

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 FA0240593 - ATULYA BHARAT	Site Address 1710 BERRYESSA RD 107, SAN JOSE, CA 95133	Inspection Date 09/23/2026
Program PR0350121 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name ATULYA BHARAT LLC	Inspection Time 13:10 - 13:20
Inspected By ALEXANDER ALFARO	Inspection Type LIMITED INSPECTION	Consent By ATULYA

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

K10 - 8 Points - Improper cooking time & temperatures; 114004, 114008, 114010

Inspector Observations:

The final cook temperature of chicken was measured between 135-150F.

Note: Chicken is cooked in the tandoor oven using metal skewers in indirect heat. Infrared temperature of the oven measured as "Hi". Infrared thermometer range upper limit is 662F.

[CA] Chicken shall be cooked to a minimum internal temperature of 165°F or above.

[COS] EH inspector instructed staff to finish cooking chicken to 165F internal.

Minor Violations

No minor violations were observed during this inspection.

Performance-Based Inspection Questions

N/A

Measured Observations

N/A

Overall Comments:

A limited inspection was conducted due to major violations noted during a complaint investigation.

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 **10/7/2026**. 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: Atulya
Owner
Signed On: September 23, 2026