the basin of the sink and lack of handwash soap.

[CA] All handwash sinks shall be unobstructed, easily accessible, able to provide warm water, soap, and single-use paper towels for employees to easily and properly wash their hands.

[SA] PIC will temporary designate part of the two compartment sink for handwashing with soap and paper towels.

[COS] The handwash sink by warewashing was cleared of obstruction and soap added by the dispenser.

Follow-up By
06/09/2025

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

Inspector Observations: Potentially hazardous foods measured at improper holding temperatures.

By the cook line: Raw shell eggs measured at 80F.

In the food prep unit inserts: masala, rice, and cooked eggs measured at 47F.

In the walk-in cooler: Noodles, chicken, mango lassi, gravy, masala, milk, cheese, heavy cream, yogurt, fried vegetables, rice, chickpeas measured at 47-48F.

[CA] Potentially hazardous foods when cold holding shall be held at or below 41F; or if hot holding shall be held at or above 135F.

[COS] The eggs by the cook line and food in the inserts were relocated into the food prep unit. The food inside the walk-in cooler were discarded by employees.

Follow-up By
06/09/2025

Minor Violations

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

Inspector Observations: Food handler cards for employees are not available. [CA] Each food handler shall have a valid food handler card within 30 days from their date of hire.

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: Lack of handwashing observed by employees, employees would put on disposable gloves to handle food without first washing their hands. [CA] Employees shall properly wash hands with warm water, soap, and single-use paper towels prior to putting on disposable gloves to handle foods.

K29 - 2 Points - Toxic substances improperly identified, stored, used; 114254, 114254.1, 114254.2

Inspector Observations: Spray bottle used in the kitchen is not labeled. [CA] Spray bottles used in a food facility shall be labeled to identify it's contents.

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: Ambient temperature of the walk-in cooler was measured at 50F.

[CA] Refrigeration must be capable of maintaining PHFs at 41°F or below.

Follow-up By
06/09/2025

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

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Inspector Observations: 1) Cardboard is reused to line shelves above food prep surfaces. [CA] Discontinue the reuse of cardboard to line shelves and instead use material that is smooth, durable, nonabsorbent, and easily cleanable.

2) Plastic cups are used as scoops and stored inside bulk food containers. [CA] Use approved utensils with a handle as scoops for bulk food to prevent cross-contamination.

3) Knives observed stored in crevice between shelving and cardboard; between electrical piping and the wall. [CA] Food contact utensils shall be stored in clean locations where they will not be contaminated.

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations: Wiping towels are used, reused, and stored on prep surfaces. [CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).

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: Handwash sink located by the ice machine is in disrepair with handles detached. [CA] Repair handwash sink and maintain plumbing in good repair.

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 of the facility is kept open at time of inspection. [CA] Keep back door of the facility closed to prevent the entrance of vermin.

Performance-Based Inspection Questions

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

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Measured Observations

Item	Location	Measurement	Comments
Hot water	Three compartment sink	120.00 Fahrenheit	
Cheese	Walk-in cooler	48.00 Fahrenheit	
Boiled eggs	Food prep unit insert	41.00 Fahrenheit	
heavy cream	Walk-in cooler	48.00 Fahrenheit	
Chickpeas	Food prep unit insert	41.00 Fahrenheit	
Gravy	Walk-in cooler	47.00 Fahrenheit	
Malasa	Food prep unit	41.00 Fahrenheit	
Rice	Food prep unit insert	47.00 Fahrenheit	
Milk	Walk-in cooler	48.00 Fahrenheit	
Noodles	Walk-in cooler	48.00 Fahrenheit	
yogurt	Walk-in cooler	47.00 Fahrenheit	
Raw shell eggs	By cook line	80.00 Fahrenheit	
fried vegetables	Walk-in cooler	48.00 Fahrenheit	
Ambient	Walk-in cooler	50.00 Fahrenheit	
Mango lassi	Walk-in cooler	48.00 Fahrenheit	
Gravy	Food prep unit	41.00 Fahrenheit	
Malasa	Walk-in cooler	48.00 Fahrenheit	
chicken	Walk-in cooler	48.00 Fahrenheit	
Noodles	Food prep unit insert	41.00 Fahrenheit	
rice	Walk-in cooler	48.00 Fahrenheit	
Chlorine sanitizer	Dishwasher	100.00 PPM	
Cheese	Food prep unit insert	41.00 Fahrenheit	
chickpeas	Walk-in cooler	48.00 Fahrenheit	
Masala	Food prep unit insert	48.00 Fahrenheit	
Gravy	Food prep unit insert	41.00 Fahrenheit	
Hot water	Handwash sink	100.00 Fahrenheit	

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Overall Comments:

Facility is closed due to inadequate refrigeration.

Walk-in cooler of the facility is unable to hold potentially hazardous foods at or below 41F. Food inside the unit was measured at 47-48F and the ambient temperature inside the unit was measured at 50F.

The only remaining refrigerations available in the facility are two food prep units and one reach-in cooler. The remaining units are determined to not be able to support the facility's operations.

Facility shall cease all food operations until the following:

- Operator shall fix the walk-in cooler so that it is able to maintain food at 41F or below.
- The walk-in cooler is not be used to store any potentially hazardous foods until the violation is corrected.
- A follow-up inspection will be conducted to verify that the violation is corrected.

Please contact the main office at 408-918-3400 or district specialist to schedule a follow-up inspection to re-open facility.

*****If a subsequent follow-up inspection is required, it will be billed \$298/hour, minimum one hour, during normal business hours (Mon - Fri 7:30am - 4:30pm), and \$645/hour, minimum two hours, during non business hours and subject to availability of an inspector.**

***** The posted placard is property of Santa Clara County Department of Environmental Health and shall not be removed, covered, relocated, tampered, or copied. Failure to comply may result in enforcement action per County Ordinance Code section B 11-55.**

***** A Facility found to be in continued operation without a permit may incur a penalty of three (3) times the operating permit fee and fee(s) for re-inspections(s) charged at the current hourly rate approved by Santa Clara County Board of Supervisors. Penalties and fees incurred due to enforcement activities must be paid in full prior to the issuance of an operating permit.**

CLOSURE / PERMIT SUSPENSION NOTICE

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 **6/20/2025**. 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.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states 'If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.'

You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

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: Sagar Patil
Owner

Signed On: June 06, 2025