

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 FA0252949 - GOLKONDA INDIAN CUISINE		Site Address 5350 GREAT AMERICA PY 106, SANTA CLARA, CA 95051		Inspection Date 03/05/2026		Placard Color & Score GREEN 71		
Program PR0368229 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name SOFTCHIPS INC.		Inspection Time 11:25 - 13:55			
Inspected By THAO HA		Inspection Type ROUTINE INSPECTION		Consent By VENKATESWARLU MUVVA				FSC Venkateswarlu Muvva 2/26/2030

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						S
K06	Adequate handwash facilities supplied, accessible		X		X			
K07	Proper hot and cold holding temperatures			X	X			
K08	Time as a public health control; procedures & records	X						S
K09	Proper cooling methods			X	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						
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	X	
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	X	
K35	Equipment, utensils: Approved, in good repair, adequate capacity	X	
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		
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	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

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

Inspector Observations: Only handwash sink in kitchen observed to have broken paper towel dispenser. No paper towels were near by. [CA] Keep handwash sink fully stocked with soap and paper towels. Repair paper towel dispenser[COS] Employee provided pile of paper towels near sink to use to wipe hands.

Minor Violations

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

Inspector Observations: 1) Heavy cream on countertop measured to be 49F. Per employee they were not using cream at time.

****REPEAT VIOLATION****

2) Fried breaded paneer measured to be 43F double stacked inside prep cooler insert. Per employee prep cooler stocked from walk in cooler in the last 30 minutes to open for lunch.

[CA] Keep PHFs at 41F and below for cold holding. Ensure to return PHFs into active refrigeration when not actively prepping.

Ensure containers of PHFs are not double stacked on top of each other inside prep cooler insert.

[COS]

1) Cream was moved into prep cooler reach in.

2) Fried breaded paneer was placed directly into cooler and cut bell peppers were moved to countertop.

Prep cooler measured to have other PHFs at 41F and below (see measured observations).

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: Tandoori chicken stacked into deep containers inside walk in cooler. Per employee tandoori chicken was pulled out of oven about 1 hour prior. Chicken measured to be 102F.

[CA] Properly cool PHF's using shallow containers, using no more than 2 inches for solid foods and no more than 3 inches for liquids.

[COS] Tandoori chicken was spread out onto shallow trays in a single layer and placed back into walk in cooler.

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

Inspector Observations: Flies observed in dry storage room and the hall next walk in freezer.

[CA] Food facility shall be kept free of non-disease carrying insects, weevils, ants, gnats, and fruit flies.

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)

Inspector Observations: Bulk dry food containers observed to be missing lids. Containers of food in walk in cooler missing cover. [CA] Bulk dry food containers shall have tight fitting lids. Keep lids on when not use.

Containers of food in walk in shall have covering to prevent cross contamination.

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations: Containers of food observed to be stored directly on the floor was walk in coolers and freezer [CA] Keep containers are least 6" off of ground to prevent contamination and to allow for easier cleaning.

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: Test stripes observed to be missing for 3-comp sink and under the counter dishwasher.

[CA] Provide chlorine test stripes for 3-comp sink and under counter chemical dishwasher

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K35 - 2 Points - Equipment, utensils - Unapproved, unclear, 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

Inspector Observations: 1) Cardboard and foil observed to line shelves and prep tables next to cooking equipment, in dry storage room, and by side of walk in freezer. [CA] Provide durable, smooth, and easily cleanable shelf liners or trays.

2) Gasket for walk in cooler by front observed to be fraying. [CA] Repair gasket and maintain in good condition.

3) Condenser in kitchen walk in cooler observed to be loud and rattling. [CA] Repair condenser and maintain in good condition.

4) Unfinished wood and modified shelving used to hold microwave ovens. Food debris observed to be accumulating in open and hollow legs of shelf. [CA] Provide NFS approved tables that are smooth and durable and easily cleaned for food prep areas.

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) Scoops observed to be single use plastic to-go containers in dry bulk food bins such as lentils, rice, and flours. [CA] Provide durable food grade utensils with handles. Store such that handles are not in direct contact with food.

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

Inspector Observations: Floor tiles observed to be missing or damaged by back wall of cookline, in water heater room, and under 3-comp sink area. Standing water observed to be accumulated in missing floor tile area.

****REPEAT VIOLATION**** [CA] Ensure floors are repaired and sloped into floor drains to prevent standing water. Remove standing water to prevent attracting vermin

Floor under dishwasher observed to have accumulated food debris. [CA] Keep floors clean.

Performance-Based Inspection Questions

Needs Improvement - Proper cooling methods.

Measured Observations

Item	Location	Measurement	Comments
Chlorine	under the counter dishwasher	50.00 Fahrenheit	
Goat curry	Counter top	55.00 Fahrenheit	Per employee curry was made yesterday and placed out 30 minutes prior and will only be used for lunch and discarded at end of service period (11:00-2:30)
Tandoori chicken	Kitchen walk in cooler	103.00 Fahrenheit	
Yogurt drink	Front walk in cooler	37.00 Fahrenheit	
Curried chicken	Kitchen walk in cooler	38.00 Fahrenheit	
Fried Lentils	Kitchen walk in cooler	38.00 Fahrenheit	
Diced tomato	Cookline prep cooler	40.00 Fahrenheit	
Red curry	walk in freezer	38.00 Fahrenheit	Per employee cooked earlier this morning about 6 hours prior
Yogurt sauce	Front walk in cooler	39.00 Fahrenheit	
Fried cauliflower	Cookline prep cooler	40.00 Fahrenheit	
Hard boiled eggs	Front walk in cooler	36.00 Fahrenheit	
Raw chicken	Kitchen walk in cooler	40.00 Fahrenheit	
Hot water	3-comp sink	120.00 Fahrenheit	
Warm water	handwash sink	100.00 Fahrenheit	
Pan fried paneer	Cookline prep cooler	40.00 Fahrenheit	
Chick pea curry	Cookline prep cooler	38.00 Fahrenheit	

Overall Comments:

NOTE: Operator is going to be taking over facility next door and had submitted change of ownership.

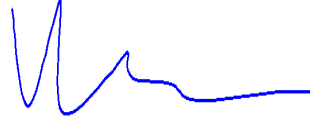
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When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed 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 **3/19/2026**. 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: Venkateswarlu Muvva
Owner

Signed On: March 05, 2026