

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 FA0212534 - BALAJI MESS (AUTHENTIC INDIAN CUISINE)		Site Address 4300 GREAT AMERICA PY 156, SANTA CLARA, CA 95051		Inspection Date 09/10/2025	
Program PR0306302 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name MS HERITAGE & SPICES		Inspection Time 11:10 - 13:15
Inspected By THAO HA	Inspection Type ROUTINE INSPECTION	Consent By DINESH VEERAPUTHIRAN	FSC Exempt		

Placard Color & Score GREEN 77

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						
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						
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	X	
K28 Fruits and vegetables washed		
K29 Toxic substances properly identified, stored, used	X	
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	X	X
K37 Vending machines		
K38 Adequate ventilation/lighting; designated areas, use	X	
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	X	
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

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

Inspector Observations: 1) Prep cooler at entry to cookline measured to be:

- Cheese at 75F
 - Milk at 74F
 - Lentil sauce at 71F
 - Red yogurt sauce at 75F
 - Chicken at 61F
 - Yogurt at 75F
 - Ambient temperature at 76F
- Cooler observed to be unplugged.**

2) Eggs measured to be 69F under grill. Per employee eggs were placed out there at 10:00AM.

[CA] PHFs shall be held at 41°F or below for cold holding.

[COS]

1) All PHFs in cookline prep cooler was VC&D. See VC&D report. Cooler was plugged back in and cooler shall have ambient temperature monitored until it can maintain 41F or below.

2) Per employee he only keeps eggs for 4 hours and then discards them. Employee labeled flat of eggs for 10AM-2:00PM. Facility shall provide SOPs for time as a public health control. Operator will be emailed TPHC paperwork.

Minor Violations

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

Inspector Observations: Handwash sink in back area observed to be partially obstructed with towel bin and missing soap and paper towels. 2nd handwash sink located around corner by front cookline. [CA] Provide handwash sink station with soap and paper towels. Ensure sink is easily accessible and fully stocked for employee handwashing. [COS] Towel bin was moved and handwash sink was fully stocked with soap and paper towels.

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: Opened large containers of uncooked rice and aromatics were stored open under front handwash sink. [CA] Keep food away from sources of contamination.

K29 - 2 Points - Toxic substances improperly identified, stored, used; 114254, 114254.1, 114254.2

Inspector Observations: Raid pesticide observed in kitchen by 3-comp sink. [CA] Only those insecticides, rodenticides, and other pesticides that are necessary and specifically approved for use in a food facility may be used.

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: Knife was stored on the crevice on side of prep cooler and wall observed. [CA] Store clean utensils in easily cleanable and accessible areas. [COS] Knife was moved to 3-comp sink to be washed.

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations: Large 2 burger range observed to not be underneath ventilation hood. [CA] All cooking equipment shall be underneath ventilation hood with a 6 inch overhang. Move the spice rack and placed burner where spice rack currently is.

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

Inspector Observations: Wiping cloth at cookline observed to be stored on countertops.

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

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations: Wall in back area observed to have been recently erected with ply wood and missing cove basing.

[CA] Repair the wall with a durable, smooth, nonabsorbent, and easily cleanable surface. The juncture of the floor and wall shall be covered with a 3/8-inch minimum radius coving and shall extend up the wall at least 4 inches.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
Milk	1 door upright cooler in back	38.00 Fahrenheit	
Chicken Biryani	2 door upright cooler in back area	44.00 Fahrenheit	Per employee, rice dish was taken out to portion and reheat within the last 10-15 minutes and placed back into walk in cooler
Red curry	2 door upright cooler in back area	41.00 Fahrenheit	
chickpea curry	steam table	40.00 Fahrenheit	
Red curry	steam table	41.00 Fahrenheit	
Chlorine	3-comp sink	100.00 Fahrenheit	
Warm water	Handwash sink	100.00 Fahrenheit	
Vegetarian biriyani	2 door upright cooler in back area	42.00 Fahrenheit	
Eggs	1 door upright cooler in back	40.00 Fahrenheit	
Hot water	3-comp sink	120.00 Fahrenheit	
Lentil curry	steam table	40.00 Fahrenheit	
Potato filling	2 door upright cooler in back area	41.00 Fahrenheit	

Overall Comments:

NOTE: Facility shall be upgraded to risk category 3. Per owner during change of ownership, rice was to be cooked daily and kept for service. During inspection, 4 different types of rice observed cooled in walk in cooler; per employee rice was made of site

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 **9/24/2025**. 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: Dinesh Veeraputhiran
General Manager

Signed On: September 10, 2025