

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 FA0212468 - SAKOON | | Site Address 3701 EL CAMINO REAL, SANTA CLARA, CA 95051 | | Inspection Date 03/03/2026 | |
| Program PR0302802 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14 | | | Owner Name SAKOON SANTA CLARA INC | | Inspection Time 11:45 - 14:15 |
| Inspected By KATHY VO | Inspection Type ROUTINE INSPECTION | Consent By MAHENDRA | FSC Not Available | | |

| |
|-----------------------|
| Placard Color & Score |
| YELLOW |
| 61 |

| 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 | | | N |
| K08 Time as a public health control; procedures & records | | | | | | X | |
| K09 Proper cooling methods | X | | | | | | |
| K10 Proper cooking time & temperatures | X | | | | | | S |
| 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 | X | |
| K33 Nonfood contact surfaces clean | X | |
| K34 Warewash facilities: installed/maintained; test strips | X | |
| 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 | | X |
| 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 | | 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) At the cook line, measured cooked tandoori chicken at 88F. Per chef, chicken was cooked 1 hour prior to temperature measurement. Chef stated that chicken will be recooked prior to service. [CA] Potentially Hazardous Foods shall be kept at 41F or below or 135F or above. [SA] Chicken will be discarded at the end of service (within 4 hours of time of initial cooking). Discussed that chicken shall be kept at 135F or above throughout service.

Follow-up By
03/05/2026

2) On the stovetop, measured container of curry from 120-135F. Per chef, curry is held on the stove and reheated for service. [CA] Potentially Hazardous Foods shall be kept at 41F or below or 135F or above. [COS] Curry was reheated on the stovetop to 165F for immediate hot holding.

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 employee skipping the sanitization step during active warewashing of equipment. [CA] Manual sanitization shall be accomplished in the final sanitizing rinse by contacting a chlorine solution of 100 PPM concentration for at least 30 seconds or by contacting a quaternary ammonium solution of 200 PPM concentration for at least 60 seconds. [COS] Specialist directed employee to set up the 3-compartment sink with sanitizer solution. Equipment was properly washed, rinsed, and sanitized.

Follow-up By
03/05/2026

Minor Violations

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

Inspector Observations: 1) Facility lacks Food Safety Certificate for review. [CA] Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have a valid Food Safety Certificate available for review at all times.

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

K13 - 3 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Inspector Observations: In the walk-in cooler, observed tray of cooked potato and vegetable filling has accumulation of white, fuzzy mold. [CA] Food is adulterated if it bears or contains any poisonous or deleterious substance that may render it impure or injurious to health and shall be discarded immediately. [COS] Food was discarded and mixed with refuse in the trash can.

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: Observed numerous dry rodent droppings (10+) in the upstairs attic area and stairway. No live activity or contamination of food observed. [CA] Clean and sanitize affected areas with rodent droppings. The premises of a food facility shall be maintained free of vermin.

Follow-up By
03/05/2026

NOTE: PIC stated that facility receives pest control services. No reports available for review. Facility to obtain past pest control reports.

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)

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Inspector Observations: 1) At the buffet line, observed sneeze guard does not fully extend over the food at the dessert station. [CA] Food on display shall be protected from cross-contamination, by the use of an approved sneeze guard that intercept a direct line between the consumer's mouth and the food being displayed.

2) In the walk-in cooler, observed raw meats stored over ready-to-eat foods and produce. [CA] Food shall be separated and protected from cross contamination. Store raw meat or other raw products of animal origin below ready-to-eat food items.

K32 - 2 Points - Food improperly labeled & not honestly presented: 114087, 114089, 114089.1(a, b), 114090, 114093.1

Inspector Observations: In the kitchen, observed the storage of bulk dry ingredients and spices (white substances, powders, etc.) without proper labeling. [CA] Working containers holding food or food ingredients shall be identified with the common name of the food, except those foods that can be readily and unmistakably recognized.

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

Inspector Observations: Observed heavy accumulation of grease and grime on surfaces of equipment, including around the deep fryer, cook line, and refrigeration units. [CA] Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations: Facility lacks testing materials for sanitizer. [CA] Testing equipment and materials shall be provided to adequately measure the applicable sanitization method used during manual or mechanical warewashing.

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 storage of other foods within single-use yogurt 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 in standing, contaminated water measuring at 88F. [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.

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

Inspector Observations: Facility lacks metal probe thermometer for monitoring internal temperatures. [CA] An accurate easily readable metal probe thermometer (accurate to +/- 2°F) that is designed to measure the temperature of thin masses shall be provided and readily available to accurately measure the temperatures of potentially hazardous foods.

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 unused equipment and clutter in the upstairs attic area. [CA] The premises of a food facility shall be free of litter and items that are unnecessary to the operation or maintenance of the facility, such as equipment that is nonfunctional or no longer used.

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

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

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Measured Observations

| Item | Location | Measurement | Comments |
|----------------------|--------------------------------------|-------------------|--|
| cut melon | buffet service line | 46.00 Fahrenheit | Recently prepped. |
| biryani rice | buffet service line | 135.00 Fahrenheit | |
| water | 3-compartment sink | 120.00 Fahrenheit | |
| water | handwash sink (restroom) | 100.00 Fahrenheit | |
| water | handwash sink | 100.00 Fahrenheit | |
| rice | 2-door upright cooler | 41.00 Fahrenheit | |
| sanitizer (chlorine) | 3-compartment sink | 100.00 PPM | |
| raw fish | walk-in cooler (1) | 41.00 Fahrenheit | |
| cooked chicken | 3-door preparation unit (3) | 41.00 Fahrenheit | |
| curry | walk-in cooler (1) | 41.00 Fahrenheit | |
| tandoori chicken | cook line | 88.00 Fahrenheit | TPHC |
| rice | walk-in cooler (1) | 58.00 Fahrenheit | Cooling. Per chef, cooked less than 2 hours prior. |
| water | preparation sink | 120.00 Fahrenheit | |
| water | 3-compartment sink (bar) | 120.00 Fahrenheit | |
| paneer | 2-door preparation unit (1) | 41.00 Fahrenheit | |
| water | janitorial sink | 120.00 Fahrenheit | |
| sanitizer (chlorine) | mechanical dishwasher (kitchen, bar) | 50.00 PPM | |
| milk | walk-in cooler (2) | 41.00 Fahrenheit | |
| curry | stovetop | 120.00 Fahrenheit | 120-135F |
| samosas | 2-door preparation unit (2) | 48.00 Fahrenheit | Cooling. Per chef, cooked less than 2 hours prior. |

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.

NOTE: Facility has the following permit conditions:

- 1. FACILITY MECHANICAL EXHAUST HOOD WILL BE RE-EVALUATED WITHIN 6-12 MONTHS. IF THERE ARE SIGNS OF INADEQUATE VENTILATION FROM THE HOOD, FACILITY MUST PERFORM AND AIR BALANCE TEST TO DETERMINE IF THE HOOD IS FUNCTIONING PROPERLY. IF THE HOOD IS NOT FUNCTIONING PROPERLY, FACILITY MUST EITHER INCREASE FAN SPEED OR REPLACE HOOD.***
- 2. FACILITY IS ONLY ALLOWED TO COOK BREAD IN ALL TANDOORI OVENS.***

Observed facility is currently cooking chicken inside the tandoori ovens. Specialist to follow up with Plan Check Department and facility regarding use of the tandoori ovens.

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 **3/17/2026**. 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.

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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: Mahendra Kholkar
Server

Signed On: March 03, 2026