

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 FA0276135 - NEW TANDOORI CAFE		Site Address 405 SARATOGA AV, SAN JOSE, CA 95129		Inspection Date 06/17/2025		Placard Color & Score RED 50		
Program PR0417288 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name SYEDA ASRA BHUTTA		Inspection Time 13:45 - 16:00			
Inspected By HINA WYNE		Inspection Type ROUTINE INSPECTION		Consent By SYEDA BHUTTA				FSC SYEDA BHUTTA 9/15/25

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification			X				N
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					N
K07	Proper hot and cold holding temperatures		X					N
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						
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				N
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	X	
K33	Nonfood contact surfaces clean	X	
K34	Warewash facilities: installed/maintained; test strips		
K35	Equipment, utensils: Approved, in good repair, adequate capacity	X	
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	X	
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	X	
K45	Floor, walls, ceilings: built, maintained, clean	X	
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available	X	

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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: Both kitchen handwashing sinks has empty paper towel dispenser.
Empty paper towel dispenser at the handwashing sink in the restroom.**

[CA] Handwashing facilities shall be equipped with handwashing cleanser and single-use sanitary towels in dispensers.

Hand washing sink in the back kitchen area was unobstructed.

[CA] Handwashing facility shall be clean, unobstructed, and accessible at all times.

Follow-up By
06/18/2025

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

Inspector Observations: PHF in the walk in cooler was between 52F - 57F.

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

[SA] PHF was VC&D.

Follow-up By
06/18/2025

PHF in the prep cooler was between 47F-57F.

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

[SA] PHF was VC&D.

Mango lassie in the reach in fridge was 52F.

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

[SA] PHF was VC&D.

Minor Violations

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

Inspector Observations: Facility lack food safety certification.

[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. Facility has 60 days to obtain certification.

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

Inspector Observations: Curry was cooling in deep buckets.

[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.

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

Inspector Observations: Red meat was stored on top of cut vegetables, and chicken was stored on top of fish.

[CA] Meat should be stored properly according to the proper refrigeration storage handout. The handout was given to the operator.

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

Inspector Observations: Three compartment sink measured 108F, and prep sink measured 110F.

[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.

All handwashing sinks measured <100F.

[CA] Handwashing facilities equipped with a mixing valve that is not readily adjustable at the faucet, shall provide warm water at least 100°F, but not greater than 108°F.

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: *Cut cucumbers in the walk-in were left uncovered.*

[CA] *Potentially foods shall be kept covered to prevent contamination.*

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

Inspector Observations: *Large amounts of food were being stored on the floor.*

[CA] *Food shall be stored a minimum of 6 inches off the floor.*

Food is being stored in single-use containers.

[CA] *Food containers intended for single use shall not be reused.*

Flour container is not labeled.

[CA] *Food storage containers shall be labeled.*

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

Inspector Observations: *Mango lassie in the front reach-in was not labeled.*

[CA] *Food prepackaged in a food facility shall bear a label with the following: 1) common name of the food, 2) list of ingredients in descending order of predominance by weight, 3) quantity of contents, 4) name and place of business of the manufacturer, packer, or distributor.*

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

Inspector Observations: *Excessive buildup of debris on shelving units.*

[CA] *Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.*

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

Inspector Observations: *Cardboard is being used to line the floor in front of the dishwashing area.*

[CA] *Discontinue the use of cardboard boxes to line shelves/flooring, use approved equipment made of materials that is easily cleanable, durable, smooth, and nonabsorbent.*

The ceiling of the walk-in is leaking.

[CA] *Refrigeration equipment shall be maintained in good condition.*

The freezer in the back of the food prep area (Hanover Beach) is not approved for commercial use.

[CA] *All utensils and equipment shall be approved, installed properly, & meet applicable standards. New and/or replacement food 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).*

NOTE: *Remove the domestic unit from the premises, or our office will impound it.*

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

Inspector Observations: *One of the tube lights in the back prep area is out.*

[CA] *Repair light.*

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations: *Detergent is being used to wipe down food contact surfaces.*

[CA] *Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).*

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: *Mop sink is leaking.*

[CA] *Repair leak.*

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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: *Mop rack is not being used to dry wet mops.*

[CA] *After use, mops shall be placed in a position that allows them to air-dry without soiling walls, equipment, or supplies.*

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

Inspector Observations: *In the back prep area, there is a gap in the ceiling panels where a panel has become dislodged.*

[CA] *Ceilings shall be maintained in good condition.*

K47 - 2 Points - Signs not posted; last inspection report not available; 113725.1, 113953.5, 113978, 114381(e)

Inspector Observations: *Permit is not posted.*

[CA] *The health permit issued by this department shall be posted in a conspicuous place in the food facility.*

Performance-Based Inspection Questions

Needs Improvement - Hot and cold water available.

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Needs Improvement - Demonstration of knowledge; food manager certification.

Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations

Item	Location	Measurement	Comments
CHICKEN CURRY	WALK IN COOLER	53.00 Fahrenheit	
YOGURT	PREP COOLER	50.00 Fahrenheit	
CHLORINE	DISHWASHER	100.00 PPM	
PANEER	WALK IN COOLER	52.00 Fahrenheit	
HOT WATER	HANDWASHING KITCHEN	93.00 Fahrenheit	
HOT WATER	HANDWASHING RESTROOM	80.00 Fahrenheit	
CHICKEN KORMA	WALK IN COOLER	53.00 Fahrenheit	
MARINATED CHICKEN	WALK IN COOLER	53.00 Fahrenheit	
HOT WATER	FOOD PREP SINK	110.00 Fahrenheit	
MIX VEGETABLE CURRY	WALK IN COOLER	55.00 Fahrenheit	
CURRY	COOLING	175.00 Fahrenheit	
HOT WATER	3-COMP SINK	108.00 Fahrenheit	
CHICKEN BIRYANI	WALK IN COOLER	57.00 Fahrenheit	
CHICK PEA CURRY	WALK IN COOLER	53.00 Fahrenheit	
SPICY CAULIFLOWER	WALK IN COOLER	52.00 Fahrenheit	
LETTUS	PREP COOLER	57.00 Fahrenheit	
TOMATOES	PREP COOLER	48.00 Fahrenheit	
CUT CUCUMBER	PREP COOLER	47.00 Fahrenheit	
CHOLA CURRY	HOT HOLDING	155.00 Fahrenheit	

Overall Comments:

Facility is closed due to improper food temperature, equipment not working properly and there is no means of keeping food at 41F and below.

Food was VC & D. Refer to VC & D report for details.

Facility has an outstanding balance of \$1,975.00 for permit renewal. Must pay before reopening.

****Subsequent follow-up inspection after first follow up shall be billed \$290/hr during business hours and \$629/hr (minimum of 2 hours) during nonbusiness hours upon availability. ****

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CLOSURE / PERMIT SUSPENSION NOTICE

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 **7/1/2025**. 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.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states 'If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.'

You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

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: SYEDA BHUTTA
PIC
Signed On: June 17, 2025