

**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**

<b>Facility</b> FA0253781 - CHAAT BHAVAN		<b>Site Address</b> 165 E EL CAMINO REAL, MOUNTAIN VIEW, CA 9404		<b>Inspection Date</b> 04/29/2025	
<b>Program</b> PR0369671 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			<b>Owner Name</b> GOLDEN STAR HOSPITALITY		<b>Inspection Time</b> 13:45 - 15:15
<b>Inspected By</b> KAYA ALASSFAR	<b>Inspection Type</b> ROUTINE INSPECTION	<b>Consent By</b> GUDAWAR SINGH	<b>FSC</b> GUDAWAR SINGH 7/24/2028		

<b>Placard Color &amp; Score</b>
<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						S
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						
K07	Proper hot and cold holding temperatures			X				
K08	Time as a public health control; procedures & records		X					N
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		
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		X
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		
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

# OFFICIAL INSPECTION REPORT

Facility FA0253781 - CHAAT BHAVAN	Site Address 165 E EL CAMINO REAL, MOUNTAIN VIEW, CA 94040	Inspection Date 04/29/2025
Program PR0369671 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name GOLDEN STAR HOSPITALITY LLC	Inspection Time 13:45 - 15:15
K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

## Comments and Observations

### Major Violations

K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000

**Inspector Observations: Multiple PHFs (cooked cauliflower, potato balls, pickles, halva) are left on counter at room temperature, per PIC, these items are on TPHC, no time marking or TPHC procedure was available for review upon request.**

**[CA] When time only, rather than time and temperature is used as a public health control, PHFs shall be time marked to indicate when item is removed from temperature control, discarded if not consumed or served within 4 hours, and written procedures shall be readily available for review.**

**[COS] Employee was directed by PIC to put time markings and to discard within 4 hours from when PHFs were removed from temperature control.**

### Minor Violations

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

**Inspector Observations: The following Potentially Hazardous Foods (PHFs) were measured at improper holding temperatures (43F-47F) : Stored inside the walk in refrigerator : Curries, mixed vegetables, paneer, pasta, rice, noodles, potato balls, gravy etc. Ambient temperature was measure at 43F.**

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

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

**Inspector Observations: Multiple PHFs such us gravy, beans and sauces are cooled in deep large container.**

**[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. Stir frequently to facilitate rapid cooling.**

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: Trays of sauces stored to cool directly on the floor.**

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

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: - Working utensils stored in standing water at the cookline.  
- Bowl with no handles stored in contact with food.**

**[CA] Store utensils in the following manner : in the food container where the handle does not come in contact with the food, in water with the temperature is at 135F or above or 41F or below, at room temperature and wash every 4 hours.**

**Discontinue use of bowls to scoop food, use scoop with a handle and store in a way that it does not come in contact with food.**

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

**Inspector Observations: Wet soiled wiping cloths left on the counter.**

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

### Performance-Based Inspection Questions

Needs Improvement - Time as a public health control; procedures & records.

# OFFICIAL INSPECTION REPORT

<b>Facility</b> FA0253781 - CHAAT BHAVAN	<b>Site Address</b> 165 E EL CAMINO REAL, MOUNTAIN VIEW, CA 94040	<b>Inspection Date</b> 04/29/2025
<b>Program</b> PR0369671 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	<b>Owner Name</b> GOLDEN STAR HOSPITALITY LLC	<b>Inspection Time</b> 13:45 - 15:15

## Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
NOODLES	WALK IN	43.00 Fahrenheit	
PASTA	WALK IN	43.00 Fahrenheit	
CHLORINE	DISHWASHER	50.00 PPM	
CHUTNEYS	PREP REFRIGERATOR	41.00 Fahrenheit	
WATER	3-COMP SINK, FOOD PREP SINK	120.00 Fahrenheit	
GRAVY	WALK IN	44.00 Fahrenheit	
RICE	WALK IN	43.00 Fahrenheit	
POTATOES	PREP REFRIGERATOR	41.00 Fahrenheit	
CUT TOMATOES	PREP REFRIGERATOR	41.00 Fahrenheit	
CUALIFLOWER	ON COUNTER	60.00 Fahrenheit	
SALSA	ON COUNTER	47.00 Fahrenheit	
CURRIES	WALK IN	41.00 Fahrenheit	
SPINACH SAUCE	PREP REFRIGERATOR	41.00 Fahrenheit	
PANEER	PREP REFRIGERATOR	41.00 Fahrenheit	
COOKED SEMOLINA	ON COUNTER	119.00 Fahrenheit	
BEAN SPROUT	PREP REFRIGERATOR	40.00 Fahrenheit	
WATER	HAND SINK	100.00 Fahrenheit	

## Overall Comments:

**CO0156726**

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 **5/13/2025**. 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




---

**Received By:** GUDAWAR SINGH  
MANAGER

**Signed On:** April 29, 2025