**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 | Site Address | Inspection Date |
|---|---|---|
| FA0267779 - PARADISE BIRYANI POINTE | 2961 EL CAMINO REAL, SANTA CLARA, CA 95051 | 10/26/2026 |
| **Program** | **Owner Name** | **Inspection Time** |
| PR0395115 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14 | SUDA, SATISH BABU | 12:00 - 12:45 |
| **Inspected By** | **Inspection Type** | **Consent By** |
| KATHY VO | FOLLOW-UP INSPECTION | SANTOSH |

**Placard Color & Score**
**GREEN**
**N/A**

## Comments and Observations

### Major Violations

Cited On: 10/22/2026
K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)
***Compliance of this violation has been verified on: 10/26/2026***

Cited On: 10/22/2026
K14 - 8 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
***Compliance of this violation has been verified on: 10/26/2026***

### Minor Violations

Cited On: 10/26/2026
K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)
***Inspector Observations: On the preparation rack, measured sauces held at ambient temperature at 49F. On the preparation counter in an ice bath, measured boiled eggs from 41-48F. Observed container of boiled eggs is not fully submerged within ice bath. Per PIC, all foods were removed from refrigeration less than 30 minutes prior to temperature measurement. [CA] Potentially Hazardous Foods shall be kept at 41F or below or 135F or above. [COS] Foods were submerged fully into an ice bath during inspection. Discussed keeping items at TPHC.***

### Measured Observations

| Item | Location | Measurement | Comments |
|---|---|---|---|
| curry | 2-door preparation unit | 41.00 Fahrenheit | |
| curry | walk-in cooler | 30.00 Fahrenheit | |
| boiled egg | ice bath on preparation counter | 48.00 Fahrenheit | 41-48F |
| sala, raita | preparation rack | 49.00 Fahrenheit | |
| curry | 3-door preparation unit | 39.00 Fahrenheit | |
| sanitizer (quaternary ammonium) | 3-compartment sink | 400.00 PPM | |

### Overall Comments:

***On-site to conduct a follow-up to the last routine inspection (dated 10/22/2026).***

***The following major violations have been verified as in compliance:***
***- K07: Improper holding temperatures. Per PIC, the walk-in cooler and preparation unit coolers were serviced on 10/22/2026. Confirmed all foods held in units measured at proper holding temperatures at time of inspection. See minor violation K07 for foods held at ambient temperatures.***
***--- Reviewed TPHC procedures with PIC. Confirmed facility utilizes TPHC for: all biryani rice, paneer, shelled eggs, and fried chicken.***
***- K14: Improper sanitization of food contact surfaces. Observed proper washing, rinsing, and sanitizing at the time of inspection. Observed the 3-compartment sink is set up with quaternary ammonium at time of inspection. Ensure facility has appropriate testing materials for sanitizer concentration.***

***Facility has obtained an active Food Safety Certificate as of 10/26/2026: Latha Amilineni.***

***Facility has been given a "PASS" for this inspection. Continue to address remaining violations as cited on the routine inspection report.***

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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 **11/9/2026**.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:** Prabakaran Kanagarasu
Assistant Manager

**Signed On:** October 26, 2026