

**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**

|   |  |  |                                |                                      |   |
|---|--|--|--------------------------------|--------------------------------------|---|
| <b>Facility</b><br>FA0209797 - NEW TANDOORI CAFE                                |  | <b>Site Address</b><br>5134 STEVENS CREEK BL, SAN JOSE, CA 95129 |                                | <b>Inspection Date</b><br>08/24/2022 |   |
| <b>Program</b><br>PR0306936 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11 |  |  | <b>Owner Name</b><br>IZAAN LLC |                                      | <b>Inspection Time</b><br>13:15 - 16:10 |
| <b>Inspected By</b><br>LOC TRAN   | <b>Inspection Type</b><br>ROUTINE INSPECTION | <b>Consent By</b><br>HASEEB, PIC                                 | FSC Not Available              |                                      |   |

|   |
|---|
| <b>Placard Color &amp; Score</b><br><b>GREEN</b><br><b>78</b> |
|---|

| 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     |        |     |     |     |
| 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  |     |     |
| 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                              | X   |     |
| 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                                |     | X   |
| K39 Thermometers provided, accurate   |     | X   |
| 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                          |     | X   |
| 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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| Program<br>PR0306936 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11 | Owner Name<br>IZAAN LLC                                   | Inspection Time<br>13:15 - 16:10 |
| K48  | Plan review   |                                  |
| K49  | Permits available   |                                  |
| K58  | Placard properly displayed/posted                         |                                  |

## Comments and Observations

### Major Violations

No major violations were observed during this inspection.

### Minor Violations

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

**Inspector Observations: NO CURRENT FSC OR FOOD HANDLER CARDS WERE ONSITE FOR REVIEW. FOUND AN FSC POSTED, WHICH EXPIRED AUGUST 2021.**

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

**Inspector Observations: FOUND THE HANDWASHING STATION SLIGHTLY OBSTRUCTED WITH A LARGE TRASH CAN AND THE SPLASH GUARD HAS A FLANGE THAT CAN RUB AGAINST THE USER. [CA] KEEP THE HANDSINK EASILY ACCESSIBLE AND ELIMINATE ANY CONTACT HAZARDS OF THE SPLASH GUARD.**

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

**Inspector Observations: MEASURED NUMEROUS PHF HELD BETWEEN 41F-49F IN THE REFRIGERATORS. MEASURED THE CUBED TANDORI CHICKEN ON ICE BETWEEN 41F-48F. [CA] PHFs shall be held at 41°F or below or at 135°F or above. ENSURE THE REFRIGERATORS ARE SERVICED AND HOLDING PHF AT 41F OR BELOW, WHEN IN USE.**

Follow-up By  
08/29/2022

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

**Inspector Observations: OBSERVED A ROACH NYMPH ON THE WALL AT THE WAREWASH STATION AND AWAY FROM FOOD PREP AREAS. FOUND SEVERAL FLIES IN THE KITCHEN. [CA] Food facility shall be kept free of non-disease carrying insects, weevils, ants, gnats, and fruit flies. OBTAIN PEST CONTROL SERVICE THAT WILL FLUSH OUT ROACHES HARBORING IN THE WALLS AND EQUIPMENT; A REGULAR PREVENTATIVE SERVICE WILL NOT BE SUFFICIENT TO ABATE THE ROACHES. ABATE THE ROACH PROBLEM.**

Follow-up By  
08/31/2022

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

**Inspector Observations: FOUND THE 2 COMP WAREWASH SINK FAUCET WITH NO WATER. FOUND THE WATER IS PROVIDED BY A HOSE CONNECTED TO THE JANITORIAL SINK. THE DISHWASHING MACHINE IS OPERABLE.**

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

**Inspector Observations: FOUND THE MISSING BAFFLE ON THE BACK SIDE OF THE EXHAUST HOOD OVER THE STOVE AND DEEP FRYER. FOUND THE HOOD OVER THE FRONT GRIDDLE IN-OPERABLE. [CA] All hood ventilation filters shall be in place and in good repair. [CA] Provide approved exhaust hood ventilation over all cooking equipment as required to effectively remove cooking odors, smoke, steam, grease, heat, and vapors.**

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

**Inspector Observations: FOUND MANY OF THE REFRIGERATORS WITH THERMOMETERS NOT PLACED IN THE FRONT AND EASY VIEWING. [CA] The thermometer in the reach-in refrigerator shall be placed where it is easily visible while checking refrigerator temperature.**

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

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**Inspector Observations: FOUND A SOILED WIPING CLOTH WITH RAW ANIMAL JUICES PLACED ON THE COUNTER OF TANDORI OVER.**

**[CA] Dry or wet cloths that are used with raw foods of animal origin shall be kept separate from cloths used for other purposes, and wet cloths used with raw foods of animal origin shall be kept in a separate sanitizing solution.**

K43 - 2 Points - Toilet facilities: improperly constructed, supplied, cleaned; 114250, 114250.1, 114276

**Inspector Observations: FOUND ONE OF THE RESTROOM MISSING TOILET TISSUE IN ITS DISPENSER. FOUND ONE OF THE FAUCET MISSING THE AERATOR, RESULTING IN HIGH PRESSURE WATER DISCHARGE.**

**[CA] Toilet paper dispenser shall be maintained and in good repaired.**

**[CA] Toilet facilities shall be maintained clean and in good repair.**

## Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

## Measured Observations

| Item                     | Location           | Measurement       | Comments |
|--------------------------|--------------------|-------------------|----------|
| CHLORINE                 | DISHWASHER         | 100.00 PPM        |          |
| HOT WATER                | FOOD PREP SINK     | 135.00 Fahrenheit |          |
| SLICED TOMATOES, SHALLOW | 6 INCH PAN ON ICE  | 41.00 Fahrenheit  |          |
| WARM WATER               | HANDSINK , KITCHEN | 100.00 Fahrenheit |          |
| SEASONED CAULIFLOWER     | FOOD PREP FRIG     | 47.00 Fahrenheit  |          |
| BROWN MEAT CURRY         | STEAM TABLE        | 155.00 Fahrenheit |          |
| STEAMED RICE             | RICE COOKER/HOLDER | 156.00 Fahrenheit |          |
| CUBED TANDORI CHICKEN    | 6 INCH PAN ON ICE  | 46.00 Fahrenheit  |          |
| COOKED MEATS             | REACHIN FRIG, BACK | 47.00 Fahrenheit  |          |
| CURRY POTATOES           | FOOD PREP FRIG     | 48.00 Fahrenheit  |          |
| MARINATED CHICKEN        | REACHIN FRIG       | 44.00 Fahrenheit  |          |
| MARINATED MINCED MEAT    | REACHIN FRIG       | 45.00 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 **9/7/2022**. 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:** ZEHRA, PIC

**Signed On:** August 24, 2022