

# 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><br>FA0208718 - MEHAK OF INDIA                                   |  | <b>Site Address</b><br>311 N CAPITOL AV B, SAN JOSE, CA 95133 |                                        | <b>Inspection Date</b><br>10/29/2025      |                                         | <b>Placard Color &amp; Score</b><br><div style="background-color: yellow; padding: 10px; text-align: center;"> <b>YELLOW</b><br/> <b>45</b> </div> |  |                                              |
| <b>Program</b><br>PR0302176 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11 |  |                                                               | <b>Owner Name</b><br>SAVREEN CAFRE INC |                                           | <b>Inspection Time</b><br>11:15 - 13:10 |                                                                                                                                                    |  |                                              |
| <b>Inspected By</b><br>JENNIE PENALOZA                                          |  | <b>Inspection Type</b><br>ROUTINE INSPECTION                  |                                        | <b>Consent By</b><br>SUKHDEEP SINGH SAINI |                                         |                                                                                                                                                    |  | <b>FSC</b> Sukhdeep Singh Saini<br>4/20/2029 |

  

| 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     |       | X      |     |     |     |
| K07                            | Proper hot and cold holding temperatures                                    | 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     |       | X      |     |     | N   |
| K14                            | Food contact surfaces clean, sanitized                                      |    | X     |       |        |     |     |     |
| K15                            | Food obtained from approved source                                          |    | X     |       | 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                                          | X   |     |
| 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                                    | X   |     |
| K31                   | Consumer self service does prevent contamination                                    |     |     |
| K32                   | Food properly labeled and honestly presented                                        |     |     |
| K33                   | Nonfood contact surfaces clean                                                      | X   |     |
| K34                   | Warewash facilities: installed/maintained; test strips                              |     |     |
| K35                   | Equipment, utensils: Approved, in good repair, adequate capacity                    |     |     |
| 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                                                | X   |     |
| K41                   | Plumbing approved, installed, in good repair; proper backflow devices               | X   |     |
| K42                   | Garbage & refuse properly disposed; facilities maintained                           | X   |     |
| 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                                    | 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

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

**Inspector Observations: Only hand sink is missing soap in the dispenser and is being used to store a cutting board and an Igloo container.**

Follow-up By  
11/03/2025

**[CA] Provide handwashing cleanser in dispenser at handwash stations at all times.**

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

**[COS] Soap was provided and items were relocated.**

K13 - 8 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

**Inspector Observations: Observed 4 uncovered containers of raw chicken in water stored on the floor outside behind facility; observed numerous flies swarming chicken. Observed about 2 flies land on water of chicken. Per staff, they recently placed chicken outside for thawing.**

Follow-up By  
11/03/2025

**[CA] Food is adulterated if it bears or contains any poisonous or deleterious substance that may render it impure or injurious to health and shall be discarded immediately.**

**[SA] Specialist directed staff to immediately relocate chicken inside facility, rinse chicken and relocate to the walk-in cooler.**

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, 114125(b), 114141

**Inspector Observations: Observed employee wiping down unclean cutting board with dry and dirty wiping cloth. No sanitizer buckets set up observed.**

**[CA] Wash, rinse and sanitize all cutting boards.**

**[COS] Sanitizer bucket set up at time of inspection.**

K15 - 8 Points - Food not obtained from approved source; 113980, 113982, 114021-114031, 114041

Follow-up By  
11/03/2025

### Minor Violations

K22 - 3 Points - Sewage and wastewater improperly disposed; 114197

**Inspector Observations: Food prep floor sink is clogged and draining slowly. Per PIC they called a plumber for today.**

**[CA] Repair floor sink for proper drainage.**

K26 - 2 Points - Unapproved thawing methods used; frozen food; 114018, 114020, 114020.1

**Inspector Observations: Observed raw chicken thawing in containers on the floor outside behind facility.**

**[CA] Frozen potentially hazardous food shall only be thawed in one of the following ways: 1) under refrigeration that maintains the food temperature at 41°F or below, 2) completely submerged under potable running water for a period not to exceed two hours at a water temperature of 70°F or below, and with sufficient water velocity to agitate and flush off loose particles into the sink drain, 3) in a microwave oven if immediately followed by immediate preparation, 4) as part of a cooking process.**

**[SA] Chicken was relocated inside the walk-in cooler.**

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:** Food containers are uncovered inside the walk-in cooler and the prep units.

