

**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> FA0208265 - JEWEL OF INDIA		<b>Site Address</b> 2634 ALUM ROCK AV, SAN JOSE, CA 95116		<b>Inspection Date</b> 11/18/2025	
<b>Program</b> PR0304296 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			<b>Owner Name</b> JEWEL OF INDIA INC		<b>Inspection Time</b> 12:00 - 13:45
<b>Inspected By</b> JENNIE PENALOZA	<b>Inspection Type</b> ROUTINE INSPECTION	<b>Consent By</b> SUKHRAJ CHAHAL	<b>FSC</b> Sukhraj Chahal 9/10/2029		

**Placard Color & Score**  
**GREEN**  
**75**

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			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						
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	X	
K31	Consumer self service does prevent contamination		
K32	Food properly labeled and honestly presented		
K33	Nonfood contact surfaces clean	X	
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	X	
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		
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:** *Cooked samosas are measured at 55F on a pan; per PIC, they were removed from the refrigerator about 15 mins ago. Cooked garbanzo beans are measured at 51F, per PIC, garbanzo were placed in top well about 15 mins ago. Cooked chicken and raw chicken are measured at 45F and 47F. Per PIC, the reach in door is frequently opened.*

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

**[SA]** *samosas were placed back in the walk-in refrigerator, an ice bath was created for the garbanzo beans.*

### Minor Violations

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

**Inspector Observations:** *Recently cooked lentils are placed in prep unit top well with few ice to help cool.*

**[CA]** *After heating or hot holding, Potentially Hazardous Foods (PHFs) shall be cooled rapidly from 135°F to 70°F within 2 hours and from 70°F to 41°F within 4 hours. Approved cooling methods include: 1) Placing the food in shallow pans 2) Separating the food into thinner or smaller portions. 3) Using rapid cooling equipment (Ex. blast chiller) 4) Using containers that facilitate heat transfer (ex. stainless steel) 5) Adding ice as an ingredient. 6) Using ice paddles 7) Using an ice bath and stirring frequently 8) Accordance with a HACCP plan. Cooling foods shall have enough space around the containers for cold air to circulate, be loosely covered, or uncovered and stirred as frequently needed to evenly cool.*

**[SA]** *An ice bath was created for lentils to completely cover container.*

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:** *Several food containers are left uncovered inside the walk-in refrigerator.*

**[CA]** *Provide a lid/cover for all food containers to protect from contamination.*

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

**Inspector Observations:** *Containers of liquid sugar and oil are stored uncovered on the floor underneath a prep table.*

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

**Place a lid/cover on all food containers to protect from contamination.**

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

**Inspector Observations:** *Accumulation of grease and food residue observed throughout facility on:*

- storage shelves
- racks
- exterior of equipment
- inside refrigeration units

**[CA]** *Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.*

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

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**Inspector Observations: 1. Walk-in freezer door does not completely close due to ice build up / door gasket.**

**[CA] Repair freezer door and ensure it completely closes.**

**2. Shelves are lined with aluminum.**

**[CA] Discontinue lining shelves with aluminum.**

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

**Inspector Observations: Grease build up on hood.**

**[CA] Clean hood.**

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

**Inspector Observations: Unclean wiping cloths are stored on counter tops.**

**[CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).**

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

**Inspector Observations: Food residue observed on floor throughout facility.**

**[CA] Walls and/or floors in food preparation area shall be kept clean.**

## **Performance-Based Inspection Questions**

Needs Improvement - Proper hot and cold holding temperatures.

## **Measured Observations**

Item	Location	Measurement	Comments
garbanzo beans	top well	51.00 Fahrenheit	
potato samosa	pan under prep table	55.00 Fahrenheit	
sanitizer	dish machine	50.00 PPM	
water	3 comp	138.00 Fahrenheit	
cooked chicken	reach in	45.00 Fahrenheit	raw shrimp 47Fs
lentils	top well	103.00 Fahrenheit	cooling
baked potato	walk-in cooler	39.00 Fahrenheit	cooked onion - 40F garbanzo beans - 41F lentils - 41F
chicken	top well	41.00 Fahrenheit	
water	hand sink	100.00 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 **12/2/2025**. 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.

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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



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**Received By:** Sukhraj Chahal  
Owner

**Signed On:** November 18, 2025