

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 FA0257037 - SHAN INDO PAK RESTAURANT	Site Address 3739 EL CAMINO REAL, SANTA CLARA, CA 95051	Inspection Date 10/15/2025
Program PR0375547 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name SHAN INDO PAK RESTAURANT	Inspection Time 11:30 - 12:45
Inspected By KATHY VO	Inspection Type LIMITED INSPECTION	Consent By VINOD

Placard Color & Score

RED
N/A

Comments and Observations

Major Violations

K14 - 8 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 concentration of mechanical dishwasher at 0 ppm chlorine during active warewashing. [CA] Mechanical warewashing shall be accomplished with a sanitizer concentration of 50 ppm chlorine, or as per manufacturer's specifications.

Follow-up By
10/18/2025

K22 - 8 Points - Sewage and wastewater improperly disposed; 114197

Inspector Observations: Observe active wastewater backup onto the floor from the 3-compartment sink whenever it is turned on. No other warewashing equipment is available. [CA] A food facility shall not operate if there is sewage overflowing or backing up in the food facility. The food facility shall cease operation in the impacted areas of the food facility immediately until the sewage disposal problem has been repaired.

Follow-up By
10/18/2025

Minor Violations

No minor violations were observed during this inspection.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
chicken	walk-in cooler	41.00 Fahrenheit	
water	preparation sink	120.00 Fahrenheit	
sanitizer (chlorine)	mechanical dishwasher	0.00 PPM	
fish	2-door upright cooler	41.00 Fahrenheit	
water	handwash sink	100.00 Fahrenheit	
water	3-compartment sink	120.00 Fahrenheit	

Overall Comments:

On-site to conduct a commissary evaluation for: HYDERABADI KITCHEN and GUNTUR TIFFINS.

At the time of inspection, observed active wastewater backup onto the floor from the 3-compartment sink whenever it is turned on. Facility is hereby CLOSED by this department due to failure to properly dispose of wastewater and lack of facilities to wash, rinse, and sanitize equipment. Facility is ordered to cease operations immediately until major violations have been corrected.

- The first follow-up inspection is free of charge. Subsequent follow-up inspections after the first follow-up shall be billed at \$298/hour during normal business hours (Monday - Friday, 7:30 AM to 4:30 PM), and \$645 for a minimum of 2 hours, during non-business hours, and upon inspector availability.

- The posted placard is property of the Santa Clara County Department of Environmental Health and shall not be removed, covered-up, relocated, tampered, or copied. Failure to comply may result in enforcement actions per County Ordinance Code Section B11-55.

- A facility found to be in continued operation without a permit may incur a penalty of three (3) times the operating permit fee, and fee(s) for re-inspection(s) charged at the current hourly rate approved by the Santa Clara County Board of Supervisors. Penalties and fees incurred due to enforcement activities must be paid in full prior to the issuance of an operating permit.

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Confirmed that facility is able to provide the following services for MFF operations:

- Facilities to prepare foods.
- Food storage: Per PIC, most food will be stored in trucks.
- Equipment and utensils storage: Per PIC, no equipment and utensil storage on-site.
- Potable water supply.
- Supply food products.
- Chemical storage.
- Overnight parking: Per PIC, Guntur Tiffins will be parked at 3595 Benton Street, Santa Clara. Hyderabad Kitchen will be parked at another location, under negotiation.
- Garbage/grease/oil disposal.

At the time of inspection, facility is unable to provide the following services:

- Warewashing operations: See violations K14 and K22.

Facility will NOT be approved for use as a commissary until the warewashing operations have been repaired. Contact district specialist for re-opening.

CLOSURE / PERMIT SUSPENSION NOTICE

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 **10/29/2025**. 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.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states 'If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.'

You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

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: Vinod Kakumani
PIC
Signed On: October 15, 2025