

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 FA0255234 - EMPEROR OF INDIA		Site Address 5825 COTTLE RD, SAN JOSE, CA 95111		Inspection Date 02/24/2025		Placard Color & Score <div style="background-color: yellow; padding: 10px; text-align: center;"> YELLOW 60 </div>		
Program PR0372692 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name ROSHAN R INC		Inspection Time 13:05 - 14:00			
Inspected By JENNIFER RIOS		Inspection Type ROUTINE INSPECTION		Consent By RITESH				FSC Ritesh Patel 02/10/2029

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						
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						
K07	Proper hot and cold holding temperatures		X		X			
K08	Time as a public health control; procedures & records					X		
K09	Proper cooling methods		X		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		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	X	
K36	Equipment, utensils, linens: Proper storage and use	X	
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use	X	
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		
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

OFFICIAL INSPECTION REPORT

Facility FA0255234 - EMPEROR OF INDIA	Site Address 5825 COTTLE RD, SAN JOSE, CA 95111	Inspection Date 02/24/2025
Program PR0372692 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name ROSHAN R INC	Inspection Time 13:05 - 14:00
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: Multiple items in walk in fridge measured within the temperature danger zone (see measured observations). Per PIC, the temperature had been turned up the night before to melt the ice on the equipment. [CA] PHFs shall be held at 41°F or below or at 135°F or above. [COS] PHF has been VC&D, see VC&D report.

Cooked chicken measured 90F. Per PIC, it had been fully cooked one hour prior. [CA] PHFs shall be held at 41°F or below or at 135°F or above. [COS] Chicken was reheated to 179F.

K09 - 8 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: Onion sauce in the walk in fridge measured 81F-83F. Per PIC, it had been cooked the previous day and placed into the walk in fridge. Sauce was in deep (6 inches) thick plastic containers. [CA] After heating or hot holding, Potentially Hazardous Foods (PHFs) shall be cooled rapidly from 135°F to 70°F within 2 hours and from 70°F to 41°F within 4 hours. Approved cooling methods include:

- 1) Placing the food in shallow pans
- 2) Separating the food into thinner or smaller portions.
- 3) Using rapid cooling equipment (Ex. blast chiller)
- 4) Using containers that facilitate heat transfer (ex. stainless steel)
- 5) Adding ice as an ingredient.
- 6) Using ice paddles
- 7) Using an ice bath and stirring frequently
- 8) Accordance with a HACCP plan.

Cooling foods shall have enough space around the containers for cold air to circulate, be loosely covered, or uncovered and stirred as frequently needed to evenly cool.

K14 - 8 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

Inspector Observations: Observed accumulation of mold like substance on interior panel of ice machine in contact with water and ice. [CA] Clean and sanitize ice machine and maintain in good condition. [COS] Ice was discarded and ice machine cleaned and sanitized.

K21 - 8 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: Hot water was not provided at the three compartment sink at the front bar. The handles and faucet head were preventing it from being turned on. [CA] Hot water shall be supplied at a minimum temperature of at least 120°F measured from the faucet throughout facility except at handwash sinks. [SA] Hot water is provided at second three compartment sink in the back preparation area.

Minor Violations

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: Several items at buffet were available for self service without any protection from contamination. [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.

Observed open foods, raw and cooked in bins in the walk in fridge without lids. [CA] Ensure that while in storage, food is covered to prevent contamination.

OFFICIAL INSPECTION REPORT

Facility FA0255234 - EMPEROR OF INDIA	Site Address 5825 COTTLE RD, SAN JOSE, CA 95111	Inspection Date 02/24/2025
Program PR0372692 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name ROSHAN R INC	Inspection Time 13:05 - 14:00

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

Inspector Observations: *Observed heavily scored and stained cutting boards.[CA] Surfaces of equipment such as cutting blocks and boards that are scratched and scored so that they can no longer be effectively be cleaned and sanitized shall be resurfaced or replaced.*

Observed cardboard lining shelves. [CA] Discontinue the use of cardboard boxes to line shelves/flooring, use approved equipment made of materials that is easily cleanable, durable, smooth, and nonabsorbent.

Walk in fridge unable to maintain PHF at 41°F or below. [CA] Refrigeration must be capable of maintaining PHFs at 41°F or below.

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: *Observed bowls used as scoops in bulk storage and handles of scoops in contact with food in bulk storage containers. [CA] Provide scoops with handles and store scoop handle in such a way that the handle does not come in direct contact with food to prevent contamination.*

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations: *Observed light out in ventilation hood. [CA] Repair/replace light fixture.*

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
Onion sauce	walk in fridge	83.00 Fahrenheit	81F-83F, VC&D
Goat	Walk in fridge	49.00 Fahrenheit	VC&D
Aloo mutter	Hot holding - buffet	179.00 Fahrenheit	
Warm water	Handwash	100.00 Fahrenheit	
warm water	Restroom handwash	100.00 Fahrenheit	
Hot water	Three compartment sink	120.00 Fahrenheit	
Ambient air	Walk in fridge	50.00 Fahrenheit	VC&D
Butter chicken	Hot holding	136.00 Fahrenheit	
Carrot halwas	Hot holding - buffet	139.00 Fahrenheit	
Onion sauce	Cold holding insert	41.00 Fahrenheit	VC&D
Fish pakora	Hot holding - buffet	189.00 Fahrenheit	
Heavy cream	Walk in fridge	51.00 Fahrenheit	VC&D
Deef fried potatoes	Walk in fridge	52.00 Fahrenheit	VC&D
Mango lassi	Reach in fridge - front	41.00 Fahrenheit	
Chlorine	Mechanical warewash	50.00 PPM	
Chicken	walk in fridge	49.00 Fahrenheit	VC&D
Chicken	Walk in fridge	58.00 Fahrenheit	
Lentils	Walk in fridge	52.00 Fahrenheit	VC&D

Overall Comments:

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 **3/10/2025**. 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.

OFFICIAL INSPECTION REPORT

Facility FA0255234 - EMPEROR OF INDIA	Site Address 5825 COTTLE RD, SAN JOSE, CA 95111	Inspection Date 02/24/2025
Program PR0372692 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name ROSHAN R INC	Inspection Time 13:05 - 14:00

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: Ritesh Patel
Owner

Signed On: February 24, 2025