

# 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 FA0201796 - AMBROSIA INDIA BISTRO		Site Address 133 N SANTA CRUZ AV, LOS GATOS, CA 95030		Inspection Date 03/10/2025	
Program PR0305835 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name SHREE SKR GROUP		Inspection Time 12:25 - 14:15
Inspected By FRANK LEONG	Inspection Type ROUTINE INSPECTION		Consent By SHYAM KHANAL	FSC KAPIL DHAKAL 12/11/2028	

Placard Color & Score
<b>GREEN</b>
<b>80</b>

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			N
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						
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		
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		
K35 Equipment, utensils: Approved, in good repair, adequate capacity		
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

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

**Inspector Observations:** *In the kitchen area in the 2 door undercounter refrigerator, measured a container of samosas at 58F and a pan of fried vegetable fritters at 78F. Per operator, container of samosas stored on counter for 45 minutes and returned to the 2 door undercounter refrigerator, and vegetable fritters cooked 2 hours prior. [CA] Ensure potentially hazardous foods are held cold at 41F or below or held hot at 135F and above to prevent bacterial growth. [SA] Operator left container of samosas in the 2 door undercounter refrigerator to facilitate proper holding temperatures, and to serve vegetable fritters within 2 hours, or a total of 4 hours when removed from temperature control. Operator to place time label on vegetable fritters for use within 4 hours.*

### Minor Violations

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

**Inspector Observations:** *At the bar area, observed a lack of hand soap and paper towels. Observed handwash station in the kitchen area is stocked with hand soap and paper towels. [CA] Ensure all handwash stations are stocked with hand soap and paper towels to allow for proper handwashing. Hand soap and paper towels shall be provided from their respective dispensers. [COS] Operator provided a bottle of hand soap and paper towels.*

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

**Inspector Observations:** *Observed accumulation in the nozzle of the soda gun/dispenser. [CA] Ensure soda gun/dispenser is regularly cleaned and sanitized to prevent contamination.*

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

**Inspector Observations:** *In the kitchen area, observed food grade containers of spice with missing covers. [CA] Ensure all containers of food are covered with a fitted lid.*

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:** *Observed ice scoop stored in the ice machine with the handle in direct contact with ice. [CA] Ensure ice scoop is stored with the handle facing away from ice in the ice machine to prevent possible contamination.*

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

**Inspector Observations:** *Observed cracks and crevices around installed stainless steel shelving, around wall mounted knife racks, and on the large wooden shelving above the kitchen entrance. [CA] Ensure all cracks and crevices are sealed to prevent harborage of vermin.*

### Performance-Based Inspection Questions

- Needs Improvement - Adequate handwash facilities: supplied or accessible.
- Needs Improvement - Proper hot and cold holding temperatures.

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## Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
vegetable fritters	2 door undercounter refrigerator	78.00 Fahrenheit	
cooked daal	counter-top	178.00 Fahrenheit	
hot water	handwash sink (bar)	100.00 Fahrenheit	
yogurt	reach in refrigerator	41.00 Fahrenheit	
orange juice	2 door undercounter refrigerator	41.00 Fahrenheit	
chicken curry	walk-in refrigerator	41.00 Fahrenheit	
saag	prep unit	34.00 Fahrenheit	
hot water	3 door prep unit	120.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	
tandori chicken	2 door undercounter refrigerator	41.00 Fahrenheit	
paneer	2 door prep unit	40.00 Fahrenheit	
marinated salmon	2 door undercounter refrigerator	41.00 Fahrenheit	
chicken curry	prep unit	33.00 Fahrenheit	
cooked daal	prep unit	35.00 Fahrenheit	
tikka masala	walk-in refrigerator	41.00 Fahrenheit	
samosas	2 door undercounter refrigerator	58.00 Fahrenheit	
heavy cream	walk-in refrigerator	37.00 Fahrenheit	
cooked chickpeas	2 door prep unit	35.00 Fahrenheit	
ambient air temperature	2 door undercounter refrigerator (beer tap)	40.00 Fahrenheit	
chlorine sanitizer	warewash machine	50.00 PPM	
mango lassi	reach in refrigerator	41.00 Fahrenheit	
tikka masala	2 door prep unit	38.00 Fahrenheit	

## Overall Comments:

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 3/24/2025. 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




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**Received By:** SHYAM KHANAL  
OWNER

**Signed On:** March 10, 2025