

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 FA0211927 - AAPPAKADAI INDIAN CHETTINAD		Site Address 2725 EL CAMINO REAL 108, SANTA CLARA, CA 950		Inspection Date 12/15/2023		Placard Color & Score <div style="background-color: green; color: white; padding: 10px; text-align: center;"> GREEN 69 </div>		
Program PR0303849 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name BANGALORE CAFE, LLC		Inspection Time 13:50 - 15:15			
Inspected By MAMAYE KEBEDE		Inspection Type ROUTINE INSPECTION		Consent By PAZHANIVEL GANESAN				FSC Kalidoss Raju 7/16/2025

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						
K07	Proper hot and cold holding temperatures		X		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						
K12	Returned and reservice of food	X						
K13	Food in good condition, safe, unadulterated	X						
K14	Food contact surfaces clean, sanitized			X				S
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	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	X	
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use	X	
K39	Thermometers provided, accurate	X	
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	X	
K45	Floor, walls, ceilings: built, maintained, clean		
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

OFFICIAL INSPECTION REPORT

Facility FA0211927 - AAPPKADAI INDIAN CHETTINAD		Site Address 2725 EL CAMINO REAL 108, SANTA CLARA, CA 95051	Inspection Date 12/15/2023
Program PR0303849 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name BANGALORE CAFE, LLC	Inspection Time 13:50 - 15:15
K48	Plan review		
K49	Permits available		
K58	Placard properly displayed/posted		

Comments and Observations

Major Violations

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

Inspector Observations: Multiple food products stored on the steam table including goat and chicken soups were measured below 120 oF. Some other food products were also stored at room temperature without any time/temperature logs.

[CA] All potentially hazardous foods like meat, seafood, poultry, dairy products, cooked vegetables, cooked cereals, greens, and diced tomatoes shall always be held at 41°F or below or at 135°F or above. If any food products are going to be stored at room temperature, time/temperature logs must be maintained which indicate the time the food product are taken from the fridge and the time the food products shall be discarded if not used within four hours' time. The store must also submit a clearly written standard operational procedure to our office on the implementation of the time/temperature code. Since the food products were cooked two hours ago, the chef decided to voluntarily condemned and destroyed about two gallons of goat soup and another two pound chicken soup (COS).

Follow-up By 12/15/2023

Minor Violations

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

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: Some open bag food products were stored on the shelf of in the dry storage area.

[CA] Store all open bag food products in properly labeled bulk containers.

Raw food products including beef and shell eggs were stored above ready to eat food products inside the walk-in cooler and upright fridges.

[CA] To prevent possible contamination, ready to eat food products and produce must be stored above or by the said of raw food products.

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

Inspector Observations: Some food products on boxes were stored directly on the floor or on milk crate back in the kitchen area.

[CA] To prevent insect hiding and breeding and for easy cleaning of the floor area, please store all food products at least six inches off the floor on approved shelf or dunnage rack.

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

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

Inspector Observations: The screen cover of the customer's restroom exhaust fan has excessive dust accumulation.

[CA] Clean the exhaust fan and makeup air screens regularly.

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

OFFICIAL INSPECTION REPORT

Facility FA0211927 - AAPPKADAI INDIAN CHETTINAD	Site Address 2725 EL CAMINO REAL 108, SANTA CLARA, CA 95051	Inspection Date 12/15/2023
Program PR0303849 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name BANGALORE CAFE, LLC	Inspection Time 13:50 - 15:15

Inspector Observations: *The wet rice grinder observed back in the kitchen area is not NSF/ANSI approve or ETL/UL sanitation listed.*

[CA] *Equipment used in the facility must be commercial grade one. Replace the grinder with an American National Standards Institute (ANSI) accredited certification program (e.g. NSF, UL EPH, UL Sanitation, CSA Sanitation, or ETL Sanitation) equipment one.*

Many of the food containers use bowl as a portioning utensil.

[CA] *Please approved utensils has handle to portion food products. Stop using bowls immediately.*

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: *Boxes of single use and other utensils were stored on the floor back in the storage area.*

[CA] *For easy floor cleaning and to prevent insect/rodent infestation and hiding, store all utensils/equipment at least six inches off the floor on approved shelf/dunnage rack at all the time.*

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

Inspector Observations: *Multiple counter-top stoves are used to make aappam bread outside the exhaust hood.*

[CA] *Any equipment that produce oil, grease, steam, and heat must be stored under the exhaust hood, unless the equipment has got an exemption from this department.*

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

Inspector Observations: *There was not a functional prob thermometer to measure the internal temperature of the cold and hot food products.*

[CA] *Provide an approved prob type thermometer and use it with a regular calibration and sanitization.*

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: *There is a leakage from the faucet of the urinal.*

[CA] *Repair the leakage immediately.*

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: *The janitorial sink was partially blocked by containers and the equipment storage shelf..*

[CA] *Make the janitorial sink easily accessible for employees to dispose gray water. Wet mops must also be dried hanging on the janitorial sink.*

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
Chicken soup	Steam table	120.00 Fahrenheit	
Yogurt	Ice bath	41.00 Fahrenheit	
Goat curry	Steam table	140.00 Fahrenheit	
Goat soup	Steam table	117.00 Fahrenheit	
Chicken	Walk-in freezer	0.00 Fahrenheit	
Fish	Walk-in cooler	34.00 Fahrenheit	
Chicken curry	Steam table	156.00 Fahrenheit	
Lentil	Steam table	145.00 Fahrenheit	

Overall Comments:

Note: Food safety certificate: Kalidoss Raju - 7/16/2025

OFFICIAL INSPECTION REPORT

Facility FA0211927 - AAPPKADAI INDIAN CHETTINAD	Site Address 2725 EL CAMINO REAL 108, SANTA CLARA, CA 95051	Inspection Date 12/15/2023
Program PR0303849 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name BANGALORE CAFE, LLC	Inspection Time 13:50 - 15:15

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 **12/29/2023**. 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: Pazhanivel Ganesan
Chef
Signed On: December 15, 2023