

# 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 FA0213718 - TANDOORI PIZZA		Site Address 1663 HOLLENBECK AV, SUNNYVALE, CA 94087		Inspection Date 12/11/2025	
Program PR0300567 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name TP TWO SUNNYVALE INC		Inspection Time 12:45 - 14:45
Inspected By THAO HA	Inspection Type ROUTINE INSPECTION	Consent By PRINCE SINGH	FSC Not Available		

Placard Color & Score
<b>GREEN</b>
<b>75</b>

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	X			N
K06 Adequate handwash facilities supplied, accessible	X						
K07 Proper hot and cold holding temperatures		X		X			N
K08 Time as a public health control; procedures & records						X	
K09 Proper cooling methods						X	
K10 Proper cooking time & temperatures						X	S
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				N

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	X	
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	X	
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		X
K45 Floor, walls, ceilings: built, maintained, clean		X
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

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

**Inspector Observations: Walk in cooler measured to have:**

- Ambient temperature of 50F
- Mozzarella at 50F
- Ground lamb at 45F
- Diced chicken at 45F

One of the walk in cooler fans observed to not be in operation. Per PIC, technician is coming today or tomorrow morning to repair cooler. Per PIC, cooler was just restocked and cooler was kept open for an extended period of time bring in delivery.

**[CA] PHFs shall be held at 41°F or below for cold holding or at 135°F or above for hot holding.**

**Repair cooler and ensure it can maintain 41F or below.**

**[COS] All Cheese and meats and other PHFs were moved to prep cooler reach in portion and upright freezer for storage. Whole produce, dough, and shelf stable sauces are able to kept inside walk in cooler.**

Follow-up By  
12/15/2025

### Minor Violations

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

**Inspector Observations: Food facility missing food safety certificate.**

**[CA] Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have at least one employee with a valid Food Safety Certificate available for review at all times.**

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

**Inspector Observations: Employee observed to be operating register and phone prior to making pizza.[CA] Properly wash hands with soap, warm water and dry using single use paper towels as required prior to putting on gloves. Ensure employees wash hands prior to handling and prepping food. [COS] Employee washed their hands and put on gloves prior to making pizza.**

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

**Inspector Observations: Rodent dropping observed on floor by water heater and floor behind left most prep cooler. Per PIC areas are cleaned as needed and is unsure if facility has regular pest control.**

**[CA] Clean and sanitize area of dead cockroaches or old droppings. Keep facility free of vermin infestation. Ensure to routinely monitor for signs of vermin activity and if there is a vermin infestation that leads to contamination of food contact surfaces, packaging, utensils, food equipment, or adulteration of food. The facility is required to cease operations immediately until vermin infestation has been eliminated.**

**[COS] PIC cleaned up rodent droppings. Follow up inspection for this violation shall be conducted. Provide inspector contact with a license pest control provider for regular service at time of inspection.**

Follow-up By  
12/15/2025

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: Walk in cooler observed to have rubber gasket fraying at bottom of walk in cooler. Only one of the condenser fans of walk in cooler observed to be on.[CA] Repair gasket and maintain in good condition. Repair walk in cooler fan and maintain in good condition**

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

**Inspector Observations: Dirty wiping cloth observed to be stored on counter top.[CA] Keep in use wiping cloth inside sanitizer solution between wipes. Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).**

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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: 1) Back door observed to be propped open when in not in use. Back door observed to have gap underneath. [CA] Keep back door closed when not in use to prevent vermin entry. Ensure when back door is closed there are no gaps under door that could allow the entry of vermin.**

**2) Employee food scattered on shelves in walk in cooler. [CA] Keep employee personal items and foods separated from the retail food and food prep surfaces.**

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

**Inspector Observations: 1) Ventilation above Lincoln Pizza Oven observed to be accumulating dust and debris. [CA] Clean ventilation screen above pizza oven.**

## Performance-Based Inspection Questions

- Needs Improvement - No rodents, insects, birds, or animals.
- Needs Improvement - Food contact surfaces clean, sanitized.
- Needs Improvement - Proper hot and cold holding temperatures.
- Needs Improvement - Hands clean/properly washed/gloves used properly.

## Measured Observations

Item	Location	Measurement	Comments
Curry sauce	Right Prep cooler	40.00 Fahrenheit	
Diced chicken	Left prep cooler	39.00 Fahrenheit	
Mozzarella cheese	Walk in cooler	50.00 Fahrenheit	
Warm water	Handwash sink	100.00 Fahrenheit	
Ground lamb	Walk in cooler	45.00 Fahrenheit	
Mango lassi	Front upright 2 door cooler	41.00 Fahrenheit	
White sauce	Right Prep cooler	39.00 Fahrenheit	
Diced chicken	Walk in cooler	45.00 Fahrenheit	
Cut tomatoes	Left prep cooler	39.00 Fahrenheit	
Hot water	3-comp sink	120.00 Fahrenheit	
Ambient temperature	Walk in cooler	50.00 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 **12/25/2025**. 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: Prince Singh  
Shift Manager

Signed On: December 11, 2025