

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 FA0204426 - DARBAR INDIAN CUISINE		Site Address 129 LYTTON AV, PALO ALTO, CA 94301		Inspection Date 06/30/2025		Placard Color & Score <div style="font-size: 2em; font-weight: bold; color: red; text-align: center;">RED</div> <div style="font-size: 3em; font-weight: bold; color: black; text-align: center;">23</div>		
Program PR0305330 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name DARBAR ENTERPRISES INC		Inspection Time 12:45 - 15:00			
Inspected By TRAVIS KETCHU		Inspection Type ROUTINE INSPECTION		Consent By MANDEEP SINGH				FSC Mandeep Singh 08/21/2027

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						
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		X			
K07	Proper hot and cold holding temperatures		X		X			N
K08	Time as a public health control; procedures & records			X				
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		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					N

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	X	
K27	Food separated and protected	X	
K28	Fruits and vegetables washed		
K29	Toxic substances properly identified, stored, used	X	
K30	Food storage: food storage containers identified	X	
K31	Consumer self service does prevent contamination	X	
K32	Food properly labeled and honestly presented		
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		
K39	Thermometers provided, accurate		
K40	Wiping cloths: properly used, stored	X	
K41	Plumbing approved, installed, in good repair; proper backflow devices		
K42	Garbage & refuse properly disposed; facilities maintained	X	
K43	Toilet facilities: properly constructed, supplied, cleaned	X	
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: Only hand sink in the kitchen observed to be completely obstructed and thus completely unusable owing to the following:

- Large counter unit + trash can in front blocking access
- Cardboard box placed directly on top of the sink basin, thus preventing use

[CA] Handwashing facilities shall be left unobstructed so that they are available for use at all times.

[COS] PIC removed obstructions.

Follow-up By
07/02/2025

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

Inspector Observations: In the upper inserts of the prep unit: Orange sauce measured 55F, cut tomatoes measured 60F, and dark sauce (bidalov) measured 52F. Per the PIC, they had been in cold holding since 9:00 AM this morning (> 4 hours at time of inspection).

[CA] Potentially hazardous food shall be held at or below 41F.

[COS] Orange sauce, cut tomatoes, and dark sauce (bidalov) were VC&D. See VC&D report.

Follow-up By
07/02/2025

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

Inspector Observations: In the 2 door upright reach in near the back-screen door: Mint sauce observed to be cooling in a 5 gallon plastic bucket. Mint sauce measured 51F. Per the PIC, sauce had been cooling since yesterday.

[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.

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

Cool foods using approved containers which facilitate heat transfer, such as metal.

[COS] Mint sauce was VC&D owing to improper cooling. See VC&D report.

Follow-up By
07/02/2025

K14 - 8 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

Inspector Observations: Dishwashing machine chlorine concentration measured 0 ppm.

[CA] Mechanical sanitization shall be accomplished via contact with 50 ppm chlorine for 15 seconds.

[COS] Employees were instructed to use bleach (chlorine) as a sanitizing step after running utensils through the dishwasher.

Follow-up By
07/02/2025

Minor violation:

Brown buildup on the back wall of ice machine.

[CA] Clean and sanitize regularly to prevent buildup and potential contamination of ice.

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: 1. Observed Vermin: Documented in the following areas

- 2+ live roaches in electrical outlet socket in food storage area
- 1 dead roach in the food storage area, underneath shelving units
- 1 live nymph on the cover of a food storage container in the food storage area
- 5+ dead roaches in a sticky trap behind the door to the kitchen
- 1 live roach on top of a sticky trap behind the door to the kitchen
- 2 dead roaches underneath the 3 compartment sink

Follow-up By
07/02/2025

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- 3+ live roaches (2 nymphs) behind the shelving
 - 1 live nymph and 2 live adults on the wires underneath the prep unit across from the cook-line
 - 5+ live roaches in the wiring where there is a rectangular opening in the prep unit
 - 1 live roach on a tray next to the dump sink
 - 1 dead roach in the sticky trap in the women's restroom
2. Photographs: Taken for documentation purposes.
3. Supervisor Notified.
4. Notification: The person in charge during inspection, Mandeep Singh, has been informed that the facility must close immediately.

