

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 FA0310567 - KAILASH PARBAT		Site Address 3406 EL CAMINO REAL #1, SANTA CLARA, CA 9505		Inspection Date 02/03/2026		Placard Color & Score GREEN 70			
Program PR0454989 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name PUDUKKOTAI LLC		Inspection Time 12:45 - 14:45				
Inspected By KATHY VO		Inspection Type ROUTINE INSPECTION		Consent By DAWIPAYAN					FSC Sagar Rupchandani 05/05/2029

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				
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				S
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				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						

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	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		
K40	Wiping cloths: properly used, stored		X
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		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

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

Inspector Observations: *On the preparation counter, measured fried cauliflower and cottage cheese from 53-63F. Per PIC, foods were previously fried and cooled down, then removed from refrigeration about 1 hour prior to temperature measurement. [CA] Potentially Hazardous Foods shall be kept at 41F or below or 135F or above. [SA] Foods were relocated to the under counter cooler for rapid cooling. Recommend to only remove foods from refrigeration during active use or diligent prep.*

Minor Violations

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

Inspector Observations: *Some actively working employees lack food handler cards. [CA] All food handlers shall maintain a valid food handler card for the duration of their employment as a food handler.*

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

Inspector Observations: *Observed multiple improper handwashing practices by employees, including washing hands while wearing gloves, and using the same pair of gloves to handle soiled dishes and clean dishes without washing hands. No active contamination observed during inspection. [CA] Employees are required to wash their hands: 1) before beginning work, 2) before handling food or clean equipment, 3) as often as necessary during food preparation to remove soil and contamination, 4) when switching from raw to ready to eat foods, 5) after touching body parts, 6) after coughing, sneezing, eating, or drinking, 7) after using the restroom, and 8) any time when contamination may occur. [COS] Specialist instructed employees to properly wash hands prior to putting on new gloves.*

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

Inspector Observations: *Observed multiple items cooling in the refrigeration units and walk-in cooler in large, metal trays while fully covered with lid. Observed the top of the lids have built-up condensation. [CA] Cooling foods shall have adequate space for cold air to circulate, be loosely covered or uncovered, and stirred frequently as needed.*

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: *Measured the quaternary ammonia sanitizer concentration in the 3-compartment sink at 0 ppm. The dispenser appears to be connected to the detergent rather than the sanitizer bottle. No active warewashing using the 3-compartment sink at the time of inspection--facility utilizes the mechanical dishwasher for sanitization of all equipment and utensils. [CA] Manual sanitization shall be accomplished in the final sanitizing rinse by contacting a quaternary ammonium solution of 200 PPM concentration for at least 60 seconds.*

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 multiple open bulk ingredient bags such as flour and spices are open and uncovered. [CA] After opening, bulk ingredients shall be transferred to approved, food grade containers with tight fitting lids.*

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: *Facility lacks testing materials for sanitizer of choice (high temperature dishwasher and quaternary ammonia sanitizer). [CA] Testing equipment and materials shall be provided to adequately measure the applicable sanitization method used during manual or mechanical warewashing.*

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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: Observed the reuse of single-use yogurt containers to store other working foods. [CA] Discontinue storage of foods inside single-use food containers. Food shall be stored in approved, food grade containers. All utensils and equipment shall be certified or classified for sanitation by an American National Standards Institute (ANSI) accredited certification program (e.g. NSF, UL EPH, UL Sanitation, CSA Sanitation, or ETL Sanitation).

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

Inspector Observations: Observed multiple soiled wiping cloths stored directly on food preparation counters. [CA] Wiping cloths shall be stored in an approved sanitizing concentration when not in active use.

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: Observed the back door is kept propped open. [CA] Keep back door closed at all times to prevent the entrance and harborage of vermin.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
cooked potato	2-door under counter	45.00 Fahrenheit	Cooling. Per PIC, cooked 1 hour prior.
cut tomato	2-door preparation unit inserts (2)	50.00 Fahrenheit	Per PIC, just prepared.
rice	preparation counter	125.00 Fahrenheit	Cooling. Per PIC, cooked less than 30 minutes prior.
water	preparation sink	120.00 Fahrenheit	
milk	2-door under counter (side)	41.00 Fahrenheit	
misal	stovetop	144.00 Fahrenheit	
cooked chickpeas	countertop warmer	146.00 Fahrenheit	
water	handwash sink (restroom)	100.00 Fahrenheit	
water	3-compartment sink	120.00 Fahrenheit	
water	handwash sink	100.00 Fahrenheit	
vada (potato patty)	preparation counter	72.00 Fahrenheit	Cooling. Per PIC, cooked 1 hour prior.
curries	2-door preparation unit inserts (2)	41.00 Fahrenheit	
fried dough, fried cauliflower, cottage cheese	preparation counter next to cook line	53.00 Fahrenheit	53-63F
curries	walk-in cooler	48.00 Fahrenheit	Cooling. Per PIC, cooked 4 hours prior.
final rinse	high temperature dishwasher	161.00 Fahrenheit	
sanitizer (quaternary ammonia)	3-compartment sink	0.00 PPM	Adjusted during inspection.
paneer	2-door preparation unit inserts (1)	41.00 Fahrenheit	

Overall Comments:

Observed facility conducts cooling of more than 3 items: curries, chutneys, fried cauliflower, etc. Permit category shall be adjusted upon review.

Per PIC, facility has not yet received permit. A copy of permit will be mailed again to this facility address.

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 **2/17/2026**. 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: Dawipayan Patra
Manager

Signed On: February 03, 2026