

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 FA0263990 - HIMALAYAN KITCHEN		Site Address 820 E EL CAMINO REAL C, MOUNTAIN VIEW, CA 94		Inspection Date 08/11/2025	
Program PR0384033 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name BHOJANAM VENTURES LLC		Inspection Time 13:20 - 14:00
Inspected By JENNIFER RIOS	Inspection Type LIMITED INSPECTION		Consent By TARUN		

Placard Color & Score YELLOW N/A
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Comments and Observations

Major Violations

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

Inspector Observations: Hand wash was completely blocked by equipment/food wrap at the beginning of inspection. No other hand wash was available in preparation area. [CA] Ensure that hand wash sink is unobstructed and available for use at all times during operation. [COS] PIC removed items from hand wash sink.

Follow-up By
08/14/2025

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

Inspector Observations: Cooked cauliflower and cooked chicken removed from walk in fridge at the time of opening measured 70F and 68F respectively. Items were located on counter. Per PIC, items are removed from walk in and placed out. Once ordered, items are cooked again and served. At the end of lunch, they place back into walk in fridge. [CA] PHFs shall be held at 41°F or below or at 135°F or above. [COS] Items will be discarded at the end of lunch service (11:30-3pm).

Follow-up By
08/14/2025

PIC indicated that they do use items during lunch period and then discard at the end of the lunch period. TPHC form was emailed to PIC during change of ownership but was not completed/approved. PIC will complete TPHC and submit to district inspector for approval. Maintain a copy of TPHC written procedures on site.

K09 - 8 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: Butter chicken in walk in fridge measured 43F to 45F. Per PIC, it was made the previous day and left in the walk in fridge over night. Per PIC, it had not been removed from walk in fridge sine the previous day. Chicken was placed into deep plastic container and left uncovered. [CA] After heating or hot holding, Potentially Hazardous Foods (PHFs) shall be cooled rapidly from 135°F to 70°F within 2 hours and from 70°F to 41°F within 4 hours. Approved cooling methods include:

- 1) Placing the food in shallow pans
- 2) Separating the food into thinner or smaller portions.
- 3) Using rapid cooling equipment (Ex. blast chiller)
- 4) Using containers that facilitate heat transfer (ex. stainless steel)
- 5) Adding ice as an ingredient.
- 6) Using ice paddles
- 7) Using an ice bath and stirring frequently
- 8) Accordance with a HACCP plan.

Cooling foods shall have enough space around the containers for cold air to circulate, be loosely covered, or uncovered and stirred as frequently needed to evenly cool. [COS] PIC VC&D chicken.

MINOR: Butter chicken on counter measured 115F. Per PIC, it finished cooking at 10am (less than three hours prior to temperature measurement) to 165F. [CA] After heating or hot holding, Potentially Hazardous Foods (PHFs) shall be cooled rapidly from 135°F to 70°F within 2 hours and from 70°F to 41°F within 4 hours. [COS] Chicken reheated to 165F. Will be discarded at the end of lunch service.

Follow-up By
08/14/2025

Minor Violations

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: Hot water at preparation sink measured 118F. [CA] Hot water shall be supplied at a minimum temperature of at least 120°F measured from the faucet throughout facility except at handwash sinks.

Follow-up By
08/14/2025

***unable to evaluate hot water at three compartment sink. Faucet was missing (only spray nozzle available). Per PIC, a handyman was on site to repair.*

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

Inspector Observations: *Observed many flies in the back preparation area, dining room and restroom. [CA]*
Maintain food facility free of flies.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
Par cooked cauliflower	Next to fryer	70.00 Fahrenheit	
Warm water	Restroom handwash	100.00 Fahrenheit	
Butter chicken	Walk in fridge	45.00 Fahrenheit	43F-45F/VC&D
Chlorine	Mechanical warwash	50.00 PPM	
Par cooked chicken	Next to fryer	68.00 Fahrenheit	
Hot water	Preparation sink	118.00 Fahrenheit	
Butter chicken	Reheated	168.00 Fahrenheit	
Butter chicken	On counter	115.00 Fahrenheit	
Ambient air	Walk in fridge	39.00 Fahrenheit	
Warm water	Handwash	100.00 Fahrenheit	
Goat curry	Preparation unit	41.00 Fahrenheit	
Gulabjamun	Walk in fridge	41.00 Fahrenheit	

Overall Comments:

Conducted in conjunction with CO0157540.

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 **8/25/2025**. 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: Tarun Manchana
Owner

Signed On: August 11, 2025