

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 FA0211951 - MALABAR COAST		Site Address 2777 EL CAMINO REAL, SANTA CLARA, CA 95051		Inspection Date 01/12/2024		Placard Color & Score <div style="background-color: green; color: white; padding: 10px; text-align: center;"> GREEN 79 </div>			
Program PR0305900 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name SAI ANNAPOORNA LLC		Inspection Time 11:20 - 12:30				
Inspected By MAMAYE KEBEDE		Inspection Type ROUTINE INSPECTION		Consent By SAMAR REDDY				FSC Jobin Veliyathukudy 10/9/2026	

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						
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		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							
K19	Consumer advisory for raw or undercooked foods							
K20	Licensed health care facilities/schools: prohibited foods not being offered							
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		
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		
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	X	

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K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

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: Employee was observed washing dishes in the three compartment warewash sink without any sanitizer.

[CA] Whenever utensils, equipment, and food contact surfaces are cleaned, they need to be washed with soapy water, rinse with clean water, and sanitized with 200 ppm quaternary ammonia sanitizer or 100 ppm chlorine. The manager was demonstrated on the proper washing procedures. The dishwasher was demonstrated on the proper method of dishwashing. The utensils were rewashed accordingly (COS).

Follow-up By
01/12/2024

Minor Violations

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

Inspector Observations: There is no splash guard separating the handwash sink from the preparation sink.

[CA] To prevent possible contamination from the hand washing, please install splash guards to separate the hand wash sink from the preparation sin.

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: Some open bag food products were stored on the shelf of in the dry storage area.

[CA] Store all open bag food products in properly labeled bulk containers.

Raw food products including different kinds of fishes were stored above ready to eat food products inside the walk-in cooler.

[CA] To prevent possible contamination, ready to eat food products and produce must be stored above or by the said of raw food products.

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

Inspector Observations: Some food products on boxes were stored directly on the floor or on milk crate back in the kitchen area.

[CA] To prevent insect hiding and breeding and for easy cleaning of the floor area, please store all food products at least six inches off the floor on approved shelf or dunnage rack.

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

Inspector Observations: The screen cover of the customer's restroom exhaust fan has excessive dust accumulation.

[CA] Clean the exhaust fan and makeup air screens regularly.

An abundant grease and oil accumulation was observed on the screens of the exhaust hood.

[CA] Conduct a regular cleaning on the exhaust hood.

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: The ice scoop for the ice machine was stored on unclean surface.

[CA] All reusable utensils including the ice scoop must be stored on clean surface/container in between use.

Multiple soiled utensils were stored on the floor by the storage areas.

[CA] Store all utensils off the floor on approved storage shelf, cart, or containers.

K47 - 2 Points - Signs not posted; last inspection report not available; 113725.1, 113953.5, 113978, 114381(e)

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Inspector Observations: *Copy of the most recent inspection report was not found on file.*

[CA] *Copy of the most recent inspection report must be kept on file and should be given to anyone for review upon request.*

Current Environmental Health permit was not posted on public view.

[CA] *The most current Environmental Health permit must be posted on public view at all the time.*

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
Fish	Walk-in cooler	35.00 Fahrenheit	
Fish	Upright freezer	0.00 Fahrenheit	
Beef	Final cook	169.00 Fahrenheit	
Fish	Final cook	165.00 Fahrenheit	
Fish	Three comp wash sink	30.00 Fahrenheit	
Hot water	Three compartment sink	130.00 Fahrenheit	
Chicken	Stove	174.00 Fahrenheit	
Chicken	Walk-in cooler	34.00 Fahrenheit	
Beef	Walk-in cooler	38.00 Fahrenheit	

Overall Comments:

Note: *Food safety manager certificate: Jobin Veliyathukudy - 10/9/2026*

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 **1/26/2024**. 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: Samar Reddy
Employee
Signed On: January 12, 2024