

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 FA0284385 - A2B INDIAN VEGETARIAN RESTAURANT		Site Address 55 RIVER OAKS PL 90, SAN JOSE, CA 95134		Inspection Date 08/12/2026		Placard Color & Score YELLOW 68		
Program PR0426556 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name TAHRA SPICES LLC		Inspection Time 11:35 - 13:45			
Inspected By MAVERICK CHIN		Inspection Type ROUTINE INSPECTION		Consent By VENKATESAN B.				FSC Venkatesan Balan 03/01/2029

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						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						
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		X			N
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			S
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				S
K22	Sewage and wastewater properly disposed	X						S
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	X	
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		
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	X	
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

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

Inspector Observations:

On the stove with the burner underneath turned off, onion masala measured 108F. Per staff, onion masala had been cooked less than 45 minutes prior.

On a prep table at the cook-line, heavy cream measured 76F. Per staff, heavy cream had been taken out of refrigeration between 3.5 and 3.75 hours prior.

On a lower prep table adjacent to the steam tables, cooked rice measured 74F while maintained in ambient. Per staff, rice had been cooked 3.75 hours prior.

In a countertop hot holding unit at the cook-line, cooked potato measured 122F. Per staff, potato had been cooked less than 1.5 hours prior and placed into hot holding.

In a countertop cold holding unit near the entrance to the back kitchen, raita and chutneys measured between 56F and 59F. Upon investigation, observed the unit turned off. Upon powering the unit on, the unit subsequently turned off again. Per the PIC, there may be an issue with the circuit breaker that the unit is wired to.

On a prep table to the side of the kitchen area, a tub of cooked daal dough measured 74F. Per staff, daal dough had been cooked less than 3 hours prior, and staff were just about to begin combining it with sugar to make a dessert.

Numerous potentially hazardous foods (paneer, cooked potato, cooked lentils, fried cauliflower, chutneys, vegetable curry, yogurts, etc.) measured between 45F and 47F while maintained in the left-side prep cooler at the cook-line. Ambient of the unit measured 45F via probe. Per staff, all items had been placed into the unit less than 2 hours prior.

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

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

[COS] Onion masala and cooked potato reheated to greater than 165F and maintained hot. Staff turned up the setting on the countertop warmer. Cooked rice and heavy cream were voluntarily condemned and discarded due to time and temperature abuse. Daal dough was coated with sugar and placed back into refrigeration. Chutneys and raita relocated to alternate refrigeration. Potentially hazardous foods in the prep cooler were relocated to the walk-in cooler.

**Note: TPHC form filled out with the PIC*

K09 - 8 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations:

Lentils measured 54F while maintained in a large container kept covered with a lid on a shelf in the walk-in cooler. Vegetable kurma measured 50F while maintained in a large container kept covered with a lid on a shelf in the walk-in cooler.

Per staff, both items had been cooked yesterday, and maintained in the walk-in cooler to cool down overnight.

[CA] After heating or hot holding, Potentially Hazardous Foods (PHFs) shall be cooled rapidly from 135°F to 70°F within 2 hours and from 70°F to 41°F within 4 hours. Approved cooling methods include: 1) Placing the food in shallow pans 2) Separating the food into thinner or smaller portions. 3) Using rapid cooling equipment (Ex. blast chiller) 4) Using containers that facilitate heat transfer (ex. stainless steel) 5) Adding ice as an ingredient. 6) Using ice paddles 7) Using an ice bath and stirring frequently 8) Accordance with a HACCP plan. Cooling foods shall have enough space around the containers for cold air to circulate, be loosely covered, or uncovered and stirred as

Follow-up By 08/17/2026

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frequently needed to evenly cool.

[COS] Lentils and vegetable kurma were voluntarily condemned and discarded due to improper cooling.

Minor Violations

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

Inspector Observations:

Food handler cards could not be provided for two of the employees present.

[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.

K14 - 3 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:

Observed two cutting boards with large amounts of black, mold-like growth maintained on preparation surfaces at the front service counter. Cutting boards were not actively in-use.

[CA] Resurface or replace. Ensure food contact surfaces are maintained clean.

[COS] Cutting boards were discarded.

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

Inspector Observations:

Water peaked at 110F, then fluctated between 101F and 107F from the faucet of the three compartment warewashing sink. Per the dishwashing employee, lowered water temperature was due to the mechanical dishwasher actively being used.

[CA] Hot water shall be supplied at a minimum temperature of at least 120°F measured from the faucet throughout facility except at handwash sinks.

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

Inspector Observations:

Observed a singular dead nymph German cockroach in a sticky trap on the floor under the hand sink directly across from the cook-line.

No other evidence of cockroaches observed throughout the facility

Reviewed recent pest control service reports.

[CA] Clean and sanitize area of dead cockroaches or old droppings.

Continue to work with pest control.

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

Inspector Observations:

Observed tamarind rehydrating while maintained in a bucket directly on the floor. Observed cases of food stored directly on the floor in the walk-in freezer.

[CA] Food shall be stored at least 6 inches above the floor to prevent contamination.

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:

Observed employee personal medicine bottle and air pod case stored above areas of food preparation at the cook-line. Observed an employee personal phone stored on a prep cooler at the cook-line.

[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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Performance-Based Inspection Questions

Needs Improvement - Proper cooling methods.

Measured Observations

Item	Location	Measurement	Comments
vegetable curry	hot hold - stovetop	174.00 Fahrenheit	
mango lassi	drink display cooler - front service	41.00 Fahrenheit	
raita	prep cooler - cook-line - middle	41.00 Fahrenheit	
red chutney	walk-in cooler	40.00 Fahrenheit	
chlorine sanitizer	three compartment warewashing sink	100.00 PPM	
dosa batter	clear-door cooler - right cook-line	41.00 Fahrenheit	
tomato sauce	prep cooler - cook-line - middle	41.00 Fahrenheit	
frozen peas	walk-in freezer	9.00 Fahrenheit	
shredded mozzarella	prep cooler - cook-line - right	38.00 Fahrenheit	
water	three compartment warewashing sink	101.00 Fahrenheit	101F-110F
potato masala	steam table	168.00 Fahrenheit	
samosas	hot hold case - pass through	156.00 Fahrenheit	
fried lentil cakes	drawer cooler - cook-line - left side	33.00 Fahrenheit	
chlorine sanitizer	mechanical dishwasher	50.00 PPM	
green chutney	two-door reach-in - front service	38.00 Fahrenheit	
lentils	steam table	165.00 Fahrenheit	
cubed tomatoes	prep cooler - cook-line - right	38.00 Fahrenheit	
ambient	walk-in cooler	40.00 Fahrenheit	
warm water	hand sinks - kitchen, restroom	100.00 Fahrenheit	
green chutney	clear-door cooler - kitchen entrance	41.00 Fahrenheit	
fried lentil doughnuts	hot hold case - pass through	149.00 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 5 business days to verify compliance with all of the cited major violations.

Subsequent follow-up inspections after the first shall be billed at \$282/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 **8/26/2026**. 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.

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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

B. V. A.

Received By: Venkatesan Balan
Manager

Signed On: August 12, 2026