

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 FA0230687 - DESI INDIA BAZAR		Site Address 1584 BRANHAM LN, SAN JOSE, CA 95118		Inspection Date 08/12/2024	
Program PR0440917 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name D. D. PATEL, INC.		Inspection Time 10:00 - 11:15
Inspected By HELEN DINH	Inspection Type ROUTINE INSPECTION	Consent By KAMAL & PINAL (O)	FSC Pinal Patel 5/9/26		

Placard Color & Score
GREEN
74

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						
K06	Adequate handwash facilities supplied, accessible			X	X			N
K07	Proper hot and cold holding temperatures	X						
K08	Time as a public health control; procedures & records		X		X			N
K09	Proper cooling methods					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		
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	X	
K34	Warewash facilities: installed/maintained; test strips		
K35	Equipment, utensils: Approved, in good repair, adequate capacity	X	
K36	Equipment, utensils, linens: Proper storage and use	X	
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	X	
K42	Garbage & refuse properly disposed; facilities maintained	X	
K43	Toilet facilities: properly constructed, supplied, cleaned		
K44	Premises clean, in good repair; Personal/chemical storage; Adequate vermin-proofing	X	
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

K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000

Inspector Observations: Found several PHFs food in display case at cash register without time mark. Per operator, PHFs are under time as a public health control (TPHC): big samosa, small samosa, circle pastry and triangle pastry. [CA] When time only, rather than time and temperature is used as a public health control, PHFs shall be time marked to indicate when item is removed from temperature control, discarded if not consumed or served within 4 hours, and written procedures shall be readily available for review. [COS] Operator directed to time mark PHFs.

Minor Violations

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

Inspector Observations: Found soap stored outside of mounted dispenser in employee restroom (kitchen area). [CA] Provide handwashing cleanser in dispenser at handwash stations at all times. [COS] Operator directed to restock.

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

Inspector Observations: Measured hot water holding at 116F at warewash sink. [CA] Provide an adequate, pressurized, potable supply of hot water to be held at a minimum of 120F for all sinks with the exception of hand wash sink to be held between 100F - 108F.

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations: Found accumulated dust and debris on fan guard in walk-in-cooler. [CA] Routinely clean.

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, 114166, 114167, 114169, 114175, 114177, 114180, 114182

Inspector Observations: 1. Found 3 house hold freezer unit in the following areas: employee restroom in kitchen area, and 2 at food service near hot holding area. [CA] Discontinue using household units, use ONLY approved commercial equipments.
2. Found crates used to elevate food items off floor in kitchen prep area. [CA] Discontinue using crates, use approved shelvings.

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations: Found one knife stored behind a pipeline near cooks line. [CA] Properly store utensils and equipment in a clean and sanitary manner.

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: 1. Found a leaking drain line under warewash sink (right compartment). [CA] Repair leak.
2. Found hot water valve for 1-compartment sink off at the time of inspection. [CA] Ensure cold/hot water is provided at all times. [COS] Operator turned on hot water valve. Observed hot water provided.

K42 - 2 Points - Garbage and refuse improperly disposed; 114244, 114245, 114245.1, 114245.2, 114245.3, 114245.4, 114245.5, 114245.6, 114245.7, 114245.8

Inspector Observations: Found garbage lid open in front of food facility. [CA] When not in use, ensure garbage lids are closed.

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

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Inspector Observations: Found employee personal items stored on shelf near food related items in dry storage room. [CA] No person shall store clothing or personal effects in any area used for the storage and preparation of food or food contact surfaces.

Performance-Based Inspection Questions

Needs Improvement - Time as a public health control; procedures & records.
Needs Improvement - Adequate handwash facilities: supplied or accessible.

Measured Observations

Item	Location	Measurement	Comments
samosa	chest freezer (prep)	1.90 Fahrenheit	
circle pastry	hot display case	115.00 Fahrenheit	under TPHC, COS - Time mark & discard after 4 hours.
hot water	warewash/1-comp/mop sink	116.00 Fahrenheit	
small samosa	hot display case	120.00 Fahrenheit	under TPHC, COS - Time mark & discard after 4 hours.
samosa	chest freezer (RR)	5.90 Fahrenheit	
samosa	chest freezer (dry storage)	6.90 Fahrenheit	
warm water	handsink (prep & RR-kitchen)	100.00 Fahrenheit	
triangle pastry	hot display case	141.00 Fahrenheit	under TPHC, COS - Time mark & discard after 4 hours.
big samosa	hot display case	108.00 Fahrenheit	between 108F - 115F, under time as a public health control (TPHC), COS - Time mark & discard after 4 hours.
milk	walk-in	33.00 Fahrenheit	
samosa	chest freezer (prep)	9.90 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 **8/26/2024**. 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: Pinal Patel
Owner

Signed On: August 12, 2024