

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 FA0266784 - INDIA CASH & CARRY (KITCHEN)		Site Address 1138 S DE ANZA BL, SAN JOSE, CA 95129		Inspection Date 01/20/2025		Placard Color & Score YELLOW 66		
Program PR0393929 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name DINESH KUMAR		Inspection Time 15:15 - 18:00			
Inspected By FRANK LEONG		Inspection Type ROUTINE INSPECTION		Consent By DEEPAK SHARMA				FSC MEENU SHARMA 02/07/2025

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						S
K07	Proper hot and cold holding temperatures		X		X			N
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	X	
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	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		

OFFICIAL INSPECTION REPORT

Facility FA0266784 - INDIA CASH & CARRY (KITCHEN)	Site Address 1138 S DE ANZA BL, SAN JOSE, CA 95129	Inspection Date 01/20/2025
Program PR0393929 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name DINESH KUMAR	Inspection Time 15:15 - 18:00
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: *In the kitchen area, by the cook line, measured chana masala and various curries between 80F and 126F. [CA] Per operator, chana masala and various curries stored on the countertop in the kitchen area for about 2 hours. Ensure potentially hazardous foods are held cold at 41F or below or held hot at 135F and above to prevent bacterial growth. [SA] Operator reheated chana masala and various curries to 165F on the stove top and placed into the steam table for hot holding.*

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

Inspector Observations: *By the entrance to the kitchen area, under the heating lamps, measured various samosas stored between 75F and 120F. Per operator, various samosas prepared 2 hours and 15 minutes prior. Operator stated food items are stored for about 3 hours and changed out. No TPHC procedures and labels present on food items. [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. [SA] Operator placed time labels on various samosas stored in the area to be served within 1 hour 45 minutes or discard.*

Minor Violations

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

Inspector Observations: *Observed employee food handler cards provided are missing. [CA] Ensure all employees obtain valid food handler cards and copies are kept on-site for review.*

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

Inspector Observations: *At the 3 compartment sink, measured hot water at 103F. Cold water could not be fully turned off to obtain a clear hot water measurement. Hot water from the prep sink measured at 120F. [CA] Ensure hot water is provided at the 3 compartment sink at 120F to allow for adequate cleaning of utensils and equipment.*

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

Inspector Observations: *Observed open bags of dry bulk food stored on the floor and on milk crates in the back storage area. [CA] Ensure open bags of dry bulk food are transferred to food grade containers, labeled, and covered with a fitted lid.*

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

Inspector Observations: *In the kitchen area, observed accumulation of food debris on refrigerator door handles. [CA] Ensure refrigerator door handles are frequently cleaned and sanitized to prevent possible cross contamination.*

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

Inspector Observations: *In the kitchen area, observed a heavily worn particle board type laminated table shelf used. Observed laminate is peeling and creating a crevice for accumulation of food debris. [CA] Ensure only approved tables and shelving are used within the facility. Equipment shall have certification for use in a food facility, and be of an approved material such as stainless steel. Remove particle board type laminated table shelf.*

In the kitchen area, observed stacked milk crates used as a tabletop. [CA] Discontinue use of milk crates as storage shelving and tables. Replace with approved equipment such as a stainless steel prep table.

In the kitchen area, observed the use of cardboard and foil to line shelving and cover shelving. [CA] Ensure only approved materials and equipment are used within the facility. Discontinue use of cardboard and foil to cover and line shelving.

OFFICIAL INSPECTION REPORT

Facility FA0266784 - INDIA CASH & CARRY (KITCHEN)	Site Address 1138 S DE ANZA BL, SAN JOSE, CA 95129	Inspection Date 01/20/2025
Program PR0393929 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name DINESH KUMAR	Inspection Time 15:15 - 18:00

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: Observed knives and equipment stored in between tables and in between a bracket on the wall. [CA] Ensure utensils and equipment are stored to prevent possible contamination.

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

Inspector Observations: Measured chlorine sanitizer in sanitizer bucket at 25 PPM. Observed used wiping cloths stored on counter-tops. [CA] Ensure chlorine sanitizer in sanitizer bucket is maintained at 100 PPM to allow for proper sanitizing of wiping cloths. Used wiping cloths shall be stored in sanitizer buckets to prevent bacterial growth.

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

Inspector Observations: In the kitchen area, observed accumulation of food debris on the floor around the cook line and accumulation of dust and debris on walls and ceiling by the back cook line. [CA] Ensure facility floors and walls are frequently cleaned and maintained to prevent harborage of vermin.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.
Needs Improvement - Time as a public health control; procedures & records.

Measured Observations

Item	Location	Measurement	Comments
cake with cream	display refrigerator	41.00 Fahrenheit	
diced tomatoes	prep unit	41.00 Fahrenheit	
hot water	prep sink	120.00 Fahrenheit	
various samosas	under heating lamps/table	120.00 Fahrenheit	Measured between 75F and 120F.
mango lassi	display refrigerator	41.00 Fahrenheit	
chana masala	counter-top	126.00 Fahrenheit	
chlorine sanitizer	sanitizer bucket	25.00 PPM	
hot water	handwash sink	100.00 Fahrenheit	
heavy cream	reach in refrigerator	41.00 Fahrenheit	
vegetable curry	hot holding under sterno	168.00 Fahrenheit	
paneer curry	counter-top	80.00 Fahrenheit	
shredded seasoned potatoes	3 door undercounter refrigerator	41.00 Fahrenheit	
paneer curry	steam table	148.00 Fahrenheit	
chana masala	steam table	150.00 Fahrenheit	
diced tomatoes	reach in refrigerator	41.00 Fahrenheit	
yogurt	prep unit	39.00 Fahrenheit	
hot water	3 compartment sink	103.00 Fahrenheit	
potato paratha	counter-top	100.00 Fahrenheit	
vegetable curry	counter-top	110.00 Fahrenheit	

Overall Comments:

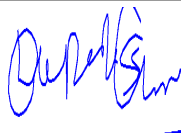
When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed for each and every reinspection until the necessary changes or corrections are made. Unless otherwise noted by the inspector, all violations are to be corrected no later than **2/3/2025**. 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.

OFFICIAL INSPECTION REPORT

Facility FA0266784 - INDIA CASH & CARRY (KITCHEN)	Site Address 1138 S DE ANZA BL, SAN JOSE, CA 95129	Inspection Date 01/20/2025
Program PR0393929 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name DINESH KUMAR	Inspection Time 15:15 - 18:00

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: DEEPAK SHARMA
SUPERVISOR

Signed On: January 20, 2025