

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 FA0276135 - NEW TANDOORI CAFE		Site Address 405 SARATOGA AV, SAN JOSE, CA 95129		Inspection Date 08/11/2026		Placard Color & Score GREEN 66		
Program PR0417288 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name SYEDA ASRA BHUTTA		Inspection Time 15:00 - 16:30			
Inspected By HINA WYNE		Inspection Type ROUTINE INSPECTION		Consent By MUHAMMAD ZAIN				FSC Not Available

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification			X				N
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						
K06	Adequate handwash facilities supplied, accessible			X				
K07	Proper hot and cold holding temperatures		X					N
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				N
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	X	
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	X	
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	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	X	

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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: Food prep table with tomatoes, yogurt, and green chutney was measured 50F.

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

[SA] Food shall immediately be transfer to the walk in cooler.

Tub of rice was measured 65F at the ambient temperature. Rice were cooked 3 hours ago.

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

[SA] Rice can't be left out at ambient temperature. Rice shall be moved to the walk in cooler.

Minor Violations

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

Inspector Observations: Lack Food safety certification.

[CA] Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have a valid Food Safety Certificate available for review at all times.

Employee lack food handler card.

[CA] Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.

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

Inspector Observations: Empty paper towel dispenser in the back food prep and ware wash area.

[CA] Single-use sanitary towels shall be provided in dispensers; heated-air hand drying device may be substituted for single-use towels. Refill paper towel dispenser immediately once empty.

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

Inspector Observations: Fried onions were cooling in a shallow pan but onions were all bunch together.

[CA] Properly store cooling foods in such a way to allow proper air flow. When cooling PHF's, stir frequently to facilitate rapid cooling.

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: Hot running water was measured 105 F at the food prep sink.

[CA] Hot water shall be supplied at a minimum temperature of at least 120°F measured from the faucet throughout facility except at handwash sinks.

Follow-up By 08/18/2026

Hand washing sink was measured 85F.

[CA] Handwashing facilities equipped with a mixing valve that is not readily adjustable at the faucet, shall provide warm water at least 100°F, but not greater than 108°F.

K26 - 2 Points - Unapproved thawing methods used; frozen food; 114018, 114020, 114020.1

Inspector Observations: Beef was thawing in a bucket full of water on floor.

[CA] Frozen potentially hazardous food shall only be thawed in one of the following ways: 1) under refrigeration that maintains the food temperature at 41°F or below, 2) completely submerged under potable running water for a period not to exceed two hours at a water temperature of 70°F or below, and with sufficient water velocity to agitate and flush off loose particles into the sink drain, 3) in a microwave oven if immediately followed by immediate preparation, 4) as part of a cooking process.

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)

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Inspector Observations: *Pans of cooked food was without lid inside the walk in cooler.*

[CA] *Food shall be covered with lid to prevent cross contamination unless it is cooling.*

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations: *Bag of onions in the back food prep area and bucket of chicken in the walk in cooler was on floor.*

[CA] *Food shall be stored at least 6 inches above the floor to prevent contamination.*

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: *Refrigeration with soda and lassie was measured 50F.*

[CA] *Fix/repair the refrigeration unit so it can be measured at 41F and below.*

Follow-up By
08/18/2026

Walk in cooler was leaking and there was a container on floor to catch dripping water.

[CA] *Repair/fix the walk in cooler to prevent leakage.*

Food prep table was measured at 50F.

[CA] *Cold holding equipment shall measure 41F and below.*

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: *Food prep sink faucet was leaking and multiple wiping cloths were placed on a faucet to stop the water leakage and absorb water.*

[CA] *Repair/fix the leakage.*

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: *Open ceiling panel above dishwasher.*

[CA] *Eliminate gap greater than 1/4" to prevent the entrance and harborage of vermin.*

K47 - 2 Points - Signs not posted; last inspection report not available; 113725.1, 113953.5, 113978, 114381(e)

Inspector Observations: *Health permit was not posted.*

[CA] *The health permit issued by this department shall be posted in a conspicuous place in the food facility.*

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Needs Improvement - Demonstration of knowledge; food manager certification.

Needs Improvement - Hot and cold water available.

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Measured Observations

Item	Location	Measurement	Comments
GREEN CHUTNEY	FOOD PREP TABLE	50.00 Fahrenheit	
LAMB	WALK IN COOLER	40.00 Fahrenheit	
LASSIE	REFRIGERATION	50.00 Fahrenheit	
BEEF	THAWING	68.00 Fahrenheit	
BUTTER CHICKEN PASTE	ICE BATH	38.00 Fahrenheit	
HOT WATER	FOOD PREP SINK	105.00 Fahrenheit	
PALAAK-SPNICH	WALK IN COOLER	40.00 Fahrenheit	
TANDOORI CHICKEN	TANDOOR	180.00 Fahrenheit	
TOMATOES	FOOD PREP TABLE	50.00 Fahrenheit	
RICE	HOT HOLDING	140.00 Fahrenheit	
YOGURT	FOOD PREP TABLE	50.00 Fahrenheit	
HOT WATER	3-COMP SINK	116.00 Fahrenheit	
CHOOPLY	HOT HOLDING	160.00 Fahrenheit	
RAW CHICKEN	WALK IN COOLER	52.00 Fahrenheit	ACTIVE PREP
RICE TUB	AMBIENT TEMP	65.00 Fahrenheit	
HOT WATER	HANDWASHING	85.00 Fahrenheit	
CHLORINE SANITIZER	DISHWASHER	50.00 PPM	
CHICKEN CURRY PASTE	ICE BATH	38.00 Fahrenheit	
HOT WATER	HAND WASHING	100.00 Fahrenheit	

Overall Comments:

Facility has a follow up inspection on 8/18/26 to check on the following violations: K21 & K35.

Contact Hina Wyne at hina.wyne@deh.sccgov.org for a ny question. 408-918-3475

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 **8/25/2026**. 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: MUHAMMAD ZAIN
PIC
Signed On: August 11, 2026