

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 FA0259154 - GREAT KHANS IN EASTRIDGE		Site Address 2200 EASTRIDGE LP 9207, SAN JOSE, CA 95122	Inspection Date 08/16/2024
Program PR0379686 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10		Owner Name GREAT KHANS IN EASTRIDGE	Inspection Time 10:30 - 11:15
Inspected By HENRY LUU	Inspection Type LIMITED INSPECTION	Consent By DEL	

Placard Color & Score GREEN N/A

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

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: Refrigerators for buffet display inoperable. Employees are utilizing the basins as a large ice bath.

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

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

Inspector Observations: Type I ventilation hood inside the kitchen does not appear to working adequately.

[CA] Provide approved exhaust hood ventilation over all cooking equipment as required to effectively remove cooking odors, smoke, steam, grease, heat, and vapors. Investigate cause and repair in an approved manner.

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

Inspector Observations: Numerous missing covered base tiles throughout the facility.

[CA] The juncture of the floor and wall shall be covered with a 3/8-inch minimum radius coving and shall extend up the wall at least 4 inches.

Observed hole on wall between the food preparation table and hand wash sink inside the kitchen.

[CA] Repair holes in structure and maintain in good repair to prevent pest harborage.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
Chow mein noodles	Walk-in refrigerator	55.00 Fahrenheit	Prepared today
Hot water	Three-compartment sink	124.00 Fahrenheit	
Warm water	Hand wash sinks	110.00 Fahrenheit	
Diced tofu	Walk-in refrigerator	47.00 Fahrenheit	Prepared today

Overall Comments:

- The following inspection was conducted for a facility evaluation/change of ownership.
 - Facility was found to have changed owners during a routine inspection conducted on 7/31/2024, in which facility earned a conditional pass.
 - Notice was provided on official inspection report for new owners to submit Food Facility Evaluation within 10 days of commencing operations.
 - On 8/5/2024, upon follow-up inspection, facility's health permit expired and a 48-hour notice to pay or submit application was issued.
 - On 8/15/2024, after multiple attempts to contact new owner, facility was closed due to operating without a valid health permit and failing to submit application for ownership change.
 - On today's facility evaluation inspection to reopen and issue operating permit to new owner, facility was found to be operating on a cease and desist and suspended health permit.

OFFICIAL INSPECTION REPORT

Facility FA0259154 - GREAT KHANS IN EASTRIDGE	Site Address 2200 EASTRIDGE LP 9207, SAN JOSE, CA 95122	Inspection Date 08/16/2024
Program PR0379686 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name GREAT KHANS IN EASTRIDGE, LLC	Inspection Time 10:30 - 11:15

- Facility will be penalized 3x the operating permit fee.

OWNERSHIP CHANGE INFORMATION

NEW FACILITY NAME: Great Khans Bhandal Inc.
NEW OWNER: Dilpreet Bhandal

The applicant has completed the facility evaluation application process for an Environmental Health Permit.

The permit category for this facility is FP10. An invoice for the permit fee in the amount of \$1,107.00 plus a penalty of 3 times the permit fee for operating on a suspended health permit, will be mailed to the billing address on the application. Payment must be submitted within 10 days of receipt of the invoice. The owner is responsible for contacting our department if an invoice is not received and remit payment within 30 days.

The Environmental Health Permit will be effective: 09/01/2024 - 08/31/2025. This report serves as a temporary permit. However, the permit will be deemed invalid if the permit fee is not paid in full within 30 days from the date of this report. Okay to Operate.

An official permit will be mailed to the address on file and shall be posted in public view upon receipt.

***Structural Review inspection conducted on 08/16/2024**

***Permit condition: N/A**

***Obtain food safety manager certificate within 60 days. All other food employees must have valid food handler cards within 30 days from hire date.**

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 **8/30/2024**. 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: Del S.
PIC

Signed On: August 16, 2024