

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 FA0212515 - INDIAN SIZZLER EXOTIC CUISINE		Site Address 4150 GREAT AMERICA PY, SANTA CLARA, CA 9505		Inspection Date 10/29/2024		Placard Color & Score YELLOW 66		
Program PR0303017 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name PIRASANTHI KANAKARASA		Inspection Time 11:30 - 14:30			
Inspected By THAO HA		Inspection Type ROUTINE INSPECTION		Consent By SANTAKUMAR NALLATHAMBY				FSC Not Available

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		X			
K06	Adequate handwash facilities supplied, accessible			X	X			
K07	Proper hot and cold holding temperatures		X		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						
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	X	X
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	X	
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		
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

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: 1) Employee observed to be handling raw chicken with gloved hands and then remove gloves to don fresh gloves without handwashing.

Follow-up By
10/31/2024

2) Dishwasher observed to go directly from handling dirty dishes to handling clean dishes without changing gloves or washing hands. When instructed to wash hands employee rinsed gloves under running water without soap.

[CA] Employees shall wash hands with soap, warm water, and paper towels after handling raw meats and dirty dishes. Handwashing is critical to preventing cross contamination of foods and clean dishes and utensils. Glove use/change is NOT a substitution for hand washing.

[COS] Employees washed their hands with soap and warm water prior to donning new gloves and returning to work. Dishes touched by dishwasher was placed back into the upright dishwasher to be cleaned again.

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

Inspector Observations: The following items were observed out on prep area and cooler area across from cookline and measured to be:

Follow-up By
10/31/2024

-Raw chicken at 52F

-Raw fish at 59F

-Raw spicy chicken at 53F

-Cooked tandoori chicken (in small bowls) at 112F

-Fried Cauliflower at 43F

-Lentil balls at 133F

-Heavy cream at 53F

-Coconut cream at 61F

-Fried bitter melon at 63F

Employees observed to be partially prepping from each container and leaving containers out.

MINOR:

2 large container of biriyani rice observed in the back of the facility near cookline out. Bririyani measured to be 140F. Per employee large container shall be kept on shelf until the end of lunch time and then discarded and Biriyani was made and finished in the last hour. SOPs for TPCH did not include items in the kitchen.

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

If PHF is out for diligent prep, only use small portions of food during preparation and quickly return items to cooler after prep. PHFs left out of refrigeration waiting for buffet line to run out to be restocked is not considered active prep.

If PHFs are not to be immediately used or prepped within diligent prep window properly cool foods and place in walk in.

[COS]

Per employee raw chicken, raw fish. and raw spicy chicken were placed out in around 11:00AM (about 45 minutes prior) to be fried and then placed directly in buffet line. Items were placed into reach in portion of prep cooler.

Per employee cooked tandoori chicken (in small bowls) was made about 1 hour prior and placed aside to be placed in buffet line after reheating. Employee placed chicken into microwave and reheated chicken to 165F prior to placing out on buffet line.

Per employee fried cauliflower was just taken out of reach in cooler to be refried and added to curries for buffet line. Some cauliflower was placed into deep fryer for reheating for buffet line and rest of cauliflower was placed into prep cooler reach in.

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Per employee lentil balls was reheated in fryer in the last 15 minutes and shall be served to order for customers. Lentil balls may be held for on TPHC in kitchen. PHC SOPs to reflect that reheated PHFs and biriyani in kitchen shall be discarded at the end of the lunch buffet (11:15AM-2:30PM)
Biriyani rice may kept on TPHC and was discarded at the end of lunch. Facility shall update TPHC SOPs to reflect that reheated PHFs and biriyani in kitchen shall be discarded at the end of the lunch buffet (11:15AM-2:30PM)
Biriyani was discarded at the end of lunch service. Per operator he shall keep biriyani hot and cool rice instead of on TPHC.

Per operator heavy cream and coconut cream were taken out to use when reheating curries and were not returned to cooler afterwards. Per operator they were used about 1.5 hours prior. both items were returned to reach in cooler.

Per operator fried bitter melon was made about 4 hour prior and placed on counter top to be added to curry later. Fried bitter melon was spread out into shallow sheet pan and placed into walk in cooler speed rack to continue cooling. Facility shall following proper cooling procedure for bitter melon and keep bitter melon in temperature control until bitter melon is ready to cook again.
[CA] When PIC is made aware of an employee with a communicable disease, PIC shall exclude employee from work and report to LEA immediately.

Minor Violations

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

Inspector Observations: No FSC available for review. Per owner he had already taken the test and is waiting for email of certificate. [CA] Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have a valid Food Safety Certificate available for review at all times.

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

Inspector Observations: 1) Handwash sink in front server area observed to have soap dispenser inoperable due to no batteries.
2) Handwash sink by dishwasher observed to have paper towel dispenser inoperable due to no batteries.

Follow-up By
10/31/2024

Other handwash sinks were available for servers at bar area and two other handwash sinks available in kitchen in back prep area.

