

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 FA0201152 - TADKA INDIAN CUISINE		Site Address 340 E 10TH ST G, GILROY, CA 95020		Inspection Date 12/01/2023	
Program PR0305943 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name R & G CORPORATION		Inspection Time 14:15 - 15:20
Inspected By GUILLERMO VAZQUEZ	Inspection Type ROUTINE INSPECTION	Consent By JASVIR NAHAL	FSC Jasvir Nahal 7/21/24		

Placard Color & Score
GREEN
93

RISK FACTORS AND INTERVENTIONS	IN	OUT		COS/SA	N/O	N/A	PBI
		Major	Minor				
K01 Demonstration of knowledge; food safety certification	X						S
K02 Communicable disease; reporting/restriction/exclusion	X						S
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						S
K07 Proper hot and cold holding temperatures			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						S
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		
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		
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		
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

No major violations were observed during this inspection.

Minor Violations

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

**Inspector Observations: 1. Chicken Tikka within the cook line was measured at 125°F at the time of inspection.
[CA] PHFs shall be held at 41°F or below or at 135°F or above.**

**2. PHFs within prep table for the buffet line ranged from 45-44°F at the time of inspection.
[CA] PHFs shall be held at 41°F or below or at 135°F or above. Recommend lowering the temperature on the unit or having unit serviced.**

**3. Rice at the steam table within the buffet line was measured at 130°F at the time of inspection.
[CA] PHFs shall be held at 41°F or below or at 135°F or above.**

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

**Inspector Observations: Hood filters have dust build up on them at the time of inspection.
[CA] Ventilation hood filters shall be maintained clean and good repair.**

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

**Inspector Observations: Sanitizer bucket in the front, next to cashier station was measured at 100PPM at the time of inspection.
[CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).**

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
Raw chicken	Walk in	41.00 Fahrenheit	
Sanitizer (Chlorine)	Dish washer	50.00 PPM	
Warm water	Restroom	100.00 Fahrenheit	
Ambient	Reach in freezer	5.00 Fahrenheit	
Chicken Tikka	Cook line	125.00 Fahrenheit	Adjust to 135°F above.
Warm water	Hand wash	100.00 Fahrenheit	
Curry	Prep table	39.00 Fahrenheit	
Ranch	Prep table (Buffet line)	45.00 Fahrenheit	Adjust to 41°F below.
Rice	Hot holding (steam table)	130.00 Fahrenheit	Adjust to 135°F above.
Goat meat	Hot holding (steam table)	164.00 Fahrenheit	
Milk	Walk in	41.00 Fahrenheit	
Hot water	3-Compartment	120.00 Fahrenheit	
Cheese	Prep table	40.00 Fahrenheit	
Chicken Tikka	Hot holding (steam table)	166.00 Fahrenheit	
Curry sauce	Metal pot	103.00 Fahrenheit	Cooling. Less than 1-hour.
Sanitizer (Quats)	Sanitizer bucket	100.00 PPM	Adjust to 200PPM.

Overall Comments:

Provided the following decals:

- Hot/cold

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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 **12/15/2023**. 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: Jasvir Nahal
Owner

Signed On: December 01, 2023