

**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**

<b>Facility</b> FA0252949 - GOLKONDA INDIAN CUISINE		<b>Site Address</b> 5350 GREAT AMERICA PY 106, SANTA CLARA, CA 95051	<b>Inspection Date</b> 04/16/2021
<b>Program</b> PR0368229 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		<b>Owner Name</b> SOFTCHIPS INC.	<b>Inspection Time</b> 12:15 - 13:00
<b>Inspected By</b> MOJGAN KAZEMI	<b>Inspection Type</b> FOLLOW-UP INSPECTION	<b>Consent By</b> SRIDHAR KANCHETI	

<b>Placard Color &amp; Score</b> <b>GREEN</b> <b>N/A</b>
--

**Comments and Observations**

**Major Violations**

Cited On: 04/14/2021

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

**Compliance of this violation has been verified on: 04/16/2021**

Cited On: 04/14/2021

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

**Compliance of this violation has been verified on: 04/16/2021**

**Minor Violations**

Cited On: 04/14/2021

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

**Compliance of this violation has been verified on: 04/16/2021**

**Measured Observations**

Item	Location	Measurement	Comments
PANEER	PREP	37.00 Fahrenheit	
HOT WATER	HANDWASH	100.00 Fahrenheit	

**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 **4/30/2021**. 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:** SRIDHAR KANCHETI  
 PIC

**Signed On:** April 16, 2021

**Comment:** SIGNATURE NOT OBTAINED DUE TO COVID-19 AND SOCIAL DISTANCING PARAMETERS. A COPY OF THIS REPORT WILL BE EMAILED TO THE OPERATOR.