

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 FA0257037 - SHAN INDO PAK RESTAURANT	Site Address 3739 EL CAMINO REAL, SANTA CLARA, CA 95051	Inspection Date 01/18/2024
Program PR0375547 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name SHAN INDO PAK RESTAURAI	Inspection Time 11:00 - 11:45
Inspected By MAMAYE KEBEDE	Inspection Type FOLLOW-UP INSPECTION	Consent By VINOD KAKUMANI

Placard Color & Score
RED
N/A

Comments and Observations

Major Violations

Cited On: 01/16/2024

K22 - 8 Points - Sewage and wastewater improperly disposed; 114197

Compliance of this violation has been verified on: 01/18/2024

Cited On: 01/16/2024

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

This violation found not in compliance on 01/18/2024. See details below.

Cited On: 01/18/2024

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: Repeated violation: Live cockroaches were observed in the dining area on a bench seat and on the wall hidden under peeling paint. [CA] Eliminate all cockroaches from the facility. Clean and sanitize the facility.

Minor Violations

Cited On: 01/18/2024

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)

Inspector Observations: Repeated violation: Multiple food products stored inside the walk-in cooler do not have approved cover. Some open bag food products were stored on the shelf of in the dry storage area. [CA] Store all open bag food products in properly labeled bulk containers.

Follow-up By
01/19/2024

Measured Observations

N/A

Overall Comments:

Note: 1. This is a follow up inspection to the routine inspection that was conducted on 01/16/24. During today's joint follow up inspection, multiple live cockroaches were observed in all stages of life throughout the facility. Operators presented reports from pest control which indicated pest treatment on 1/17/2024.

The premises of each food facility shall be kept free of vermin. A food facility shall not operate when there is a vermin infestation that has resulted in the contamination of food contact surfaces, food packaging, utensils, food equipment, or adulteration of food(s). The food facility shall remain closed until: there is no longer evidence of a vermin infestation; all contaminated surfaces have been cleaned and sanitized; and contributing factors such as cleaning, repairs, and the elimination of harborages have been resolved.

2. Since this is a first follow-up inspection, any subsequent follow up inspections are subject to an hourly charge of \$290, minimum of one hour. If a follow-up inspection is requested after hours there will be an hourly charge of \$629, minimum of two hours.

3. This was a joint inspection by Alex A. & Mamaye K. The report was written by Alex A.

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CLOSURE / PERMIT SUSPENSION NOTICE

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 2/1/2024. 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.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states 'If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.'

You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

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: vinod kakumani
manager
Signed On: January 18, 2024