

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 FA0208894 - RAJJOT INDIAN CUISINE & SWEETS		Site Address 3327 SAN FELIPE RD, SAN JOSE, CA 95135		Inspection Date 06/16/2026	
Program PR0304900 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name TEK GILL & HARNER SINGH		Inspection Time 11:00 - 12:00
Inspected By MAMAYE KEBEDE	Inspection Type ROUTINE INSPECTION	Consent By HARMANJOT S. GILL	FSC		

Placard Color & Score
GREEN
72

	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			
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		
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						S
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	X	
K28	Fruits and vegetables washed		
K29	Toxic substances properly identified, stored, used		
K30	Food storage: food storage containers identified	X	
K31	Consumer self service does prevent contamination		
K32	Food properly labeled and honestly presented	X	
K33	Nonfood contact surfaces clean		
K34	Warewash facilities: installed/maintained; test strips	X	
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		
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

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: Major Violation:

Employee working back in the kitchen was observed touching unclean surface and then clean utensils without proper washing hands.

[CA] Employee must be trained to wash hand in between touching unclean surface and ready to eat food products, after cleaning or handling chemicals, after picking up something off of the floor, after handling the register/money, after handling garbage, after touching face, hair or body, after eating, drinking, smoking, and chewing gum, after using the bathroom, and after sneezing, coughing, or using a tissue. The employee was told to wash his hands and change his gloves (COS).

Follow-up By
06/16/2026

Minor Violation:

There is no designated handwash station in the front service counter.

[CA] Install a dedicated handwash sink in the area of the front counter service station. Plan and specification must be submitted to our plan check unit for approval

Please contact our plan check unit for requirement and submission at dehplanchek@deh.sccgov.org

Minor Violations

K22 - 3 Points - Sewage and wastewater improperly disposed; 114197

Inspector Observations: Multiple houseflies were observed back in the kitchen area.

[CA] Eliminate all insects and rodents from the facility by a legal method.

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

Inspector Observations: The restaurant does not have a designated janitorial sink. Therefore, gray water is disposed inside the toilet.

[CA] Install a dedicated curbed mop sink that has a wet mop hanger installed neat it within two weeks. Plan and specification must be submitted to our plan check unit for approval

Please contact our plan check unit for requirement and submission at dehplanchek@deh.sccgov.org

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations: Many open bag food products were stored on the shelf in the dry storage area.

[CA] Store all open bag food products in properly labeled bulk containers.

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations: Multiple food products on boxes were stored directly on the floor or on milk crate back in the storage area.

[CA] To prevent insect hiding and breeding and for easy cleaning of the floor area, please store all food products at least six inches off the floor on an approved shelf or dunnage rack.

K32 - 2 Points - Food improperly labeled & not honestly presented: 114087, 114089, 114089.1(a, b), 114090, 114093.1

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Inspector Observations: *Some individually packaged desserts and snacks, and others made in the facility but stored on the self-serve area do not have any label.*

[CA] *Food prepackaged in a food facility shall bear a label that complies with the labeling requirements prescribed by the Sherman Food, Drug, and Cosmetic Law, Part 5 and label information shall include:*

1. *The common name of the food*
2. *If made from two or more ingredients, a list of ingredients in descending order of predominance by weight, including a declaration of artificial color or flavor and chemical preservatives, if contained in the food.*
3. *An accurate declaration of the quantity of contents.*
4. *The name and place of business of the manufacturer, packer, or distributor.*

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

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: *The freezer used back in the preparation area is a household standard one.*

[CA] *Equipment used in the facility must be NSF/ANSI approved, or ETL/UL sanitation listed one.*

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

Inspector Observations: *A couple of wet/soiled wiping cloths were stored on the counters.*

[CA] *Wet/soiled wiping cloths must be stored in a bucket that has standard sanitizer concentration in between use which is 200 ppm quaternary ammonia or 100 ppm chlorine (bleach).*

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: *There is a gap between the screen door and the concrete floor in the back door. One of the knob handle insert is also missing creating a hole on the screen door.*

[CA] *To prevent insect/rodent infestation, please install a weatherstripping on the screen door. Seal the hole on the screen door.*

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
Gabanzo beans	Steam table	145.00 Fahrenheit	
Cheese	Walk-in cooler	35.00 Fahrenheit	
Lentil	Steam table	148.00 Fahrenheit	
Desserts	Display case	39.00 Fahrenheit	
Mixed veggie	Final cook	175.00 Fahrenheit	
Boiled potato	Walk-in cooler	39.00 Fahrenheit	
Hot water	Three compartment warewash sink	134.00 Fahrenheit	

Overall Comments:

Change of Ownership:

Note: 1. This limited/routine inspection is conducted for a change of ownership for SR0

NEW OWNER: Rajjot Express, Inc

NEW FACILITY NAME: Rajjot Express

The applicant has completed the application for an Environmental Health Permit.

FP11 \$2,281.00 will be invoiced and mailed to the address on the application. Payment shall be paid within 10 days of receipt of the invoice. The owner is responsible for contacting our department if an invoice is not received within 30 days of the change of owner's date.

Permit issued and valid: 07/01/26 - 06/3027. The permit will be deemed invalid if the permit fee is not paid in full within 30 days of the date of this report. This report serves as a temporary permit until the official permit is mailed to the facility. When the invoice for the facility is received, payment must be made within 10 days. Okay to operate as of today.

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The official Environmental Health permit must post permits from a public view, and a copy of the most recent inspection report must be kept on file for review by anyone upon request. Someone from the facility must take a food manager certificate class within two months. All employees who are engaged in food preparation service, and storage, and who do not have a food manager certificate must have valid food handler cards within 30 days of hire date. Food Safety Manager Certificate and Food Handler cards shall be available for review.

Information on a Food Safety Certificate and Food Handler cards are available at <https://www.sccgov.org/sites/cpd/programs/fsp/Pages/FSC.aspx>.

****Structural Review inspection conducted on 06/16/2026.***

2. Prior to the installation of any new equipment, equipment layout plan and specification submittal is required to Plan Check. Any installation of new equipment, without prior notification to district specialist/Plan Check is subject to impounding of the equipment. Any unapproved equipment will not be allowed for use.

Plan check consultation hours are Monday through Friday 7:30AM-10AM and afternoon by appointment only at address above. Additional information on Plan Check Program is available at <https://www.sccgov.org/sites/cpd/programs/pcp/Pages/home.aspx>. Or contact dehplancheck@deh.sccgov.org for information on the plan submittal process and fees.

3. Facility should notify district specialists should there be a change in the number of employees or change in menu. District specialist shall be notified prior to the addition, replacement, or removal of any equipment.

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 **6/30/2026**. 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: HARMANJOT S. GILL
Manager

Signed On: June 16, 2026