

# 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

**- No Consent By**



## OFFICIAL INSPECTION REPORT

Facility FA0259154 - GREAT KHANS BHANDAL INC		Site Address 2200 EASTRIDGE LP 9207, SAN JOSE, CA 95122		Inspection Date 10/15/2025	
Program PR0379686 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name DILPREET BHANDEL		Inspection Time 15:40 - 16:30
Inspected By HENRY LUU	Inspection Type ROUTINE INSPECTION		Consent By	FSC Not Available	

Placard Color & Score
<b>GREEN</b>
<b>71</b>

RISK FACTORS AND INTERVENTIONS	IN	OUT		COS/SA	N/O	N/A	PBI
		Major	Minor				
K01 Demonstration of knowledge; food safety certification			X				N
K02 Communicable disease; reporting/restriction/exclusion	X						
K03 No discharge from eyes, nose, mouth	X						S
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				
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	X	
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	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		
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		X
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: Bean sprouts, sliced tomatoes, chow mein noodles, cubed tofu, cubed hot dogs, imitation crab maintained in inadequate ice baths at the buffet line. PHF items measured between 47F to 54F. Observed ice maintained below the containers, but not in direct contact for PHF items in bowls.**

Follow-up By  
10/20/2025

**Plastic container of chopped imitation crab and chop hot dogs maintained inside the walk-in refrigerator measured at 50F. Employee stated that items were prepared the night before. Ambient temperature of the walk-in refrigerator measured at 51F via probe thermometer placed inside.**

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

**[COS/SA] Ice was added to items on the service line to immediately cool. Hot dogs and imitation crab inside the walk-in refrigerator was VC&D due to time and temperature abuse. All other PHF items inside the walk-in refrigerator (noodles prepared today and bean sprouts) relocated into the walk-in freezer as facility does not have any other refrigeration units available.**

### Minor Violations

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

**Inspector Observations: Five-year Food Safety Certified (FSC) manager certificate unavailable for review. [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.**

**Employees' three-year food handler cards unavailable for review and/or observed expired.**

**[CA] 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.**

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

**Inspector Observations: Hand wash station at the griddle and inside the kitchen observed heavily soiled with grime. Hand soap dispenser at the hand wash station in the kitchen is partially obstructed with spray bottles hanging on the splash guard.**

**[CA] Handwashing facility shall be clean, unobstructed, and easily accessible at all times.**

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

**Inspector Observations: Rodent droppings observed in the following areas:**

- Inside shelf below the cash register and along the service line.
- On floor behind the beverage refrigerator and ice machine.

Follow-up By  
10/20/2025

**Employees unsure the frequency of which facility is serviced. No other signs of vermin activity observed.**

**[CA] Clean and sanitize area of old droppings.**

K24 - 2 Points - Person in charge not present and not performing duties; 113945-113945.1, 113984.1, 114075

**Inspector Observations: Manager or "person in charge" unavailable at time of inspection.**

**[CA] A "person in charge" who is responsible for operation of facility shall be present at the food facility during all hours of operation.**

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)

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**Inspector Observations:** *Observed opened piece of raw meat maintained directly on top of container inside the walk-in freezer.*

**[CA]** *All food shall be separated and protected from possible contamination. Maintain food in containers with tight fitting lids and/or wrap using food grade wraps.*

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 temperature of the walk-in refrigerator measured at 51F via probe thermometer placed inside.*

**[CA]** *Refrigeration must be capable of maintaining PHFs at 41°F or below. Temporarily discontinue use of walk-in refrigerator to store PHF items until unit is repaired and able to maintain PHF items at 41F or below.*

**Observed cutting board heavily stained and scored.**

**[CA]** *Surfaces of equipment such as cutting blocks and boards that are scratched and scored so that they can no longer be effectively be cleaned and sanitized shall be resurfaced or replaced.*

**Handle of the walk-in freezer door observed broken. Observed string tied to the opening mechanism to pull and open door.**

**[CA]** *All utensils and equipment shall be approved, installed properly, & meet applicable standards. Repair freezer door opening mechanism.*

Follow-up By 10/20/2025
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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 maintained directly on top of cases of sodas below the service line.*

**[CA]** *Properly store utensils and equipment in a clean and sanitary manner.*

**Observed pressurized cylinder not securely fastened to a rigid structure.**

**[CA]** *All pressurized cylinders shall be securely fastened to a rigid structure.*

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

**Inspector Observations:** *Rear door of the facility maintained opened during the inspection.*

**[CA]** *Keep back door closed at all times to prevent the entrance and harborage of vermin.*

**Employee's personal belongings observed stored in areas of and/or new food storage, food preparation.**

**[CA]** *No person shall store clothing or personal effects in any area used for the storage and preparation of food or food contact surfaces. Utilize provided lockers.*

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

**Inspector Observations:** *Heavy accumulation of grease and grime observed on walls in the kitchen as well as around the griddle area.*

**Heavy accumulation of grease, grime, and food debris observed on floors throughout the facility.**

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

## Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Needs Improvement - Demonstration of knowledge; food manager certification.

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## Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
Seafood mix	Service line	33.00 Fahrenheit	
Sliced lamb	Service line	12.00 Fahrenheit	
Hot water	Three-compartment sink	128.00 Fahrenheit	
Sliced beef	Service line	10.00 Fahrenheit	
Warm water	Hand wash sink	103.00 Fahrenheit	
Ambient	Walk-in freezer	5.00 Fahrenheit	

## Overall Comments:

- *A follow-up inspection will be conducted to verify compliance of violations with comply-by dates.*
  
- *Subsequent follow-up inspection after first follow-up shall be billed \$298/hour, minimum one hour, during normal business hours (Monday - Friday, 7:30 AM to 4:30 PM), and \$645 for a minimum of two hours, during non-business hours, and upon inspector availability.*

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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 **10/29/2025**. 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:**

**Signed On:** October 15, 2025

**Comment:** Employee refused to sign for report and stated that she will provide inspection report to owner.