

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 FA0262318 - SHAHI DARBAR INDIAN CUISINE		Site Address 2155 EL CAMINO REAL, SANTA CLARA, CA 95050		Inspection Date 02/10/2026	
Program PR0385128 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name MOON AMERICAN GROUP IN		Inspection Time 11:30 - 13:45
Inspected By KATHY VO	Inspection Type ROUTINE INSPECTION		Consent By GURINDER	FSC Gurinder Singh 12/28/2027	

Placard Color & Score
YELLOW
65

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						
K07 Proper hot and cold holding temperatures		X		X			
K08 Time as a public health control; procedures & records					X		
K09 Proper cooling methods	X						N
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		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		
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	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	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	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: Measured raw chicken stored in the preparation sink at 70F. Per employee, raw chicken has been thawing for less than 30 minutes. [CA] Potentially Hazardous Foods shall be kept at 41F or below or 135F or above. [SA] Employees relocated the raw chicken to the walk-in cooler for rapid cooling.

Follow-up By
02/17/2026

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: Measured the sanitizer concentration in the upright mechanical dishwasher at 0 ppm during active warewashing. [CA] Mechanical sanitization shall be accomplished in the final sanitizing rinse with a concentration of at least 50 ppm chlorine, or as per manufacturer's instruction. [COS] Specialist direct PIC to set up the 3-compartment sink for proper washing, rinsing, and sanitizing during inspection. PIC called technician to repair the upright dishwasher during inspection.

Follow-up By
02/17/2026

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: By the water heater, observed one live adult German cockroach in a sticky trap. Observed ~5 dead cockroaches of various life stages in the same sticky trap. No other evidence of live or dead activity observed following thorough inspection of the facility. [CA] The premises of a food facility shall be maintained free from vermin. [COS] Sticky trap was removed from the facility.

Follow-up By
02/17/2026

*** Per PIC, facility receives biweekly pest control services. Reviewed the last pest control report from 1/15/2026. Per report, live activity was noted in the kitchen and bar area and treated for. PIC stated that facility was recently fumigated within the past month.**

Minor Violations

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

Inspector Observations: Actively working employees lack food handler cards available for review. [CA] All food handlers shall maintain a valid food handler card for the duration of their employment. Food handler cards shall be available for review.

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

Inspector Observations: Observed accumulation of grease, grime, and food debris on the sides of cooking equipment (at the stovetop), in refrigeration gaskets, and throughout shelving. [CA] Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

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: 1) Observed mango lassi stored inside single-use milk containers. [CA] Discontinue storage of foods inside single-use food containers. Food shall be stored in approved, food grade containers. All utensils and equipment shall be certified or classified for sanitation by an American National Standards Institute (ANSI) accredited certification program (e.g. NSF, UL EPH, UL Sanitation, CSA Sanitation, or ETL Sanitation).

2) Observed working utensils are stored inside standing, contaminated water. [CA] Utensils shall be stored in the following manner: 1) in the food with their handles above the top of the food and the container, 2) in running water, 3) in a container of water at 135°F or above, 4) at room temperature if washed within 4 hours of initial use.

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

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Inspector Observations: 1) Observed active leak in the plumbing underneath the preparation sink. Per PIC, a technician will be arriving to repair the leak today. [CA] Plumbing fixtures shall be maintained in good repair.

2) Observed drainpipes from the 3-compartment sink extend directly into the floor sink. [CA] Provide air gap between the drain pipes and floor sink that is at least twice the diameter of the inlet and no less than one inch.

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) Observed gap in the ceiling nearby the water heater as the ceiling panel appears to be falling off. [CA] Seal all gaps in the facility. The facility shall be fully enclosed to prevent pest entrance and harborage.

2) Observed back door is kept propped open.[CA] Keep back door closed at all times to prevent the pest entrance and harborage.

Performance-Based Inspection Questions

Needs Improvement - Proper cooling methods.

Measured Observations

Item	Location	Measurement	Comments
water	handwash sink	100.00 Fahrenheit	
yogurt sauce	2-door preparation unit	41.00 Fahrenheit	
curry	walk-in cooler	38.00 Fahrenheit	
water	preparation sink	104.00 Fahrenheit	
cut tomato	2-door preparation unit	41.00 Fahrenheit	
raw chicken	preparation sink	70.00 Fahrenheit	
sanitizer (chlorine)	mechanical dishwasher	0.00 PPM	
milk	2-door under counter (bar)	41.00 Fahrenheit	
curry	stovetop	90.00 Fahrenheit	
water	3-compartment sink	104.00 Fahrenheit	
ambient	2-door upright freezer	7.00 Fahrenheit	
cooked chicken	walk-in cooler	36.00 Fahrenheit	

Overall Comments:

A follow-up inspection to verify compliance of major violations will be conducted within five business days. The first follow-up inspection is free of charge. Subsequent follow-up inspections after the first follow-up shall be billed at \$298/hour (one hour minimum) during normal business hours (Monday - Friday, 7:30 AM to 4:30 PM), and \$645 (minimum of 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 2/24/2026. 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: Gurinder Singh
Owner

Signed On: February 10, 2026