

# 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 FA0204658 - INDO RESTAURANT & LOUNGE		Site Address 3295 W EL CAMINO REAL, PALO ALTO, CA 94306		Inspection Date 02/19/2026	
Program PR0301865 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name LEW, BRYAN		Inspection Time 10:45 - 12:30
Inspected By GUILLERMO VAZQUEZ	Inspection Type ROUTINE INSPECTION		Consent By PUTTACHARD FRANCK	FSC Maria Anwar 11/15/26	

Placard Color & Score
<b>GREEN</b>
<b>83</b>

RISK FACTORS AND INTERVENTIONS	IN	OUT		COS/SA	N/O	N/A	PBI
		Major	Minor				
K01 Demonstration of knowledge; food safety certification	X						S
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						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						S
K12 Returned and reservice of food	X						
K13 Food in good condition, safe, unadulterated	X						
K14 Food contact surfaces clean, sanitized			X				N
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		
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	X	
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		
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	X
K58	Placard properly displayed/posted	

## Comments and Observations

### Major Violations

No major violations were observed during this inspection.

### Minor Violations

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

**Inspector Observations:** *PHFs within prep table in front of the cook line were measured between 46-49°F at the time of inspection. Per cook, food was taken out about 45-mins ago.*

**[CA]** *PHFs shall be held at 41°F or below or at 135°F or above. Recommend having the unit serviced by a contractor.*

**[SA]** *Food will be left out for a maximum of 4-hours and then tossed into the garbage.*

K14 - 3 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:** *Dish washer within the bar was measured at 0PPM at the time of inspection. Dish washer was ran a couple of times, no active ware-washing.*

**[CA]** *Maintain chlorine in mechanical ware-wash machine at 50 PPM.*

**[SA]** *All dishes will be moved to the dish washer in the back of house to be wash, rinse, sanitized.*

K19 - 3 Points - Non-compliance with consumer advisory for raw or undercooked foods; 114012, 114093

**Inspector Observations:** *A consumer advisory is missing on the menu with regards to steaks not being fully cooked.*

**[CA]** *Provide consumer warning for the sale of raw or undercooked animal-derived foods.*

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

**Inspector Observations:** *Hood filters within the hood system have debris build up on them at the time of inspection.*

**[CA]** *Ventilation hood filters shall be maintained clean and good repair.*

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

**Inspector Observations:** *Water pressure within the prep sink for the hot water is low.*

**[CA]** *Repair plumbing fixture and maintain in clean and good repair.*

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

**Inspector Observations:** *1. A mold like substance is growing behind the dish washer at the time of inspection.*

**[CA]** *Walls and/or floors in food preparation area shall be kept clean.*

*2. The stainless steel next to the cook line is coming off the wall.*

**[CA]** *Adhere the stainless steel back on to the wall.*

K49 - 2 Points - Permits not available; 114067(b,c), 114381(a), 114387

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**Inspector Observations: --48 HOUR NOTICE--**

**Our records indicate this facility is operating without a valid permit and has a delinquent account. Your balance due is \$2,153.75. Payment must be made immediately to DEH at the address at the top of this report or via our website at [www.Ehinfo.org](http://www.Ehinfo.org).**

**A facility that submits payment of the outstanding balance within 48 hours (2 business days) of this notice will be issued and mailed an operating permit by this department. Failure to comply within 48 hours will result in facility closure and additional enforcement, including but not limited to reinspection(s) and additional cost recovery fees.**

**A facility found to be in continued operation without a permit may incur a penalty of three (3) times the operating permit fee, and fee(s) for re-inspection(s) charged at the current hourly rate approved by the Santa Clara County Board of Supervisors. Penalties and fees incurred due to enforcement activities must be paid in full prior to the issuance of an operating permit.**

**Performance-Based Inspection Questions**

Needs Improvement - Food contact surfaces clean, sanitized.

**Measured Observations**

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
Cut fruit	Prep table #3	39.00 Fahrenheit	
Ice cream	Freezer chest	5.00 Fahrenheit	
Bean sprouts	Prep table #2	46.00 Fahrenheit	Adjust to 41°F below.
Raw chicken	Prep table #2	49.00 Fahrenheit	Adjust to 41°F below.
Lobster	Walk in	39.00 Fahrenheit	
Raw steak	Prep table	40.00 Fahrenheit	
Shelled eggs	Reach in	39.00 Fahrenheit	
Warm water	Hand wash/restroom	100.00 Fahrenheit	
Cooked pork	Walk in	41.00 Fahrenheit	
Sanitizer (Chlorine)	Dish washer	50.00 PPM	
Ribs	Cook line	149.00 Fahrenheit	Cooking.
Orange curry	Cook line	146.00 Fahrenheit	Currently re-heating.
Raw chicken	Prep table	40.00 Fahrenheit	
Sanitizer (Quats)	3-Compartment	200.00 PPM	
Sanitizer (Chlorine)	Dish washer (bar)	0.00 PPM	Adjust to 50PPM. SA
Hot water	3-Compartment/prep/mop sink	120.00 Fahrenheit	
Rice	Hot holding (rice warmer)	152.00 Fahrenheit	
Butter	Reach in	39.00 Fahrenheit	

**Overall Comments:**

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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 **3/5/2026**. 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



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**Received By:** Puttachard Franck  
Manager

**Signed On:** February 19, 2026