

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 FA0273155 - TANDOORI PIZZA		Site Address 3350 ZANKER RD 30, SAN JOSE, CA 95134		Inspection Date 03/10/2026		Placard Color & Score YELLOW 57		
Program PR0413018 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name TANDOORI PIZZA SAN JOSE		Inspection Time 15:30 - 17:10			
Inspected By MAVERICK CHIN		Inspection Type ROUTINE INSPECTION		Consent By ALI				FSC Not Available

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			S
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		X			N
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				S

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		
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		X
K35	Equipment, utensils: Approved, in good repair, adequate capacity		X
K36	Equipment, utensils, linens: Proper storage and use		
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use		X
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		X
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:

SECOND REPEAT VIOLATION

All three hand sinks in the kitchen lacked paper towels in their wall-mounted dispensers.

Bottle of detergent observed in the wash basin of the hand sink next to the three compartment sink.

Hand sink at the main preparation area of the kitchen is unable to dispense any water from both knobs of the faucet (hot and cold).

Hand sink at the bar lacked soap.

[CA] Single-use sanitary towels shall be provided in dispensers; heated-air hand drying device may be substituted for single-use towels.

Provide handwashing cleanser in dispenser at handwash stations at all times.

Handwashing facility shall be clean, unobstructed, and accessible at all times.

[SA] Employees provided loose paper towels and bottled soap.

Follow-up By 03/13/2026

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

Inspector Observations:

SECOND REPEAT VIOLATION

Numerous potentially hazardous foods, including pastas, various cheeses, makhani (cream-based) sauce, curry sauces, uncanned olives, uncanned potatoes, and tomato sauce measured between 63F and 64F while maintained in the left-side prep cooler in the main kitchen area. Ambient of the unit measured 64F via probe. Per staff, some of the items had been placed into the refrigerator last night, and some had been placed into the refrigerator at 10:30AM this morning.

Creamy garlic sauce measured 85F in a container while maintained out of temperature control on the right-side prep cooler. Per staff, item had been taken out of the right-side prep cooler for preparation less than 1 hour prior.

[CA] Potentially hazardous foods shall be held at 41F or below, or at 135F or above to prevent the growth of bacteria.

[COS] Staff voluntarily discarded all potentially hazardous foods in the left-side prep cooler. Creamy garlic sauce relocated to the lower portion of the right-side prep cooler.

Follow-up By 03/13/2026

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:

SECOND REPEAT VIOLATION

Chlorine sanitizer measured 0 ppm in the mechanical dishwasher during active warewashing.

[CA] Maintain chlorine in mechanical warewash machine at 50 PPM.

[SA] Facility shall discontinue the use of the mechanical dishwasher until it is capable of outputting chlorine at 50 ppm. In the meantime, facility shall manually, wash, rinse, and sanitize in the three compartment sink.

Manual warewashing shall be accomplished by using a three-compartment sink where the utensils are first precleaned, washed with hot soapy water, rinsed with hot water, sanitized with an approved method, and air dried. Use 1 TBS of bleach (5.25%) per 1 gal. of water for chlorine solution (100 PPM). Use 1 tbs of quaternary ammonium (10%) per 2 gal. of water for quaternary ammonium (200 PPM).

Follow-up By 03/13/2026

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***Note: Bleach was available**

Minor violation:

- 1. Accumulation of grime and old food debris on the blade of table-mounted can opener.**
- 2. Accumulation of black and brown organic residue on the nozzle of the soda gun at the bar.**

[CA] Food contact surfaces shall be maintained clean.

Minor Violations

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

Inspector Observations:

SECOND REPEAT VIOLATION

Facility could not provide a valid food safety certificate.

Facility could not provide any valid food handler cards for employees.

[CA] Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have a valid Food Safety Certificate available for review at all times.

Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.

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

Inspector Observations:

Hand sink at the middle of the preparation area is incapable of dispensing either hot or cold water from both faucets. Faucet handles appear to be stuck in place.

