

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 FA0240376 - LAKSHMI BAZAAR		Site Address 5178 MOORPARK AV, SAN JOSE, CA 95129		Inspection Date 03/31/2025	
Program PR0340467 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name SINGH, HARNEK		Inspection Time 13:45 - 15:00
Inspected By DENNIS LY	Inspection Type ROUTINE INSPECTION	Consent By SHASHA SATYANARAYANA	FSC Shasha Satyanarayana 7/31/29		

Placard Color & Score
GREEN
81

RISK FACTORS AND INTERVENTIONS	IN	OUT		COS/SA	N/O	N/A	PBI
		Major	Minor				
K01 Demonstration of knowledge; food safety certification	X						S
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						S
K07 Proper hot and cold holding temperatures			X				
K08 Time as a public health control; procedures & records		X		X			N
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	X	
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		
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

K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000

Inspector Observations: Potentially hazardous foods (Vegetable puffs and samosas) that are subject to time rather than temperature were time-marked to be discarded by 12:40 PM and 1 PM but still observed to be offered for sale after the discard time. [CA] Potentially hazardous foods that are subject to time shall be time-marked with the start/end of the 4 hour period and DISCARDED if not used/served by the end of that time period.

[COS] Employee removed the items from sale and discarded them into the trash.

Minor Violations

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: Potentially hazardous foods inside the self-service grab and go coolers are measured at improper cold holding temperatures of 45-48F. Paneer, biriyani, buttered chicken. [CA] Potentially hazardous foods when cold holding shall be held at or below 41F.

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

Inspector Observations: Hot water at the three compartment sink is measured at a maximum of 102F. [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.

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

Inspector Observations: Old rodent droppings observed along the wall inside the back storage room. [CA] Facility shall be kept free of vermin and vermin debris. Clean and sanitize affected area.

Did not observed other evidence of vermin or vermin infestation in the facility.

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations: Cardboard is observed reused to line shelves inside reach-in cooler and walk-in cooler. [CA] Discontinue the reuse of cardboard to line shelves and instead use material that is smooth, durable, nonabsorbent, and easily cleanable.

Performance-Based Inspection Questions

Needs Improvement - Time as a public health control; procedures & records.

Measured Observations

Item	Location	Measurement	Comments
Hot water	Three compartment sink	102.00 Fahrenheit	
Paneer	Self-service reach-in cooler	40.00 Fahrenheit	
Paneer	Self-service reach-in cooler	47.00 Fahrenheit	
Yogurt	Self-service reach-in cooler	40.00 Fahrenheit	
Milk	Walk-in cooler	40.00 Fahrenheit	
Fried veggie	Walk-in cooler	39.00 Fahrenheit	
Eggs	Self-service reach-in cooler	41.00 Fahrenheit	
Milk	Self-service reach-in cooler	41.00 Fahrenheit	
Buttered chicken	Self-service reach-in cooler	48.00 Fahrenheit	
Biriyani	Walk-in cooler	41.00 Fahrenheit	
Hot water	Handwash sink	100.00 Fahrenheit	
paneer	Walk-in cooler	40.00 Fahrenheit	
Vegetable biriyani	Self-service reach-in cooler	44.00 Fahrenheit	

Overall Comments:

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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 **4/14/2025**. 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: harpreet kaur
Employee

Signed On: March 31, 2025