

# 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

<b>Facility</b> FA0252949 - GOLKONDA INDIAN CUISINE		<b>Site Address</b> 5350 GREAT AMERICA PY 106, SANTA CLARA, CA 95051	<b>Inspection Date</b> 07/29/2025
<b>Program</b> PR0368229 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		<b>Owner Name</b> SOFTCHIPS INC.	<b>Inspection Time</b> 11:25 - 12:00
<b>Inspected By</b> THAO HA	<b>Inspection Type</b> LIMITED INSPECTION	<b>Consent By</b> VENKATESWARLU MUVVA	

Placard Color & Score

**RED**  
**N/A**

### Comments and Observations

#### Major Violations

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

**Inspector Observations: Facility is closed until vermin infestation has been eliminated.**

**1) Live cockroaches found at:**

- 10 or more above dishwasher sink.

**Cockroaches observed to be found a varying life stages.**

**Dead cockroach observed at:**

-1 under prep table next kitchen walk in cooler (seen and noted on previous inspection report 6/17/2025)

-1 on divider between cookline.

**Only one sticky trap observed in kitchen area.**

**Per operator, pest control comes monthly but no contract is in place.**

**Rodent droppings observed:**

-Dry storage at the microwave shelf

-Take out box shelf

-On silver platter on shelf

-On boxes next walk in freezer

**Unset rodent traps observed in facility in dry storage.**

**The following are contributing factors for vermin:**

-Bulk foods observed to be stored uncovered in dry storage room.

-Gaps observed in floor tile and cove basing leading to standing water.

-Shelves, floors, walls observed to have food debris accumulation.

-Cardboard observed to be used throughout shelving in facility. Cardboard observed to be soaked in grease.

**2. Photographs: Taken for documentation purposes.**

**3. Supervisor Notified: Monica Hauto.**

**4. Notification: The person in charge during inspection, Venkateswarlu Muvva, has been informed that the facility must close immediately.**

**[CA]: The premises of each food facility must be maintained free of vermin. A facility cannot operate 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 and must remain closed until all corrective actions on the provided checklist are completed.**

**Requirements Before Reopening:**

**1. Email the signed and completed Reopening Checklist to the assigned inspector.**

**2. Submit a copy of the pest control report from a licensed provider.**

#### Minor Violations

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

**Follow-up By**  
**08/01/2025**

# OFFICIAL INSPECTION REPORT

Facility FA0252949 - GOLKONDA INDIAN CUISINE	Site Address 5350 GREAT AMERICA PY 106, SANTA CLARA, CA 95054	Inspection Date 07/29/2025
Program PR0368229 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name SOFTCHIPS INC.	Inspection Time 11:25 - 12:00

**Inspector Observations:** Bulk foods observed to be stored uncovered in dry storage room.

**[CA] Keep foods covered with a container with tight fitting lid when not in use to prevent contamination.**

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 observed to be used throughout shelving in facility. Cardboard observed to be soaked in grease.

**[CA] Discontinue use of cardboard. Cardboard can lead to harborage of cockroaches.**

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:** Gaps observed in floor tile and cove basing leading to standing water.

**Floors, walls observed to have food debris accumulation.**

**[CA] Clean and repair floors and walls.**

## Performance-Based Inspection Questions

N/A

## Measured Observations

N/A

## Overall Comments:

**Facility closed due to Vermin violation. Facility may not open until this violation has been resolved**

**NOTE: Joint inspection with Maverick Chin.**

## CLOSURE / PERMIT SUSPENSION NOTICE

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 **8/12/2025**. 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.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states 'If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.'

You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

### 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:** Venkateswarlu Muvva  
Owner

**Signed On:** July 29, 2025