

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 FA0204870 - NAMASTE INDIAN CUISINE		Site Address 447 CALIFORNIA AV, PALO ALTO, CA 94306		Inspection Date 03/06/2025		Placard Color & Score GREEN 90		
Program PR0300201 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name NAMASTE PALO ALTO INC		Inspection Time 13:00 - 14:30			
Inspected By SUKHREET KAUR		Inspection Type ROUTINE INSPECTION		Consent By CLAYTON				FSC TEJINDRA TULACHAN 3/24/2026

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						S
K08	Time as a public health control; procedures & records					X		
K09	Proper cooling methods	X						S
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	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	X	
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		

OFFICIAL INSPECTION REPORT

Facility FA0204870 - NAMASTE INDIAN CUISINE	Site Address 447 CALIFORNIA AV, PALO ALTO, CA 94306	Inspection Date 03/06/2025
Program PR0300201 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name NAMASTE PALO ALTO INC	Inspection Time 13:00 - 14:30
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

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

Inspector Observations: Food handler card is only available for one employee.

[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.

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

Inspector Observations: Observed some napkins stored in paper towel dispenser at bar area.

[CA] Provide single use paper towels in dispenser at all times.

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

Inspector Observations: Observed multiple food buckets stored directly on floor in walk in coolers.

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

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations: Observed accumulation of grease around filters and wall around ventilation hood.

[CA] Clean mechanical exhaust hood and/or filters and walls of grease accumulation.

Observed burner with big pot extending out of ventilation hood area.

[CA] There shall be a minimum of 6 inches overhang of ventilation hood over cooking equipment.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
Cooked lentils	Walk in cooler	41.00 Fahrenheit	
Fish	Walk in freezer	10.00 Fahrenheit	
Water	Hand wash sink	100.00 Fahrenheit	
Cooked chicken	Walk in cooler	41.00 Fahrenheit	
Paneer	Prep unit at cookline	40.00 Fahrenheit	
Chicken curry	Burner	171.00 Fahrenheit	Reheating
Heavy cream	Walk in cooler at back of the facility	40.00 Fahrenheit	
Hot water	Three compartment sink	120.00 Fahrenheit	
Raita	On ice near front walk in cooler	41.00 Fahrenheit	
Chlorine	Dish machine	50.00 PPM	
Rice pudding	On ice near front walk in cooler	41.00 Fahrenheit	
Lentil	Hot holding on burner	41.00 Fahrenheit	

Overall Comments:

Observed a small trailer at the back outside of the facility. The trailer consists of packed dry food items and containers of bulk dry items that are taken out of original packaging. Per person in charge, the trailer was brought a few month ago for storage and is locked at the end of the day. Inspector will contact the facility to inform if approval or any actions are required after consulting with a supervisor.

OFFICIAL INSPECTION REPORT

Facility FA0204870 - NAMASTE INDIAN CUISINE	Site Address 447 CALIFORNIA AV, PALO ALTO, CA 94306	Inspection Date 03/06/2025
Program PR0300201 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name NAMASTE PALO ALTO INC	Inspection Time 13:00 - 14:30

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 **3/20/2025**. 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:

[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: TEJINDRA TULACHAN
PIC
Signed On: March 06, 2025