

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 FA0212534 - BALAJI MESS (AUTHENTIC INDIAN CUISINE)		Site Address 4300 GREAT AMERICA PY 156, SANTA CLARA, CA 95050	Inspection Date 09/24/2026
Program PR0306302 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10		Owner Name MS HERITAGE & SPICES	Inspection Time 17:15 - 17:25
Inspected By THAO HA	Inspection Type FOLLOW-UP INSPECTION	Consent By VIJAY JAY	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 09/21/2026

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Compliance of this violation has been verified on: 09/24/2026

Cited On: 09/21/2026

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Compliance of this violation has been verified on: 09/24/2026

Cited On: 09/21/2026

K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000

Compliance of this violation has been verified on: 09/24/2026

Minor Violations

Cited On: 09/21/2026

K48 - 2 Points - Plan review unapproved; 114380

This violation found not in compliance on 09/24/2026. See details below.

Cited On: 09/21/2026

K49 - 2 Points - Permits not available; 114067(b,c), 114381(a), 114387

Compliance of this violation has been verified on: 09/24/2026

Measured Observations

N/A

Overall Comments:

Facility closed due to invalid permit.

Facility had major time as a public health control, handwashing, and handwash facility violations prior to closure.

Upon inspection:

-Operator provided transfer of LLC paperwork. Operator is currently owner of the LLC. Owner paid annual permit fee.

-One handwash sink was fully stocked with soap and paper towels.

-Employees observed to not be switching task and needing to wash hands. Let food employees know that prior to preparing foods employee MUST wash their hands with soap and warm waters.

-Food described on TPHC observed not be out on countertop at time of inspection. Per operator all foods for thali specials are kept out starting at 11AM and were discarded at the end of lunch period at 2PM

-Plans still need to be submitted for new hot water heater and stove top by end of day 9/25/2026

Joint Inspection with Colin Chu.

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FACILITY RE-OPENED / PERMIT REINSTATED

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 **10/8/2026**. 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: Vijay Jay
PIC
Signed On: September 24, 2026