[CA] Handwashing facilities shall be equipped with handwashing cleanser and single-use sanitary towels in dispensers. Ensure dispensers are operable and allow to access of paper towels and soap.
[COS] Paper towel dispenser was open to have employee easily access paper towel roll.
Soap was placed at server area handwash sink.

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

Inspector Observations: Large deep container of tandoori chicken observed to be under prep table covered with foil measuring 125F. Per operator this containers of chicken shall be cooled and used at a later time and was made about 1 hour prior.
[CA] Properly cool PHF's using shallow containers, using no more than 2 inches for solid foods and no more than 4 inches for liquids.
Place cooked foods into cooler to actively cool foods.
[COS] Chicken was moved into a single layer on 3 sheet pans and placed at the top of speed racks inside walk in cooler.

Follow-up By
10/31/2024

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

Inspector Observations: 1 handwash sink in back of facility observed to only have cold running water. Water measured to be 64F.
[CA] Handwashing facilities shall be equipped to provide minimum 100°F water under pressure for a minimum of 15 seconds.

K26 - 2 Points - Unapproved thawing methods used; frozen food; 114018, 114020, 114020.1

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Inspector Observations: Frozen cooked chicken stripes observed to be thawing under prep cooler.

[CA] Frozen potentially hazardous food shall only be thawed in one of the following ways: 1) under refrigeration that maintains the food temperature at 41°F or below, 2) completely submerged under potable running water for a period not to exceed two hours at a water temperature of 70°F or below, and with sufficient water velocity to agitate and flush off loose particles into the sink drain, 3) in a microwave oven if immediately followed by immediate preparation, 4) as part of a cooking process.

[COS] Chicken was moved into walk in cooler.

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

Inspector Observations: 1) Containers of sauce observed to be on the floor was walk in cooler.

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

2) Container of spices and grains in dry storage area observed to have lids kept open

[CA] Keep lids closed to prevent cross contamination.

K31 - 2 Points - Consumer self service does not prevent contamination; 114063, 114065

Inspector Observations: Fried dessert and pressed nut bars observed to be kept on small table to self service without sneeze guard. Curries and fried chicken observed to be kept at buffet line for dispenser without lids to protect food from customer contamination.

[CA] Food on display shall be protected from contamination by the use of packaging, counter, service line, or sneeze guards that intercept a direct line between the consumer's mouth and the food being displayed, containers with tight-fitting securely attached lids, display cases, mechanical dispensers, or other effective means.

Performance-Based Inspection Questions

N/A

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Measured Observations

Item	Location	Measurement	Comments
Fried cauliflower	Walk in cooler	38.00 Fahrenheit	
Goat	Walk in cooler	37.00 Fahrenheit	
Cream	Cookline prep area	53.00 Fahrenheit	
Chlorine	bar dishwasher	100.00 Fahrenheit	
Raw fish	Cookline prep area	59.00 Fahrenheit	
Spicy raw chicken	Cookline prep area	53.00 Fahrenheit	
Warm water	handwash sink	100.00 Fahrenheit	
Chicken biriyani	Cookline prep area	140.00 Fahrenheit	
Pickles	1 door prep cooler across from cookline	41.00 Fahrenheit	
Lentil balls	Cookline prep area	133.00 Fahrenheit	
Milk	Walk in cooler	38.00 Fahrenheit	
Rinse cycle	Upright dishwasher	165.00 Fahrenheit	
Pudding	Walk in cooler	36.00 Fahrenheit	
Raw chicken	Cookline prep area	52.00 Fahrenheit	
Fried bitter melon	Cookline prep area	63.00 Fahrenheit	
Butter chicken	Stove top	154.00 Fahrenheit	
Eggplant sauce	3 door prep cooler across crom cookline	40.00 Fahrenheit	
Saag	Walk in cooler	38.00 Fahrenheit	
Cooked potato filling	3 door prep cooler across crom cookline	39.00 Fahrenheit	
Yogurt sauce	Walk in cooler	42.00 Fahrenheit	
Mashed potatoes	Stove top	149.00 Fahrenheit	
Goat curry	Stove top	161.00 Fahrenheit	
Vegetairan Biryani	Cookline prep area	151.00 Fahrenheit	
Kofta curry	Stove top	178.00 Fahrenheit	
Chicken curry	Stove top	167.00 Fahrenheit	
Hot water	3-comp sink	120.00 Fahrenheit	
Fried cauliflower	Cookline prep area	43.00 Fahrenheit	
Coconut cream	Cookline prep area	61.00 Fahrenheit	
Tandoori chicken (small bowls)	Cookline prep area	112.00 Fahrenheit	
Tandoor chicken	Container under prep table	125.00 Fahrenheit	
Chai tea	Large dispenser	142.00 Fahrenheit	
Tumeric Cauliflower	3 door prep cooler across crom cookline	39.00 Fahrenheit	
Paneer	Prep cooler next to griddle	40.00 Fahrenheit	

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 **11/12/2024**. 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.

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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



Received By: Santakumar Nallathamby
PIC

Signed On: October 29, 2024