

# 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

<b>Facility</b> FA0212959 - MANDALA INDIAN CUISINE		<b>Site Address</b> 14510 BIG BASIN WY 3, SARATOGA, CA 95070		<b>Inspection Date</b> 02/26/2025		<b>Placard Color &amp; Score</b> <div style="background-color: yellow; padding: 10px; text-align: center;"> <b>YELLOW</b>  <b>75</b> </div>		
<b>Program</b> PR0305592 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			<b>Owner Name</b> LAXMI INC		<b>Inspection Time</b> 11:20 - 13:20			
<b>Inspected By</b> FRANK LEONG		<b>Inspection Type</b> ROUTINE INSPECTION		<b>Consent By</b> NARENDRA KARKI				<b>FSC</b> 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				
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		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		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		
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		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		
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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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:** In the kitchen area, on the counter-top, measured a container of cut cherry tomatoes at 60F. On shelving at the prep line, observed a box of samosas stored at 52F. In the 3 door prep unit, in the insert prep top, placed on top of insert prep containers, measured container of cut cherry tomatoes stored at 49F. Per operator, all food was prepared and stored in their respective areas an hour prior. [CA] Ensure potentially hazardous foods are held cold at 41F or below to prevent bacterial growth. [SA] Operator moved container of cherry tomatoes from counter-top to an ice bath, moved box of samosas into undercounter refrigeration, and moved container of cherry tomatoes from insert prep top, into an ice bath to facilitate proper holding temperatures.

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

**Inspector Observations:** In the kitchen area, in the left corner of the ceiling above the 3 compartment sink, observed a single live cockroach. Above the 3 compartment sink, in the mounted shelving, observed a single live cockroach in a crevice of the shelving. Along the prep line, observed cockroach droppings and accumulation in interior corners of the shelving. By the entrance of the kitchen area, above the prep table, in the electrical sockets, observed 2+ live cockroaches. [CA] Facility shall be kept free of cockroach activity. Clean and sanitize all areas with activity. Seal all cracks and crevices to prevent further harborage. Contact pest control to provide service for facility. [SA] Operator eliminated live cockroaches on the ceiling and in the crevice of shelving. Operator fully taped off the electrical socket above the prep table to prevent harborage of cockroach activity. Operator to contact for maintenance of facility and to seal all cracks and crevices to prevent continued harborage. Operator to contact pest control to provide service for facility. A follow-up inspection to be conducted on Monday, 03/03/2025. Any live activity observed during time of inspection may result in closure of facility and additional fees for follow-up inspections. Any subsequent follow-up inspection after the first shall be charged at \$298.00 per hour, and additional fees for overtime/weekend inspections.

### Minor Violations

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

**Inspector Observations:** Food safety manager's certificate unavailable upon request. Copies of employee food handler cards unavailable for review. [CA] Ensure at least one valid food safety manager's certificate is obtained and posted within the facility. All other employees that handle food shall obtain valid food handler cards. Keep copies of food handler cards on-site for review.

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

**Inspector Observations:** In the kitchen area, measured rack of lamb thawing in a container of cold water at 49F. Per operator rack of lamb has been thawing for an hour. [CA] Frozen potentially hazardous food shall only be thawed in one of the following ways: 1) under refrigeration that maintains the food temperature at 41F or below, 2) completely submerged under potable running water for a period not to exceed two hours at a water temperature of 70F 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.

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:** Observed a wooden shelf installed by the 3 door prep unit across from the cookline. In the dry storage room, observed the use of unapproved non-food grade plastic containers for direct storage of dry foods. [CA] Ensure only approved materials and equipment are used within the facility. Remove wooden shelving, and replace unapproved containers with approved food grade containers and lids.

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

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**Inspector Observations:** *In the kitchen area, along the wall by the warewash area, observed cracks and crevices around all stainless steel shelving. By the entrance of the kitchen area, at the prep table, observed cracks and crevices around posted dry-erase board, and wall outlets. At the food service area, observed cracks and crevices underneath shelving. [CA] Ensure all cracks and crevices are sealed to prevent harborage of vermin.*

## Performance-Based Inspection Questions

N/A

## Measured Observations

Item	Location	Measurement	Comments
cut cherry tomatoes	3 door prep unit	49.00 Fahrenheit	
curry sauce	3 door prep unit	41.00 Fahrenheit	
orange juice	2 door undercounter refrigerator	41.00 Fahrenheit	
chicken curry	3 door prep unit	41.00 Fahrenheit	
samosas	counter-top	52.00 Fahrenheit	
chicken curry	walk-in refrigerator	39.00 Fahrenheit	
mango lassi	2 door undercounter refrigerator	41.00 Fahrenheit	
sea bass	counter-top	46.00 Fahrenheit	diligent prep
paneer	walk-in refrigerator	40.00 Fahrenheit	
cooked rice	rice warmer	150.00 Fahrenheit	
lamb curry	3 door prep unit	41.00 Fahrenheit	
cut cherry tomatoes	counter-top	60.00 Fahrenheit	
curry sauce	walk-in refrigerator	39.00 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 **3/12/2025**. 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.

### 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: NARENDRA KARKI  
LEAD  
Signed On: February 26, 2025