

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 FA0303280 - JAKS AUTHENTIC INDIAN & MODERN VIBE		Site Address 3333 CORONADO PL, SANTA CLARA, CA 95054		Inspection Date 06/17/2026	
Program PR0445716 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name JAGAN BALASON DARAM		Inspection Time 13:20 - 15:00
Inspected By THAO HA	Inspection Type ROUTINE INSPECTION	Consent By KALPANA NANJAPPAN	FSC Rohit Kumar Behera 10/07/2030		

Placard Color & Score GREEN 95

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						
K07	Proper hot and cold holding temperatures			X	X			
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		
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		
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		
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		

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K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

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

Inspector Observations: 1) House made mango puree and pineapple syrup measured to be 48F. Both bottles observed to be partially covered in ice. [CA] Maintain PHFs at 41F and below for cold holding. For effective ice bath, ensure ice water levels sufficiently cover the side of the containers of PHFs. [COS] Ice was added to ice bath.

2) Dal measured to be 133F. Dal was on stove with burner off. [CA] Keep PHFs at 135F and above for hot holding. Keep PHFs in active temperature control. Recommending placing thick sauces into steam table or double boiler to keep hot,[COS] Operator turned on stove to reheat dal to 165F.

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: 1) Silicon backing for dishwasher drain board observed to be fraying and some mold build up observed on backing. [CA] Repair silicon seal to ensure food debris does not accumulate between wall and drainboards.

2) Gasket for doors on the cooler at each end of cooler observed to have tearing at the top of the doors. [CA] Repair and keep gaskets in good condition.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
Hot water	3-comp sink	120.00 Fahrenheit	
Marinated fish	Walk in cooler	40.00 Fahrenheit	
Green Chutney	Prep cooler across from griddle	39.00 Fahrenheit	
Chlorine	bar under counter dishwasher	50.00 Fahrenheit	
Biriyani	Steam table	144.00 Fahrenheit	
Lamb curry	Walk in cooler	27.00 Fahrenheit	
Corn	Drawer under griddle	41.00 Fahrenheit	
Black rice	Walk in cooler	45.00 Fahrenheit	
Paneer	Prep cooler by large stoves	38.00 Fahrenheit	
Chlorine	Upright dishwasher	50.00 Fahrenheit	
Quat ammonia	3-comp sink	200.00 Fahrenheit	
Lassi	1 door cooler by end of cookline	39.00 Fahrenheit	
Warm water	Handwash sink	100.00 Fahrenheit	
Lassi	Walk in cooler	40.00 Fahrenheit	
Mango Puree	Ice bath at bar	48.00 Fahrenheit	
Boiled potato	Drawer under griddle	40.00 Fahrenheit	
Cream	Prep cooler by large stoves	38.00 Fahrenheit	
White rice	Steam table	139.00 Fahrenheit	
Lamb curry	Steam table	158.00 Fahrenheit	
Pineapple syrup	Ice bath at bar	47.00 Fahrenheit	
White rice	Walk in cooler	45.00 Fahrenheit	

Overall Comments:

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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 **7/1/2026**. 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: Kalpana N.
Co-Owner

Signed On: June 17, 2026