

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 FA0257623 - BAY BIRYANIS | | Site Address 698 W DANA ST, MOUNTAIN VIEW, CA 94041 | Inspection Date 02/13/2025 |
| Program PR0376931 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14 | | Owner Name SRINIVAS VALLEPALLI | Inspection Time 12:15 - 13:15 |
| Inspected By HELEN DINH | Inspection Type LIMITED INSPECTION | Consent By RANJEET & AVATAR | |

| |
|----------------------------------------------------------------|
| Placard Color & Score GREEN N/A |
|----------------------------------------------------------------|

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

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

Inspector Observations: Found a few flies near sink areas and around some areas of food facility. [CA] Each food facility shall be free of pest such as flies. Provide approved pest control services.

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations: Found leaking atmospheric pressure valve at mop sink when water is turned on. [CA] Secure leak.

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

Inspector Observations: Missing cove based tile in restroom.[CA] Replace missing cove floor tiles with a smooth and of durable construction and nonabsorbent material that is easily cleanable.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

| Item | Location | Measurement | Comments |
|------------|-----------------------------------------|-------------------|-------------------|
| ambient | 2 door reach in | 39.00 Fahrenheit | |
| ambient | 2 door upright | 41.00 Fahrenheit | |
| hot water | warewash/1-comp/mop sink | 120.00 Fahrenheit | |
| ambient | (2x) 2 door upright | 33.00 Fahrenheit | between 33F - 36F |
| warm water | handsink (cookline, warewash area & RR) | 100.00 Fahrenheit | |
| ambient | 3 door cold top/reach in | 40.00 Fahrenheit | |
| chlorine | sani bucket | 100.00 PPM | |
| ambient | chest freezer | -9.10 Fahrenheit | |

Overall Comments:

NEW FACILITY NAME: Tandoori Junction

NEW OWNER: Tandoori Junction Inc

The applicant has completed the application for an Environmental Health Permit

The permit category for this facility is FP11. An invoice for the permit fee in the amount of \$1,580.00 will be mailed to the billing address on the application. Payment must be submitted within 10 days of receipt of the invoice. The owner is responsible for contacting our department if an invoice is not received and remit payment within 30 days.

The Environmental Health Permit will be effective: 3/1/25 - 2/28/26.

This report serves as a temporary permit. However, the permit will be deemed invalid if the permit fee is not paid in full within 30 days from the date of this report.

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Okay to Operate.

An official permit will be mailed to the address on file and shall be posted in public view upon receipt.

Structural Review inspection conducted on 2/13/25.

Plan check consultation is available Monday - Friday from 7:30am - 10:00am in person or by phone at 408/918-3400.

***Obtain food safety manager certificate within 60 days. All other food employees must have valid food handler cards within 30 days from hire date.**

A routine inspection shall be conducted within 30 days.

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 **2/27/2025**. 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.

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: Ranjeet Singh
Owner

Signed On: February 13, 2025