

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 FA0252949 - GOLKONDA INDIAN CUISINE		Site Address 5350 GREAT AMERICA PY 106, SANTA CLARA, CA 95051		Inspection Date 10/14/2020	
Program PR0368229 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name SOFTCHIPS INC.		Inspection Time 13:00 - 14:15
Inspected By MOJGAN KAZEMI	Inspection Type ROUTINE INSPECTION		Consent By SRIDHAR KANCHETI	FSC VENKATESWARLU MUVVA 02/16/2024	

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						
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						
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		
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		
K39 Thermometers provided, accurate		
K40 Wiping cloths: properly used, stored		
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		X
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

Social Distancing Protocol

01 - Signage Violation

Compliance of this category has been verified.

02 - Face Covering Violation

Compliance of this category has been verified.

03 - Social Distance Violation

Compliance of this category has been verified.

04 - Clean and Sanitize Violation

Compliance of this category has been verified.

05 - General Violation

Compliance of this category has been verified.

Major Violations

No major violations were observed during this inspection.

Minor Violations

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: PAPER TOWELS ARE NOT AVAILABLE INSIDE DISPENSER, STORED ON COUNTER NEXT TO HAND WASH SINK. [CA] ENSURE PAPER TOWELS ARE AVAILABLE AT ALL TIMES INSIDE DISPENSER TO FACILITATE PROPER HAND WASHING.

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: FOOD CONTAINER NOTED BEING STORED DIRECTLY ON THE FLOOR IN WALK IN REFRIGERATOR. [CA] ENSURE FOOD IS STORED IN SUCH A WAY SO AS TO PREVENT POSSIBLE CROSS CONTAMINATION, STORE MINIMUM SIX INCHES UP OFF THE GROUND.

BULK PANTRY ITEM CONTAINERS ARE OPEN AT THIS TIME. [CA] ENSURE FOOD CONTAINERS LIDS ARE IN USE AND FOOD IS PROTECTED FROM POSSIBLE CROSS CONTAMINATION.

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations: EXCESS DEBRIS NOTED ON FLOOR AND WALLS THROUGHOUT KITCHEN. [CA] THOROUGHLY CLEAN AND MAINTAIN IN SANITARY MANNER.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
CHICKEN	WALK IN	37.00 Fahrenheit	
EGG	HOT HOLDING	141.00 Fahrenheit	
HOT WATER	RESTROOM	100.00 Fahrenheit	
GOAT	WALK IN	41.00 Fahrenheit	
CHLORINE	MECHANICAL WAREWASH	50.00 PPM	
TILAPIA	FREEZER	10.00 Fahrenheit	
HOT WATER	WAREWASH	120.00 Fahrenheit	
HOT WATER	JANITORIAL	120.00 Fahrenheit	
CAULIFLOWER	PREP	41.00 Fahrenheit	
YOGURT	WALK IN	37.00 Fahrenheit	
HOT WATER	HANDWASH	100.00 Fahrenheit	
SPINACH STEW	WALK IN	41.00 Fahrenheit	
GARBANZO STEW	WALK IN	41.00 Fahrenheit	
HOT WATER	FOOD PREP	120.00 Fahrenheit	
FRIED CAULIFLOWER	WALK IN	41.00 Fahrenheit	
FRIED PANEER	PREP	41.00 Fahrenheit	

Overall Comments:

POST UPDATED SOCIAL DISTANCING PROTOCOL VISITOR INFORMATION GUIDE AND COVID-19 PREPARED CHECK MARK AT FACILITY ENTRANCE.
WWW.COVID19PREPARED.ORG

SOCIAL DISTANCING PROTOCOL GUIDELINES WERE REVIEWED WITH OPERATOR AT THIS TIME.

THIS OFFICIAL INSPECTION REPORT WAS EMAILED TO A VERIFIED EMAIL PROVIDED BY THE OPERATOR.

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 **10/28/2020**. 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: SRIDHAR KANCHETI
 REPORT EMAILED TO OPERATOR

Signed On: October 14, 2020