

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 FA0201098 - LITTLE INDIA INDIAN CUISINE		Site Address 1340 1ST ST A, GILROY, CA 95020		Inspection Date 10/07/2025	
Program PR0305474 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name RANVIR K BAINS		Inspection Time 12:45 - 14:30
Inspected By GUILLERMO VAZQUEZ	Inspection Type ROUTINE INSPECTION	Consent By KULWINDER SIDHU	FSC Barinder Bains 3/22/30		

Placard Color & Score
GREEN
93

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				
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		
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		
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		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		

OFFICIAL INSPECTION REPORT

Facility FA0201098 - LITTLE INDIA INDIAN CUISINE	Site Address 1340 1ST ST A, GILROY, CA 95020	Inspection Date 10/07/2025
Program PR0305474 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name RANVIR K BAINS	Inspection Time 12:45 - 14:30
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

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

Inspector Observations: Hand wash was blocked with plastic bag over the faucet at the time of inspection.

[CA] Hand washing facility shall be clean, unobstructed, and accessible at all times.

[COS] PIC removed the bag and hand wash is now free.

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

Inspector Observations: Hood filters have grease build up on them at the time of inspection. Per PIC, they have an appointment tomorrow with contractor.

[CA] Ventilation hood filters shall be maintained clean and good repair.

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

Inspector Observations: Self closing device within the restroom is not closing door all the way completely.

[CA] Toilet rooms shall be separated by well-fitted, self-closing doors that prevent the passage of flies, dust, or odors.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
Sanitizer (Quats)	Sanitizer bucket	200.00 PPM	
Warm water	Hand wash/restroom	100.00 Fahrenheit	
Cooked chicken	Walk in	38.00 Fahrenheit	
Milk	Walk in	38.00 Fahrenheit	
Orange curry	Cook line	107.00 Fahrenheit	Re-heating process.
Sanitizer (Chlorine)	Dish washer	50.00 PPM	
Hot water	3-Compartment/prep/mop sinks	120.00 Fahrenheit	
Ice cream	Freezer chest	5.00 Fahrenheit	
Yogurt	Reach in	46.00 Fahrenheit	Adjust to 41°F below.
Pork	Prep table	39.00 Fahrenheit	
Cut tomato	Prep table	39.00 Fahrenheit	
Grilled onions	Cook line	202.00 Fahrenheit	
Ambient	Reach in freezer	5.00 Fahrenheit	
Sanitizer (Quats)	3-Compartment	200.00 PPM	
Rice	Hot holding (rice warmer)	146.00 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 **10/21/2025**. 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 FA0201098 - LITTLE INDIA INDIAN CUISINE	Site Address 1340 1ST ST A, GILROY, CA 95020	Inspection Date 10/07/2025
Program PR0305474 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name RANVIR K BAINS	Inspection Time 12:45 - 14:30

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: Barinder Bains
Owner

Signed On: October 07, 2025