[CA]: The premises of each food facility must be maintained free of vermin. A facility cannot operate if there is a vermin infestation that leads to contamination of food contact surfaces, packaging, utensils, food equipment, or adulteration of food. The facility is required to cease operations immediately and must remain closed until all corrective actions on the provided checklist are completed.

Requirements Before Reopening:

1. Email the signed and completed Reopening Checklist to the assigned inspector.
2. Submit a copy of the pest control report from a licensed provider.

Minor Violations

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

Inspector Observations: Employees were not aware of proper cooling thresholds (time/temperature) and correct sanitizer concentrations as it relates to dishwashing.

[CA] All food employees shall have adequate knowledge of, and shall be properly trained in, food safety as it relates to their assigned duties.

K08 - 3 Points - Improperly using time as a public health control procedures & records; 114000

Inspector Observations: Written procedures for TPHC are not available.

[CA] Provide written procedures and time marking for PHFs utilizing time as a public health control (TPHC).

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

Inspector Observations: In the front area adjacent to the coffeemaker: Dump sink is capable of outputting water at 56F.

[CA] Dump sink shall be capable of outputting water at 120F.

K26 - 2 Points - Unapproved thawing methods used; frozen food; 114018, 114020, 114020.1

Inspector Observations: In the prep sink: Frozen chicken observed to be thawing. Chicken measured 39F.

[CA] Frozen potentially hazardous food shall only be thawed in one of the following ways: 1) under refrigeration that maintains the food temperature at 41°F or below, 2) completely submerged under potable running water for a period not to exceed two hours at a water temperature of 70°F or below, and with sufficient water velocity to agitate and flush off loose particles into the sink drain, 3) in a microwave oven if immediately followed by immediate preparation, 4) as part of a cooking process.

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: In the storage room: Observed 4+ containers of powder with lids partially off.

[CA] Food shall be kept covered to prevent potential contamination. This is especially important owing to the presence of cockroaches inside the facility.

K29 - 2 Points - Toxic substances improperly identified, stored, used; 114254, 114254.1, 114254.2

Inspector Observations: Chemicals are being stored above the dishwashing area.

[CA] Store chemicals separate and away from the storage and preparation of food or food contact surfaces and linens.

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

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Inspector Observations: *A container of rice is being stored on the floor in the food storage room.*

[CA] *Food shall be stored at least 6 inches above the floor to prevent contamination.*

K31 - 2 Points - Consumer self service does not prevent contamination; 114063, 114065

Inspector Observations: *At the consumer self-service buffet: Sneeze guards are too high to prevent potential contamination of food dish.*

[CA] *Food available for consumer self-service shall be protected from potential airborne contamination.*

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

Inspector Observations: *In the bathroom, ventilation fan is dirty.*

[CA] *Ventilation shall be kept clean.*

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: *In the storage room: Observed multiple single-use milk/yogurt containers being reused to store food.*

[CA] *Discontinue the utilization of single-use, non food-grade containers.*

The following refrigeration unit gaskets are in disrepair:

- 2 door unit in the storage room

- both sides of the prep cooler unit across from the cook-line

[CA] *Repair/replace gaskets so that they are able to provide adequate sealing for refrigeration units.*

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: *Cardboard is being used to line the floor in front of the cook line.*

[CA] *Discontinue the use of cardboard to line the floor. Nonfood contact surfaces shall be smooth, cleanable, and nonabsorbent.*

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

Inspector Observations: *Observed multiple soiled wiping cloths on counters.*

[CA] *Dry or wet cloths that are used with raw foods of animal origin shall be kept separate from cloths used for other purposes, and wet cloths used with raw foods of animal origin shall be kept in a separate sanitizing solution.*

K42 - 2 Points - Garbage and refuse improperly disposed; 114244, 114245, 114245.1, 114245.2, 114245.3, 114245.4, 114245.5, 114245.6, 114245.7, 114245.8

Inspector Observations: *Two cans of garbage, stacked on top of one another, are being stored in the facility. Upper garbage can is stored over a food preparation area.*

[CA] *Store garbage outside of facility. Garbage shall not be stored above or adjacent to food, or food preparation surfaces.*

K43 - 2 Points - Toilet facilities: improperly constructed, supplied, cleaned; 114250, 114250.1, 114276

Inspector Observations: *Toilet paper rolls are being stored outside of dispensers in the restroom.*

[CA] *Toilet paper rolls shall be stored inside dispensers to prevent potential contamination.*

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

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Inspector Observations: In the storage room: Observed multiple jackets hanging over food.

