

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 FA0200074 - ROYAL TAJ		Site Address 1350 CAMDEN AV, CAMPBELL, CA 95008		Inspection Date 10/24/2024		Placard Color & Score <div style="background-color: green; color: white; padding: 10px; text-align: center;"> GREEN 81 </div>		
Program PR0302403 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name MANN, KAMAL		Inspection Time 11:15 - 12:30			
Inspected By PRINCESS LAGANA		Inspection Type ROUTINE INSPECTION		Consent By LUCKY				FSC Amandeep Prasher 04/29/2027

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						
K07	Proper hot and cold holding temperatures	X						N
K08	Time as a public health control; procedures & records					X		
K09	Proper cooling methods		X		X			N
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				N
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		
K39	Thermometers provided, accurate		
K40	Wiping cloths: properly used, stored		
K41	Plumbing approved, installed, in good repair; proper backflow devices	X	
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

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

Inspector Observations: *In the walk in cooler, cooked spinach in deep plastic pan measured at 53F and curry in deep plastic bucket measured at 48F. Staff stated food items were cooked last night.*

[CA]: *Potentially Hazardous Foods (PHFs) shall be cooled from 135F to 70F within 2 hours and then from 70F to 41F within 4 hours (6 hours total). Use shallow metal pans (no more than 2 inches for solid foods and no more than 4 inches for liquids), smaller portions, ice paddles and ice baths to assist with rapid cooling. When placing food in the refrigerator to cool, containers should be loosely covered or uncovered if protected from overhead contamination, to facilitate heat transfer from the surface of the food.*

[COS]: *PHFs were voluntarily discarded.*

Minor Violations

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

Inspector Observations: *Missing food handler training for all employees.*

[CA]: *All employees that handle open food or food contact surfaces shall obtain valid Food Handler Cards within 30 days of employment. Food Handler Cards shall be maintained on site and available for review at all times.*

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: *Soiled knives stored on the knife rack along with clean knives.*

[CA]: *Discontinue storing soiled knives with clean knives.*

[COS]: *Staff relocated soiled knives to be ware washed and sanitized.*

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: *Maximum water temperature at the 3 compartment sink measured at 112F.*

[CA]: *Hot water shall be supplied at a minimum temperature of at least 120°F measured from the faucet throughout facility except at handwash sinks.*

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: *1. The individual hot and cold water valves at the 3 compartment sink in disrepair. Water observed being turned off through the third valve.*

[CA]: *Repair/replace hot and cold water valves.*

2. Drip leak observed underneath the 3 compartment sink from one of the metal piping.

[CA]: *Repair pipe and maintain in good condition.*

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Needs Improvement - Food contact surfaces clean, sanitized.

Needs Improvement - Proper cooling methods.

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Measured Observations

Item	Location	Measurement	Comments
pakora vegetables	walk in cooler	41.00 Fahrenheit	
ambient temp	3 door freezer	1.00 Fahrenheit	
cooked vegetable	under counter	40.00 Fahrenheit	
cooked chicken	under counter	41.00 Fahrenheit	
Chlorine sanitizer	dish machine	50.00 PPM	
lamb	walk in cooler	40.00 Fahrenheit	
cooked vegetables	walk in cooler	40.00 Fahrenheit	
yellow curry	rear prep area	158.00 Fahrenheit	actively cooling
water	hand sink	100.00 Fahrenheit	
raw shrimp	3 door reach in	38.00 Fahrenheit	
water	mop sink	123.00 Fahrenheit	
spinach	walk in cooler	41.00 Fahrenheit	
rice	rice cooker	153.00 Fahrenheit	
Green chutney in small sauce containers	prep table at cook line	52.00 Fahrenheit	prepared approximately 30 minutes prior to measurement and is cooling per staff. Specialist instructed items to be relocated to 3 door reach in unit to cool faster.
milk	3 door reach in	41.00 Fahrenheit	
yogurt	walk in cooler	40.00 Fahrenheit	

Overall Comments:

Provided the following:

-Proper cooling guidance

-list of food handler training courses

Discussed proper cooling procedures and proper holding temperatures with Person In Charge.

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 **11/7/2024**. 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: Lucky Lkhwindr Singh
Helper/PIC

Signed On: October 24, 2024