

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 FA0212515 - INDIAN SIZZLER EXOTIC CUISINE		Site Address 4150 GREAT AMERICA PY, SANTA CLARA, CA 9505		Inspection Date 06/10/2025		Placard Color & Score GREEN 85		
Program PR0303017 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name PIRASANTHI KANAKARASA		Inspection Time 10:50 - 12:30			
Inspected By THAO HA		Inspection Type ROUTINE INSPECTION		Consent By SANTHAKUMAR NALLATHAMBI				FSC Santhakumar Nallathambi 12/10/2029

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						
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	X	
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		
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

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: *Handwash sink observed to have a faulty soap dispenser by dishwasher. Handwash sink in the back missing cold water. [CA] Ensure handwash sink is fully stocked and operational with soap, paper towels, and warm water at all times. [COS] Handwashes sink by dishwasher soap dispenser was repaired. Secondary handwash station was set up by 3-comp sink in back area.*

Minor Violations

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: *Tandoori chicken measured to 101F on cooling rack at cookline. Per operator tandoori chicken was made 1.5 hours ago. [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. Place chicken inside walk in to cooler quickly. [COS] Chicken was placed into walk in cooler immediately.*

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: *Raw chicken observed to be stored over raw fish in walk in cooler speed rack. [CA] Keep raw poultry at bottom below all other raw meats to prevent cross contamination.*

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

Inspector Observations: *Walk in freezer observed to have food containers directly on floor. [CA] Keep containers of food 6 inches off of the floor.*

Performance-Based Inspection Questions

N/A

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Measured Observations

Item	Location	Measurement	Comments
Warm water	handwash sink	100.00 Fahrenheit	
Cooked chicken curry	Cooling rack in cold storage room	171.00 Fahrenheit	Per operator all curries on this rack have been finished in the last 30 minutes and will be left here to cool for about 45 more minutes prior to being moved into walk in cooler
Cooked curried goat	Cooling rack in cold storage room	148.00 Fahrenheit	Per operator all curries on this rack have been finished in the last 30minutes and will be left here to cool for about 45 more minutes prior to being moved into walk in cooler
Quat ammonia	3-comp sink	200.00 Fahrenheit	
Potato mix	Left most cookline prep cooler	39.00 Fahrenheit	
Raw chicken	Out for prep	49.00 Fahrenheit	
Cooked rice	Walk in cooler	42.00 Fahrenheit	
Yellow curry	reheated on stove	170.00 Fahrenheit	
Cooked chicken curry	Walk in cooler	41.00 Fahrenheit	
Chlorine	bar 3-comp sink	50.00 Fahrenheit	
Fried onion fritters	Middle cookline prep cooler	41.00 Fahrenheit	
Raw chicken	Walk in cooler	40.00 Fahrenheit	
Vegetable curry	Reheating on stove top	179.00 Fahrenheit	
Hot water	3-comp sink	120.00 Fahrenheit	
Fried paneer	Right most cookline prep cooler	48.00 Fahrenheit	Per employee paneer was prepped in the last 30 minutes
Cooked lentils	Walk in cooler	47.00 Fahrenheit	Per operator container was removed to prep for buffet service and was just placed back into walk in
Tandoori chicken	Cooling rack by fryer	101.00 Fahrenheit	
White rice	Rice cooker	155.00 Fahrenheit	
Cooked yellow curry sauce	Walk in cooler	41.00 Fahrenheit	
Curried chickpeas	Cooling rack in cold storage room	140.00 Fahrenheit	Per operator all curries on this rack have been finished in the last 30 minutes and will be left here to cool for about 45 more minutes prior to being moved into walk in cooler
Cooked rice	reheating on stove top	131.00 Fahrenheit	Per operator, rice is being steamed and was placed there a few minutes prior and is not done yet.
Heavy cream	Middle cookline prep cooler	39.00 Fahrenheit	
Eggplant stewed	Left most cookline prep cooler	38.00 Fahrenheit	
Paneer	Walk in cooler	41.00 Fahrenheit	
Mashed potato	reheat on stove	169.00 Fahrenheit	
Hard boiled egg	Right most cookline prep cooler	40.00 Fahrenheit	

Overall Comments:

NOTE: Facility is planning on replacing equipment and adding combi oven. Facility shall submit for PC prior to changing cooking equipment to this Agency's Plan Check Division for approval prior to change.

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 **6/24/2025**. 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.

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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: Santhankumar Nallathambi
Owner

Signed On: June 10, 2025