

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 FA0212102 - PURANPOLI		Site Address 3074 SCOTT BL, SANTA CLARA, CA 95054		Inspection Date 01/21/2026		Placard Color & Score YELLOW 77		
Program PR0303200 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name FALAFEL BITE INC		Inspection Time 13:15 - 15:40			
Inspected By THAO HA		Inspection Type ROUTINE INSPECTION		Consent By SHEETAL AVERY				FSC Sheetal Avery 7/31/2028

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						
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						
K14	Food contact surfaces clean, sanitized			X				N
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		
K36	Equipment, utensils, linens: Proper storage and use	X	
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use	X	
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: 1) Green onion potato ball measured to be 54F on counter top. Per operator green onion potato balls placed there and shall be cooked to order. [CA] Keep PHFs at 41F and below for cold holding. PHFs shall not be kept out waiting for potential order.

[SA] Facility shall use TPHC (time as a public health control for the potato balls). When time only, rather than time and temperature is used as a public health control, PHFs shall be time marked to indicate when item is removed from temperature control, discarded if not consumed or served within 4 hours, and written procedures shall be readily available for review. Operator labeled current plate of potato ball with time.

2) Sauce prep cooler by front prep area measured to have:

-Herb yogurt sauce 49F

-Yogurt sauce 48F

Sauces are in small individual to-go containers and stacked above fill line of the prep cooler insert.

[CA] Keep PHFs at 41F and below for cold holding.

Keep PHFs in prep cooler below fill line for effective use of cooler.

[COS] Yogurt sauce containers were only stacked a single layer high and the rest were returned to reach in portion of cooler. PHFs in rest of cooler measured to be 41F and below (see measured observation).

Follow-up By 01/26/2026

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

Inspector Observations: MAJOR VIOLATION: 1) 2 containers of orange curry observed in 2 door upright next to handwash sink in front area measured to be 98F. Per operator curry was made about 1 hour and 50 minutes and was suppose to be in ice bath.

[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 containers that facilitate heat transfer (ex. stainless steel) 4) Adding ice as an ingredient. 5) Using ice paddles 6) Using an ice bath and stirring frequently 7) 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.

Recommend: Ice bath and or ice wand with frequent stirring. Ensure ice water of ice bath submerges sides of containers for effective cooling.

[COS] Orange curry was reheated on stove to boiling and will restart the cooling process using ice bath and ice paddles. After 1 hour of cooling curry measured to be 79F.

Follow-up By 01/26/2026

MINOR:

1) Container of yellow curry measured to be 70F inside walk in cooler per operator, curry was made about 1 hour and 30-50 minutes prior. Red curries and lentils measured to be 72F inside front area reach in cooler. Per operator cooked about 1 hour and 30-50 minutes prior. Container is over 4 inches deep.[CA] Keep cooling PHFs in shallow containers when cooling. Recommend using ice bath or ice wand with frequent stirring in addition to cooling.

Minor Violations

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: Chlorine at upright dishwasher measured to be 25ppm. [CA] Maintain dishwasher at 50ppm chlorine.

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: Clean containers observed to be stored on shelf directly next to mop and mop sink. Mops observed to be stored leaning over the shelves for clean. [CA] Keep mops away from clean dishes and keep dishes protected or away from sources of contamination.

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K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations: *Steamer observed to be used for rice balls at front area by microwave. [CA] Keep steamer underneath ventilation hood.*

Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.

Measured Observations

Item	Location	Measurement	Comments
Lentil loaf	3-door upright cooler	52.00 Fahrenheit	Per operator lentil loaf was cut in the last 30 minutes and then placed back in to reach in cooler
Warm water	handwash sink	100.00 Fahrenheit	
Heavy cream	2 door upright cooler by front of the house	40.00 Fahrenheit	
Hot water	3-comp	120.00 Fahrenheit	
Paneer	Cookline prep cooler	40.00 Fahrenheit	
Lentil loaf	Cookline prep cooler	41.00 Fahrenheit	
Chickpea yellow curry	Steam table	157.00 Fahrenheit	
Puffed rice	2 door under the counter cooler	69.00 Fahrenheit	Per operator made about 2 hours prior.
Puffed rice	Ice bath	47.00 Fahrenheit	
orange curry	3-door upright cooler	38.00 Fahrenheit	
White rice	Upright 1 door cooler by entrance to kitchen	40.00 Fahrenheit	
Herb Yogurt sauce	front area prep cooler (individual containers)	49.00 Fahrenheit	
Sprouts	3-door upright cooler	38.00 Fahrenheit	
Yellow rice	2 door upright cooler by side door	40.00 Fahrenheit	
Mango Lassi	Front grab n go cooler	40.00 Fahrenheit	
Eggplant curry	Glass door cooler by dishwasher	43.00 Fahrenheit	Per operator cooked today at 12:00 and cooled
Yellow curry	Glass door cooler by dishwasher	70.00 Fahrenheit	
Cooked lentils	Upright 1 door cooler next to back door	39.00 Fahrenheit	
Yogurt sauce	front area prep cooler (individual containers)	48.00 Fahrenheit	
Chlorine	upright dishwasher	25.00 Fahrenheit	
Yogurt sauce	front area prep cooler	41.00 Fahrenheit	
Yogurt dessert	Upright 1 door cooler next to back door	40.00 Fahrenheit	
Potato balls	2 door upright cooler by side door	41.00 Fahrenheit	
Herb Yogurt sauce	front area prep cooler	41.00 Fahrenheit	
Orange curry	2 door upright cooler by front of the house	98.00 Fahrenheit	
Yogurt	2 door under the counter cooler	1.00 Fahrenheit	
Eggplant curry	Steam table	180.00 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 2/4/2026. 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.

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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: Sheetal Avery
Manager

Signed On: January 21, 2026