

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 FA0208442 - SPICY TADKA	Site Address 2860 QUIMBY RD 120, SAN JOSE, CA 95148	Inspection Date 11/05/2024
Program PR0305530 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name ASHVI EDIBLES LLC	Inspection Time 10:00 - 10:30
Inspected By MAMAYE KEBEDE	Inspection Type LIMITED INSPECTION	Consent By YOGESH CHAUHAN

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

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

Inspector Observations: There was no soap supply on the kitchen's handwash station. There was no wall-mounted paper towel dispenser in the restroom as well.

[CA] Provide wall-mounted soap and paper towel dispensers in both handwash stations.

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: The tandoori oven located back in the kitchen area is not NSF/ANSI approved or ETL/UL sanitation listed one.

[CA] Equipment used in the facility must be commercial grade one. Replace the oven with an American National Standards Institute (ANSI) accredited certification program (e.g. NSF, UL EPH, UL Sanitation, CSA Sanitation, or ETL Sanitation) equipment one.

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: Drainpipe from the preparation sink and from the walk-in freezer were immersed inside the floor sink.

[CA] To prevent possible contamination from backup of sewage, please provide at least one inch air gap between the floor sink and the drainpipes.

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: There is no wet mop hanger by the janitorial sink.

[CA] Install one.

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

Inspector Observations: Heavy grease, grime, and food residue accumulation was observed on the floor below the cooking equipment.

[CA] Conduct a thorough regular cleaning on the floor area.

Performance-Based Inspection Questions

Needs Improvement - Hands clean/properly washed/gloves used properly.

Needs Improvement - Communicable disease; reporting/restriction/exclusion.

Needs Improvement - Food contact surfaces clean, sanitized.

Measured Observations

N/A

Overall Comments:

Change of Ownership:

Note: This limited/routine inspection is conducted for a change of ownership for SR0878668

OFFICIAL INSPECTION REPORT

Facility FA0208442 - SPICY TADKA	Site Address 2860 QUIMBY RD 120, SAN JOSE, CA 95148	Inspection Date 11/05/2024
Program PR0305530 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name ASHVI EDIBLES LLC	Inspection Time 10:00 - 10:30

NEW OWNER: Ashvi Edibles LLC

NEW FACILITY NAME: Spicy Tadka

The applicant has completed the application for an Environmental Health Permit.

FP11 \$1,580.00 will be invoiced and mail to the address on the application. Payment shall be paid within 10 days of receipt of the invoice. The owner is responsible for contacting our department if an invoice is not received within 30 days of the change of owner date.

Permit issued and valid: 12/01/24 - 11/30/25. The permit will be deemed invalid if the permit fee is not paid in full within 30 days from the date of this report. This report serves as a temporary permit until the official permit is mailed to the facility. When the invoice for the facility is received, payment must be done within 10 days. Okay to operate as of today.

The official Environmental Health permit must post permit in public view and copy of the most recent inspection report must be kept on file for review by anyone upon request. Someone from the facility must take a food manager certificate class within two months. All employees who are engaged in food preparation service, and storage, and who do not have a food manager certificate must get a food handler card within a month of hire.

***Structural Review inspection conducted on 11/5/24.**

No food preparation was going on during the time of this inspection.

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 **11/19/2024**. 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: Yogesh Chauhan
Owner

Signed On: November 05, 2024