

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 FA0212102 - PURANPOLI		Site Address 3074 SCOTT BL, SANTA CLARA, CA 95054		Inspection Date 08/04/2025		Placard Color & Score GREEN 95		
Program PR0303200 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name FALAFEL BITE INC		Inspection Time 12:05 - 13:40			
Inspected By THAO HA		Inspection Type ROUTINE INSPECTION		Consent By ROSHAN SHIVALKR				FSC Sheetal Avery 7/31/2028

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						
K08	Time as a public health control; procedures & records	X						
K09	Proper cooling methods			X	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						
K14	Food contact surfaces clean, sanitized	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						
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		
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		X
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		

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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

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: *Potato filling measured to be 78F in ice bath. Ice bath observed to be completely melted and per employee filling was taken off of stove 1 hour and 55 minutes ago.*

[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. Ensure PHFs is stirred regularly for even cooling and ensure ice bath is changed out to effectively cool foods.*

[COS] *Employee place more ice in ice bath and stirred potatoes. After 20 minutes, potatoes measured to be 70F.*

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

Inspector Observations: *Wiping cloth sanitizer bucket measured to have less than 100ppm quat ammonia.*

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

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
Grilled eggplant	By microwave	81.00 Fahrenheit	Per operator on TPHC. SOPs observed to be taped to wall.
Warm water	handwash sink	100.00 Fahrenheit	
Fried lentil loaf	2 glass door cooler in front room in back	41.00 Fahrenheit	
curry	front stove to steam table	179.00 Fahrenheit	
Chutney	2 door under counter cooler in the front room	41.00 Fahrenheit	
cream	Cookline prep cooler	41.00 Fahrenheit	
Lassi	1 glass door cooler by register	41.00 Fahrenheit	
Saag	dishwashing room 3 door upright cooler	39.00 Fahrenheit	
paneer	dishwashing room 3 door upright cooler	39.00 Fahrenheit	
Yogurt	2 door under counter cooler in the front room	42.00 Fahrenheit	
Lentil balls	2 door upright cooler in front room	40.00 Fahrenheit	
Chlorine	upright dishwasher	50.00 Fahrenheit	
Yellow curry	dishwashing room 3 door upright cooler	46.00 Fahrenheit	Per employee cooked about 3-4 hours prior
Potato filling	Cooling in ice bath	78.00 Fahrenheit	
Quat ammonia	sanitizer bucket	200.00 Fahrenheit	
Potato filling	1 glass door cooler in dishwashing room	40.00 Fahrenheit	
Lentil curry	steam table	174.00 Fahrenheit	
Chickpea curry	2 glass door cooler in front room in back	41.00 Fahrenheit	
Korma vegetable curry	steam table	154.00 Fahrenheit	
samosa	1 glass door cooler in dishwashing room	40.00 Fahrenheit	
Hot water	3-comp sink	120.00 Fahrenheit	
paneer	Cookline prep cooler	41.00 Fahrenheit	

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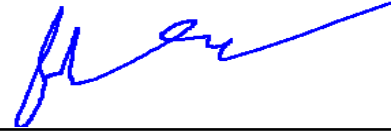
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Overall Comments:

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 **8/18/2025**. 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: Roshan Shivalikr

Signed On: August 04, 2025