

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 07/20/2026		Placard Color & Score GREEN 92		
Program PR0303200 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name FALAFEL BITE INC		Inspection Time 12:20 - 14:20			
Inspected By THAO HA		Inspection Type ROUTINE INSPECTION		Consent By PRINCE ROR				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						
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						N
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						
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		
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

K09 - 8 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: MAJOR:

1) Cooked onion base measured to be 60F-90F inside 1 door freezer in front prep area. Per employee onions were cooked yesterday night.

MINOR:

2) Rice measured to be 101F in 1 door cooler by entry to kitchen. Per employee rice was made 1.5 hours prior. Rice was in deep metal container.

3) Cooked eggplants measured to be 97F and observed to be in shallow sheet pan in ice bath. Per employee eggplant was made about 1 hour prior. Ice bath did not reach container of eggplant.

[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. Approved cooling methods include: 1) Placing the food in shallow pans 2) Separating the food into thinner or smaller portions. 3) Using rapid cooling equipment (Ex. blast chiller) 4) Using containers that facilitate heat transfer (ex. stainless steel) 5) Adding ice as an ingredient. 6) Using ice paddles 7) Using an ice bath and stirring frequently 8) Accordance with a HACCP plan. Cooling foods shall have enough space around the containers for cold air to circulate, be loosely covered, or uncovered and stirred as frequently needed to evenly cool.

[COS]

1) Onion mix was VC&D.

2) Rice was placed into shallower pan and placed back into cooler

3) Eggplant ice bath had water added to increase ice level to submerge side of container of PHFs.

Minor Violations

No minor violations were observed during this inspection.

Performance-Based Inspection Questions

Needs Improvement - Hands clean/properly washed/gloves used properly.

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Measured Observations

Item	Location	Measurement	Comments
Yogurt sauce	3 door under counter cooler	41.00 Fahrenheit	
Green Sauce	2 door under counter cooler between 2 kitchen area	43.00 Fahrenheit	Per employee he had just taken out container to decant to smaller containers.
Warm water	handwash sink	100.00 Fahrenheit	
Mango Puree	1 door upright cooler next to door to kitchen	41.00 Fahrenheit	
Mango Lassi	Front grab n go cooler	39.00 Fahrenheit	
Yogurt sauce	2 door prep cooler in front	40.00 Fahrenheit	
Potato mash	Prep cooler at cookline	40.00 Fahrenheit	
White rice	1 door upright cooler next to door to kitchen	98.00 Fahrenheit	
Hot water	3-comp sink	120.00 Fahrenheit	
Rice	Rice cooker	148.00 Fahrenheit	
Paneer block	3 door under counter cooler	41.00 Fahrenheit	
White rice	1 door upright cooler next to door to kitchen	101.00 Fahrenheit	
Paneer	Prep cooler at cookline	440.00 Fahrenheit	
Biriyani rice	2 door upright cooler next to door into kitchen	40.00 Fahrenheit	
Lentil curry	Steam table	147.00 Fahrenheit	
Green curry	Steam table	141.00 Fahrenheit	
Onion base	1 door upright freezer in front area	90.00 Fahrenheit	
Dark read curry	2 door upright cooler by warewashing	41.00 Fahrenheit	
Potato mash	2 door upright cooler by warewashing	41.00 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 **8/3/2026**. 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

Prince

Received By: Prince Ror
PIC
Signed On: July 20, 2026