**[CA] Provide a cover/lid for all food containers to prevent from contamination.**

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

**Inspector Observations:** Observed bags of onion and pots being stored inside a van stored behind the facility.

**[CA] Relocate all food and equipment inside the facility to prevent contamination.**

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

**Inspector Observations:** Observed food residue on exterior of equipment in kitchen.

**[CA] Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.**

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

**Inspector Observations:** Wiping cloths are not stored in sanitizer.

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

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

**Inspector Observations:** Prep sink has hose directly inside the floor sink, no air gap.

**[CA] All equipment that discharges liquid waste shall be drained by means of indirect waste pipes, and all wastes drained by them shall discharge through an airgap into a floor sink or other approved type of receptor. Provide pipes for the prep sink and remove the hose.**

K42 - 2 Points - Garbage and refuse improperly disposed; 114244, 114245, 114245.1, 114245.2, 114245.3, 114245.4, 114245.5, 114245.6, 114245.7, 114245.8

**Inspector Observations:** Trash observed outside of the dumpster, dumpster lid is left open. Multiple boxes are stacked on the floor behind the facility.

**[CA] Refuse containers shall be covered at all times when not in use.**

**Outside refuse enclosure shall be kept clean and free of debris.**

**Refuse containers shall be collected or cleaned frequently enough to minimize the development of objectionable odors or conditions that attract or harbor insects or rodents.**

**[COS] Staff discarded all boxes.**

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

**Inspector Observations:** Employee restroom door is left open, restroom is near prep area. No self closing mechanism observed.

**[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:** Personal keys and phone observed stored in food prep area.

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

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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:** *Observed black organic growth behind 3 comp sink wall.*

**[CA]** *Clean wall and maintain clean.*

## Performance-Based Inspection Questions

Needs Improvement - Food in good condition, safe, unadulterated.

## Measured Observations

| Item           | Location           | Measurement       | Comments                               |
|----------------|--------------------|-------------------|----------------------------------------|
| cheese         | reach in           | 38.00 Fahrenheit  |                                        |
| cooked chicken | container          | 140.00 Fahrenheit |                                        |
| water          | hand sink restroom | 100.00 Fahrenheit |                                        |
| water          | prep sink          | 140.00 Fahrenheit |                                        |
| rice           | rice cooker        | 154.00 Fahrenheit |                                        |
| water          | 3 comp sink        | 120.00 Fahrenheit |                                        |
| raw chicken    | container outside  | 31.00 Fahrenheit  | raw chicken - 31F<br>raw chicken - 41F |
| water          | hand sink          | 100.00 Fahrenheit |                                        |
| cheese         | prep table         | 40.00 Fahrenheit  |                                        |
| veggie dish    | prep table         | 35.00 Fahrenheit  | lentils - 39F<br>lamb - 40F            |
| beans          | walk-in cooler     | 40.00 Fahrenheit  | cooked chicken - 40F<br>lamb - 40F     |

## 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 **11/12/2025**. 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:

|               |                                 |
|---------------|---------------------------------|
| <b>[CA]</b>   | Corrective Action               |
| <b>[COS]</b>  | Corrected on Site               |
| <b>[N]</b>    | Needs Improvement               |
| <b>[NA]</b>   | Not Applicable                  |
| <b>[NO]</b>   | Not Observed                    |
| <b>[PBI]</b>  | Performance-based Inspection    |
| <b>[PHF]</b>  | Potentially Hazardous Food      |
| <b>[PIC]</b>  | Person in Charge                |
| <b>[PPM]</b>  | Part per Million                |
| <b>[S]</b>    | Satisfactory                    |
| <b>[SA]</b>   | Suitable Alternative            |
| <b>[TPHC]</b> | Time as a Public Health Control |



**Received By:** Sukhdeep Singh Saini  
Owner

**Signed On:** October 29, 2025