

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 FA0230687 - DESI INDIA BAZAR		Site Address 1584 BRANHAM LN, SAN JOSE, CA 95118		Inspection Date 05/13/2026	
Program PR0440917 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name D. D. PATEL, INC.		Inspection Time 10:45 - 11:55
Inspected By HELEN DINH	Inspection Type ROUTINE INSPECTION	Consent By PINAL (O) & MESH (O)		FSC Not Available	

Placard Color & Score
GREEN
69

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	X			N
K06 Adequate handwash facilities supplied, accessible	X						S
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	X
K36 Equipment, utensils, linens: Proper storage and use		
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	X	
K43 Toilet facilities: properly constructed, supplied, cleaned		
K44 Premises clean, in good repair; Personal/chemical storage; Adequate vermin-proofing	X	
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

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

Inspector Observations: 1. Measured the following PHFs holding between 92F - 124F on rack near cooks line for less than 4 hours: yellow curry, red curry and vegetable curry.

2. Measured container of potato and peas holding at 59F in 1 door reach in for more than 4 hours.

3. Measured container of potatoes holding at 52F at cooks line for less than 4 hours.

4. Measured container of red curry holding at 129F at hot holding unit at front area for less than 4 hours.

5. Measured container of vegetable (triangle puff) holding at 127F at hot display case for less than 4 hours.

[CA] Maintain all cold PHFs held at or below 41F and hot held at or above 135F. [COS] Operator directed to relocate cold PHFs to walk-in-cooler, discard of PHFs held for more than 4 hours and reheat PHFs to 165F.

Minor Violations

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

Inspector Observations: Lacking food safety certificate (FSC). [CA] Renew FSC.

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: Observed an employee touching their face and about to go back to work. [CA] Properly wash hands with soap, warm water and dry using single use paper towels as required. [COS] Operator directed to stop what they were going to do and wash their hands.

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: Measured hot water holding between 118F - 119F at warewash/1-comp sink. [CA] Provide an adequate, pressurized, potable supply of hot water at a minimum of 120F for all sinks with the exception of hand wash sink to be held between 100F - 108F.

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 sneeze guard for hot holding PHFs at front service insufficient. [CA] Food on display shall be protected from contamination by the use of packaging, counter, service line, or sneeze guards that intercept a direct line between the consumer's mouth and the food being displayed, containers with tight-fitting securely attached lids, display cases, mechanical dispensers, or other effective means.

2. Found expired food items with mold like substance growing stored next to food meant for store/kitchen. [CA] Relocate expired/returned to seller product away from food being sold for store/kitchen purposes. [COS] Operator relocated expired/moldy food product away from food item for store/kitchen use.

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

Inspector Observations: Found containers of food items stored on floor at the cooks line, walk-in-cooler and storage room. [CA] Food shall be stored at least 6 inches above the floor to prevent contamination.

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

Inspector Observations: Found black like substance growing on the interior tubing of soap/sanitizer dispenser at warewash sink. Device was not actively being in use. Observed chlorine bottle being use for the purpose of sanitizing. [CA] Regularly clean tubing to free of any debris/algae/mold.

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 1 door reach in (coke merchandise) holding at 59F. [CA] Repair refrigeration unit to maintain all cold PHFs held at or below 41F. [COS] Operator directed to remove nonPHFs product to other refrigeration unit and discard of PHFs placed in unit for more than 4 hours.

2. Found green crates used to elevate food items off floor in prep area and walk-in-cooler. [CA] Discontinue using crates, use approved shelving.

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: Found leaking spray nozzle at warewash sink and middle faucet when turned on. [CA] Secure leak.

K42 - 2 Points - Garbage and refuse improperly disposed; 114244, 114245, 114245.1, 114245.2, 114245.3, 114245.4, 114245.5, 114245.6, 114245.7, 114245.8

Inspector Observations: Found lids of trash bin open at parking lot. [CA] Refuse containers shall be covered at all times when not in use.

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations: 1. Found electrical cord tied around 1-compartment sink faucet. Found an extension cord connect. [CA] Discontinue storing electrical cord where water may splash onto. Observed black like marking on extension cord. [COS] Operator removed extension cord.

2. Found soiled cardboard box and cloth material fabric used to line the top of chest freezer in prep area and storage room. [CA] Discontinue using cardboard boxes and cloth material. Use approved shelving lining if needed.

Performance-Based Inspection Questions

Needs Improvement - Hands clean/properly washed/gloves used properly.

Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations

Item	Location	Measurement	Comments
chlorine	sani bucket	100.00 PPM	
yellow curry	hot holding	136.00 Fahrenheit	
milk	walk-in	40.00 Fahrenheit	
potato & peas	1 door reach in (coke merchandiser)	59.00 Fahrenheit	for more than 4 hours. COS-VC&D
yellow curry	walk-in	40.00 Fahrenheit	
curry with peas	hot holding	138.00 Fahrenheit	
curry with peas	rack @ cooks line	167.00 Fahrenheit	
ambient	1 door reach in (coke merchandiser)	59.00 Fahrenheit	COS-PHFS discarded and nonPHFs relocated
red curry	rack @ cooks line	124.00 Fahrenheit	COS-reheat to 165
cauliflower	prep area	41.00 Fahrenheit	
pastries	chest freezer	-1.10 Fahrenheit	
vegetable curry	rack @ cooks line	100.00 Fahrenheit	
red curry	hot holding	129.00 Fahrenheit	COS-reheat to 165F
curry	stove top	193.00 Fahrenheit	
ambient	chest freezer	0.10 Fahrenheit	
vegetable curry	hot holding	138.00 Fahrenheit	
yellow curry	rack @ cooks line	92.00 Fahrenheit	COS-reheat to 165
hot water	warewash/1-comp/mop sink	118.00 Fahrenheit	between 118F - 119F.
warm water	handsink (prep & RR)	100.00 Fahrenheit	
samosa	hot display case	146.00 Fahrenheit	
samosa	chest freezer	2.80 Fahrenheit	
vegetable (triangle) puff	hot display case	127.00 Fahrenheit	between 127F - 146F, COS - reheat to 165F
potato & peas	prep area	52.00 Fahrenheit	COS-relocate to refrigerator

Overall Comments:

Inspection conducted in conjunction to CO0159302.

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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 **5/27/2026**. 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: Pinal Patel
Owner

Signed On: May 13, 2026