[CA] No person shall store clothing or personal effects in any area used for the storage and preparation of food or food contact surfaces. Store jackets in adjacent locker intended for storage of personal belongings.

Observed gaps on the outside of screen that are > 1/4 inch.

[CA] Seal or replace screen to prevent the intrusion of vermin.

Large number of unused cardboard boxes stored throughout the kitchen area/storage room.

[CA] Equipment that is not in use shall be removed from the premises to prevent the potential harborage of vermin.

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

Inspector Observations: Observed broken tiles in the following locations:

- Food storage room

- Food prep area in front of the ice machine

Observed chipped/loose caulking where the wall meets the dishwashing sink

[CA] Repair floor tiles and caulking so that they are smooth, nonabsorbent, and easily cleanable, and so that they do not provide potential harborage for vermin.

Observed general buildup of food in the following locations:

- On the wall behind the 2 compartment sink

- On the floor underneath the prep unit

[CA] Repair the wall with a durable, smooth, nonabsorbent, and easily cleanable surface.

In the ceiling of the storage room: Observed hole to the attic, in which various items are being stored.

[CA] Cover opening to the attic and discontinue storage of items in the aforementioned space.

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

Inspector Observations: Restroom is missing a sign over hand sink stating that "Employees must wash hands prior to returning to work".

[CA] A sign or poster that notifies food employees to wash their hands shall be posted at all handwashing stations used by food employees.

Performance-Based Inspection Questions

Needs Improvement - No rodents, insects, birds, or animals.

Needs Improvement - Proper cooling methods.

Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations

Item	Location	Measurement	Comments
cut tomatoes	prep unit upper insert	60.00 Fahrenheit	VC&D. See VC&D report
water	dump sink	56.00 Fahrenheit	
orange sauce	prep unit upper insert	55.00 Fahrenheit	VC&D. See VC&D report
soup	2 door upright reach in by screen door	40.00 Fahrenheit	
yellow soup	on top of a box of ginger	180.00 Fahrenheit	
hot water	2 compartment sink	120.00 Fahrenheit	
chlorine sanitizer	dishwasher	0.00 PPM	
warm water	hand sink	100.00 Fahrenheit	
mint sauce	2 door upright reach in by screen door	51.00 Fahrenheit	VC&D. See VC&D report
dark sauce (bidalov)	prep unit upper insert	52.00 Fahrenheit	VC&D. See VC&D report

Overall Comments:

Food facility is closed owing to the following unresolved major violations:

1) Cockroach infestation

[CA] The premises of each food facility must be maintained free of vermin. A facility cannot operate if there is a vermin infestation

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that leads to contamination of food contact surfaces, packaging, utensils, food equipment, or adulteration of food. The facility is required to cease operations immediately and must remain closed until all corrective actions on the provided checklist are completed.

The following must be provided before scheduling a follow-up inspection:

- 1) Vermin reopening checklist**
- 2) Report from a licensed pest control company stating that cockroaches have been abated, and that they have observed no further activity**

A follow-up inspection will be conducted to verify compliance with all of the cited major violations. Call or email to schedule. Subsequent follow-up inspections after the first shall be billed at \$298/hour, one hour minimum, during normal business hours (7:30 AM to 4:30 PM), or \$645 for a minimum of 2 hours, during non-business hours and in accordance with the inspector's availability.

The posted placard is property of the Santa Clara County Department of Environmental Health and shall not be removed, covered-up, relocated, tampered with, camouflaged, or copied. Failure to comply may result in a fine and enforcement action as per county ordinance section B11-55.

Joint inspection with Maverick Chin. Report written by Maverick.

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 **7/14/2025**. 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: mandeep singh
owner

Signed On: June 30, 2025