

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 FA0299666 - WOLFE INDIA BAZAR		Site Address 2270 S BASCOM AV 110, CAMPBELL, CA 95008		Inspection Date 11/06/2025		Placard Color & Score YELLOW 71		
Program PR0439759 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name RAJANI, RAJA & GOVINDAN,		Inspection Time 09:40 - 11:00			
Inspected By HELEN DINH		Inspection Type ROUTINE INSPECTION		Consent By SASI (C) & RAJANI (O)				FSC Not Available

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						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		X			N
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	X	
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		
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	X	
K36	Equipment, utensils, linens: Proper storage and use	X	
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use		
K39	Thermometers provided, accurate		
K40	Wiping cloths: properly used, stored		
K41	Plumbing approved, installed, in good repair; proper backflow devices	X	
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

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

Inspector Observations: Major: Lacking single use paper towel at the ONLY hand wash station located at employee's restroom. [CA] Single-use sanitary towels shall be provided in dispensers; heated-air hand drying device may be substituted for single-use towels. [COS] Operator directed to restock.

Follow-up By 11/11/2025

Minor:

1. Found hand wash station located at service line without soap. Note: Another hand wash station located at warewash station with soap. [CA] Provide handwashing cleanser in dispenser at handwash stations at all times.
2. Found paper towel stuck at hand wash station located at warewash area. Note: Another hand wash station located near service line with paper towels. [CA] Single-use sanitary towels shall be provided in dispensers and fully operational.

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: Major: Measured the following PHFs holding between 51F - 53F in 2 door cold top/reach in for less than 4 hours: chicken curry, onion sauce (red), onion sauce (green), diced chicken, heavy cream, tomato sauce and mashed potatoes filling. [CA] Maintain all cold PHFs held at or below 41F. [COS] Operator directed to relocate PHFs to walk-in-cooler.

Follow-up By 11/11/2025

Minor: Measured cakes holding at 44F in 2 door sliding display case. [CA] Maintain all PHFs cold held at or below 41F.

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations: Lacking food safety certificate (FSC). [CA] Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have a valid Food Safety Certificate available for review at all times.

K26 - 2 Points - Unapproved thawing methods used; frozen food; 114018, 114020, 114020.1

Inspector Observations: Found 3 containers of food thawing food in stagnant water near 1-compartment sink and hand wash station in warewash area. [CA] Frozen potentially hazardous food shall only be thawed in one of the following ways: 1) under refrigeration that maintains the food temperature at 41°F or below, 2) completely submerged under potable running water for a period not to exceed two hours at a water temperature of 70°F or below, and with sufficient water velocity to agitate and flush off loose particles into the sink drain, 3) in a microwave oven if immediately followed by immediate preparation, 4) as part of a cooking process.

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: 1. Found container of rice sitting in water stored on a shelf below hand sink in warewash area. Splash guard is on side of hand wash station, however container of rice is stored in front of hand wash station (not blocking access). [CA] All food shall be separated and protected from possible contamination. [COS] Operator relocated container of food to prep table.
2. Found several bulk bags open and tied off in back storage shelf. [CA] Store open bulk foods in approved NSF containers with tight fitting lids.

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. Measured ambient air temperature of 2 door cold top/reach in holding at 51F. [CA] Repair refrigeration unit to maintain all PHFs cold held at or below 41F. [COS] Operator directed to relocate all PHFs to walk-in-cooler.

Follow-up By
11/11/2025

2. Found green crates used to elevate bags of onions off the floor near back exit area. [CA] Discontinue using crates, use approved shelving to elevate food items off the floor.

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations: Found scoops handle in direct contact with bulk food items in containers at prep area and service area. [CA] Store scoop handle in such a way that the handle does not come in direct contact with food to prevent contamination.

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations: 1. Found leaking spray nozzle at warewash sink when water knob is off. 2. Found leaking drain line under warewash sink (middle compartment). [CA] Secure leak.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Measured Observations

Item	Location	Measurement	Comments
chicken curry	2 door cold top	53.00 Fahrenheit	
diced chicken	2 door reach in	53.00 Fahrenheit	
chicken	walk-in	37.00 Fahrenheit	
mashed potato filling	2 door reach in	53.00 Fahrenheit	
onion sauce (red)	2 door cold top	52.00 Fahrenheit	
warm water	handsink (warewash/service area & RR)	100.00 Fahrenheit	
hot water	warewash/1-comp/mop sink	120.00 Fahrenheit	
onion sauce (red)	walk-in	37.00 Fahrenheit	
cake	2 door sliding display case	44.00 Fahrenheit	
vegetable puffs	counter top	178.00 Fahrenheit	
samosa	2 door upright	7.60 Fahrenheit	
vegetable puff	2 door warmer display	148.00 Fahrenheit	
tomato sauce	2 door cold top	52.00 Fahrenheit	
samosa	2 door warmer display	144.00 Fahrenheit	
heavy cream	2 door reach in	51.00 Fahrenheit	
onion sauce (green)	2 door cold top	51.00 Fahrenheit	

Overall Comments:

A follow-up inspection shall be conducted.

Subsequent follow-up inspection after first follow-up shall be billed \$298/hour, minimum one hour, during normal business hours (Monday - Friday, 7:30 AM to 4:30 PM), and \$645/hour, minimum two hours, during non business hours, and upon inspector availability.

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 **11/20/2025**. 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



Received By: Rajani Raja
Owner

Signed On: November 06, 2025