

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 FA0250549 - NEW INDIA BAZAR		Site Address 2213 EL CAMINO REAL, SANTA CLARA, CA 95050		Inspection Date 05/12/2026		Placard Color & Score GREEN 82		
Program PR0360848 - NO FOOD PREP > 20,000 SQ FT - FP08			Owner Name R&V ENTERPRISES INC		Inspection Time 10:00 - 11:30			
Inspected By KATHY VO		Inspection Type ROUTINE INSPECTION		Consent By PINAK				FSC Exempt

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						
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						S
K07	Proper hot and cold holding temperatures		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							

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	X	
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		
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		X
K44	Premises clean, in good repair; Personal/chemical storage; Adequate vermin-proofing		X
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	FA0250549 - NEW INDIA BAZAR	Site Address	2213 EL CAMINO REAL, SANTA CLARA, CA 95050	Inspection Date	05/12/2026
Program	PR0360848 - NO FOOD PREP > 20,000 SQ FT - FP08	Owner Name	R&V ENTERPRISES INC	Inspection Time	10:00 - 11:30
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: *Measured cut wintermelon and cut watermelon at 56F. Per PIC, wintermelon and watermelon were cut and placed into produce cooler less than 1 hour prior to temperature measurement. Measured tofu and sprouts at 51F. Per PIC, tofu and sprouts have been stocked in the produce cooler since overnight. [CA] Potentially Hazardous Foods shall be kept at 41F or below or 135F or above. [COS] Cut wintermelon and watermelon were relocated to the upright coolers to facilitate rapid cooling. The tofu and sprouts were voluntarily condemned and discarded. See VC&D form.*

Minor Violations

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

Inspector Observations: *Observed food stored directly on the floor in the back storage area and walk-in coolers. [CA] Food shall be stored six inches above the floor to prevent contamination and facilitate ease of cleaning.*

K32 - 2 Points - Food improperly labeled & not honestly presented: 114087, 114089, 114089.1(a, b), 114090, 114093.1

Inspector Observations: *Observed several prepackaged foods for sale on display shelves without proper labeling. [CA] Food prepackaged in a food facility shall bear a label with the following: 1) common name of the food, 2) list of ingredients in descending order of predominance by weight, 3) quantity of contents, 4) name and place of business of the manufacturer, packer, or distributor.*

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: *Measured the ambient temperature of the produce display coolers at 55F. [CA] Refrigeration units shall maintain foods at 41F or below. Discontinue storage of Potentially Hazardous Foods until the unit is repaired.*

K43 - 2 Points - Toilet facilities: improperly constructed, supplied, cleaned; 114250, 114250.1, 114276

Inspector Observations: *Observed restroom doors lack self-closing devices. [CA] Toilet rooms shall be separated by well-fitted, self-closing doors that prevent the passage of flies, dust, or odors.*

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: *1) Observed several holes in the ceiling above the upright display coolers. [CA] Seal all gaps in the facility. The facility shall be fully enclosed to prevent pest entrance and harborage.*

2) Observed storage of unused cooking equipment in the warehouse storage area. [CA] The premises of a food facility shall be free of litter and items that are unnecessary to the operation or maintenance of the facility, such as equipment that is nonfunctional or no longer used.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

OFFICIAL INSPECTION REPORT

Facility FA0250549 - NEW INDIA BAZAR	Site Address 2213 EL CAMINO REAL, SANTA CLARA, CA 95050	Inspection Date 05/12/2026
Program PR0360848 - NO FOOD PREP > 20,000 SQ FT - FP08	Owner Name R&V ENTERPRISES INC	Inspection Time 10:00 - 11:30

Measured Observations

Item	Location	Measurement	Comments
yogurt	walk-in cooler (3)	41.00 Fahrenheit	warehouse storage area
cut watermelon	produce cooler	56.00 Fahrenheit	
samosa	hot holding box (front)	135.00 Fahrenheit	
milk	walk-in cooler (1)	41.00 Fahrenheit	
tofu	produce cooler	52.00 Fahrenheit	
water	handwash sink	100.00 Fahrenheit	
milk	display coolers	41.00 Fahrenheit	
moong bean sprouts	produce cooler	52.00 Fahrenheit	
yogurt	walk-in cooler (2)	41.00 Fahrenheit	warehouse storage area

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 **5/26/2026**. 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: Pinak Sharma
Employee
Signed On: May 12, 2026