

County of Santa Clara
Department of Environmental Health
Consumer Protection Division

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 Phone (408) 918-3400 www.ehinfo.org



OFFICIAL INSPECTION REPORT

Facility FA0209797 - NEW TANDOORI CAFE		Site Address 5134 STEVENS CREEK BL, SAN JOSE, CA 95129	Inspection Date 08/31/2022
Program PR0306936 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name IZAAN LLC
Inspected By LOC TRAN	Inspection Type FOLLOW-UP INSPECTION	Inspection Time 15:30 - 19:20	
Consent By .			

Placard Color & Score GREEN N/A
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Comments and Observations

Major Violations

Cited On: 08/31/2022

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

Inspector Observations: FOUND LARGE COVERED TUBS OF CURRY AND CHICKEN IN COOLING IN THE REACHIN FRIDGES. [CA] HOT FOODS BETWEEN 71F - 134F HAVE TO BE RAPIDLY COOLED WITHIN TWO HOURS. AND FROM 70F DOWN TO 41F WITHIN 4 HRS. [CA] When cooling PHF's, food may be left uncovered or loosely covered to allow rapid cooling.[CA] Properly store cooling foods in such a way to allow proper air flow.

FOUND LARGE 6-INCH TUB FILLED WITH HOT FOODS COOLING. [CA] Properly cool PHF's using shallow containers, using no more than 2 inches for solid foods and no more than 4 inches for liquids.

S/A HOT FOODS TAKEN OUT AND ALLOWED TO COOL SOME MORE.

Minor Violations

Cited On: 08/31/2022

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

Inspector Observations: FOUND TWO METAL BOWLS PLACED ON TOP OF THE ONLY KITCHEN HANDSINK, [CA] KEEP HANDSINKS EASILY ACCESSIBLE TO THAT HANDWASHING DOES OCCUR AND IS MORE LIKELY TO OCCUR.

Cited On: 08/24/2022

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

This violation found not in compliance on 08/31/2022. See details below.

Cited On: 08/31/2022

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

Inspector Observations: MEASURED PHFs HELD THE REACHIN FRIG BETWEEN 43F-49F, DUE TO HOT FOODS COOLING IN THE FRIG. [CA] HOLD COLD FOODS AT 41F OR BELOW, AND MINIMIZE PLACING EXCESSIVELY HOT FOODS INTO THE REFRIG TOO COOL.

Cited On: 08/31/2022

K14 - 3 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

Inspector Observations: OBSERVED A SENIOR STAFF PERSON WASHED AND RINSED A METAL BOWL, BUT DID NOT SANITIZED IT. OBSERVED THE DISHWASHER WASH AND RINSE THE LONG METAL SKEWERS, NO SANITIZING SOLUTION WAS AVAILABLE OR FOUND AT THE WAREWASHING AREA.

COS - THE UTENSILS WERE TAKE OUT OF USE, AND PLACED BACK IN THE WAREWASHING AREA FOR DISHWASHING.

Cited On: 08/24/2022

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

Compliance of this violation has been verified on: 08/31/2022

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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: THE SPRAY NOZZLE UNIT ATTACHED TO THE KITCHEN FAUCET IS MISSING THE SPRAY NOZZLE AND TURNS ON WHEN THE FAUCET IS TURNED ON. [CA] REPAIR OR REPLACE THE FAUCET AND ANY PARTS OF IT THAT NEEDS TO BE REPAIRED.

Cited On: 08/31/2022

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: FOUND A KNIFE HANDLE WRAPPED WITH MASKING TAPE AND LOOKS DIFFICULT TO CLEAN. [CA] REMOVE EQUIPMENT THAT NO LONGER DURABLE, SMOOTH AND EASILY CLEANABLE, AND INTACT SHALL BE REMOVED FROM USE IN THE KITCHEN. (IF FOOD EQUIPMENT NO LONGER MEET NSF STANDARDS OR SIMILAR SHALL BE REMOVED OR DISCARDED.

FOUND THE ICE MACHINE AND REACHIN REFRIGERATORS IN-USE WITH THE ORIGINAL PLASTIC PACKAGING FILM OVER THE STAINLESS STEEL SIDES AND PANELS. [CA] REMOVE THE PLASTIC FILM AND KEEP EQUIPMENT SMOOTH AND EASILY CLEANABLE.

Cited On: 08/31/2022

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

Inspector Observations: REPEAT VIOLATION: 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.

Cited On: 08/31/2022

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations: FOUND WALLS WITH FOOD DEBRIS OR DUST ACCUMULATED ON THE WALLS. [CA] CLEAN THE WALLS AND EQUIPMENT FREQUENTLY AS NEEDED.

Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
CURRY	REACHIN FRIG	48.00 Fahrenheit	
CHLORINE	DISHWASHER	50.00 PPM	
SAUCE	REACHIN FRIG	90.00 Fahrenheit	
CURRY	REACHIN FRIG	100.00 Fahrenheit	
SAUCE	REACHIN FRIG	47.00 Fahrenheit	
CURRY	REACHIN FRIG	110.00 Fahrenheit	
TANDOORI CHICKEN CUBED	FOOD PREP FRIG, ON ICE	49.00 Fahrenheit	
TANDOORI CHICKEN, COOLING	REACHIN FRIG	68.00 Fahrenheit	

Overall Comments:

FOLLOWUP INSPECTION TO ROUTINE INSPECTION CONDUCTED ON 8/24/22.

PEST CONTROL SERVICE DID NOT PERFORM ANY ADDITION SERVICES. FACILITY WAS SERVICED BY PEST CONTROL SERVICE ECOLAB ON 8/22/22 AND NOTED THAT A FOLLOW UP WAS GOING TO OCCUR ON 8/31/22, TONIGHT.

THE KITCHEN WAREWASH FAUCET NOW HAS RUNNING HOT AND COLD WATER.

PRIORITIES:

- 1 - ADDRESS THE COOLING OF HOT FOODS, PORTION THE FOODS INTO SMALLER PANS;**
- 2 - INSTALL A SANITIZER SOLUTION DISPENSER;**
- 3 - TRACK THE TANDOORI CHICKEN IN THE PREP TABLE TO ENSURE THE FOOD ITEMS DO NOT EXCEED THE 4 HOURS OR A LESSER DESIRED DURATION.**
- 4 - REPLACE THE SPLASH GUARD AT THE HANDSINK.**
- 5 - INSTALL THE BAFFLE ON THE BACK SIDE OF THE HOOD.**

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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 **9/14/2022**. 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: LIAQAT, OWNER

Signed On: August 31, 2022