

**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 FA0240593 - ATULYA BHARAT		Site Address 1710 BERRYESSA RD 107, SAN JOSE, CA 95133	Inspection Date 11/01/2024
Program PR0350121 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10		Owner Name ATULYA BHARAT LLC	Inspection Time 11:20 - 12:15
Inspected By YUEN IP	Inspection Type LIMITED INSPECTION	Consent By ATULYA	

Placard Color & Score <b>GREEN</b> <b>N/A</b>
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**Comments and Observations**

**Major Violations**

No major violations were observed during this inspection.

**Minor Violations**

K48 - 2 Points - Plan review unapproved; 114380

**Inspector Observations: Tandoori oven is added and fryer is removed.**

**Below is the spec of the tandoori oven:**

**Model: STDG 3**

**Serial: 231060**

**BTU: 44,000**

**Gas**

**ETL certified.**

**[CA] A person proposing to build or remodel a food facility shall submit plans and specifications for review and shall receive plan approval prior to starting any new construction or remodeling. Contact DEH at 408-918-3400 or at www.ehinfo.org to obtain plan check requirements.**

**Plan check application and instructions are given to owner at the time of inspection. Do not use oven until plan is approved AND final inspection is conducted.**

**Performance-Based Inspection Questions**

N/A

**Measured Observations**

Item	Location	Measurement	Comments
Quaternary ammonia	Sanitizer	200.00 PPM	Test strip available.
Water	Front counter hand sink	100.00 Fahrenheit	
Ambient temperature	2 door reach-in fridge	37.00 Fahrenheit	
Water	Restroom	100.00 Fahrenheit	
Water	Restroom	100.00 Fahrenheit	
Water	3 compartment sink	120.00 Fahrenheit	
Water	Kitchen hand sink	100.00 Fahrenheit	
Ambient temperature	3 door counter fridge	38.00 Fahrenheit	
Ambient temperature	2 door counter fridge with open top	36.00 Fahrenheit	
Water	1 compartment sink	133.00 Fahrenheit	

**Overall Comments:**

**OWNERSHIP CHANGE INFORMATION**

**NEW FACILITY NAME: ATULYA BHARAT**

**NEW OWNER: ATULYA BHARAT LLC**

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

**The permit category for this facility is FP11 . An invoice for the permit fee in the amount of \$1,580.00 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.**

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**The Environmental Health Permit will be effective: 12/01/24 - 11/30/25 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 11/01/24**

**\*Permit condition: N/A**

**\*All other food employees must have valid food handler cards within 30 days from hire date.**

**Food safety manager: SUNIL MASIH- 05/31/2029**

**Tentative opening date: 11/4/2024**

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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 **11/15/2024**. 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



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**Received By:** ATULYA  
Owner

**Signed On:** November 01, 2024