[CA] Handwashing facilities equipped with a mixing valve that is not readily adjustable at the faucet, shall provide warm water at least 100°F, but not greater than 108°F.

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations:

5+ flies observed in the kitchen area.

[CA] Food facility shall be kept free of non-disease carrying insects, weevils, ants, gnats, and fruit flies.

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations:

Employees could not provide chlorine test strips.

[CA] Testing equipment and materials shall be provided to adequately measure the applicable sanitization method used during manual or mechanical warewashing.

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:

Ambient of the left-side prep cooler measured 64F via probe.

[CA] Refrigeration shall be capable of maintaining potentially hazardous foods at 41F or below.

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

Inspector Observations:

Heavy accumulation of grease on the hood filters above the pizza oven.

[CA] Clean regularly to allow for the adequate ventilation of heat/grease.

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

Inspector Observations:

Excessive accumulation of grease on the ceiling around the vent stack for the pizza oven. Heavy accumulation of brown matter on the wall behind the mechanical dishwasher.

[CA] Walls and/or floors in food preparation area shall be kept clean.

K49 - 2 Points - Permits not available; 114067(b,c), 114381(a), 114387

Inspector Observations:

--48 HOUR NOTICE--

Our records indicate this facility is operating without a valid permit and has a delinquent account. Your balance due is \$ \$1,383.75. Payment must be made immediately to DEH at the address at the top of this report or via our website at www.Ehinfo.org.

A facility that submits payment of the outstanding balance within 48 hours (2 business days) of this notice will be issued and mailed an operating permit by this department. Failure to comply within 48 hours will result in facility closure and additional enforcement, including but not limited to reinspection(s) and additional cost recovery fees.

A facility found to be in continued operation without a permit may incur a penalty of three (3) times the operating permit fee, and fee(s) for re-inspection(s) charged at the current hourly rate approved by the Santa Clara County Board of Supervisors. Penalties and fees incurred due to enforcement activities must be paid in full prior to the issuance of an operating permit.

Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Needs Improvement - Food contact surfaces clean, sanitized.

Measured Observations

Item	Location	Measurement	Comments
ranch sauce	one-door under-counter cooler - register	41.00 Fahrenheit	
curry sauce	prep cooler - left	64.00 Fahrenheit	
warm water	hand sink - dishwashing area	100.00 Fahrenheit	
mozzarella	prep cooler - left	64.00 Fahrenheit	
makhani sauce	walk-in cooler	41.00 Fahrenheit	
paneer	prep cooler - right	41.00 Fahrenheit	
chlorine sanitizer	mechanical dishwasher	0.00 PPM	
mozzarella sticks	upright freezer	13.00 Fahrenheit	
sliced tomatoes	walk-in cooler	40.00 Fahrenheit	
chicken	prep cooler - right	40.00 Fahrenheit	
hot water	three compartment sink - bar	120.00 Fahrenheit	
hot water	three compartment sink - kitchen	120.00 Fahrenheit	
frozen lamb	upright freezer	13.00 Fahrenheit	
warm water	hand sink - bar	100.00 Fahrenheit	
hot water	prep sink	120.00 Fahrenheit	
ambient	four-door under-counter cooler - bar	41.00 Fahrenheit	
burata	prep cooler - left	63.00 Fahrenheit	
ham	walk-in cooler	40.00 Fahrenheit	
pepperoni	prep cooler - right	40.00 Fahrenheit	
ambient	prep cooler - left	64.00 Fahrenheit	
lamb	walk-in cooler	40.00 Fahrenheit	

Overall Comments:

Two or more major violations were cited during the routine inspection.

A follow-up inspection will be conducted in the next 1 to 3 business days to verify compliance with all of the cited major violations.

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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.

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 **3/24/2026**. 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: Baljit
Staff
Signed On: March 10, 2026