

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 FA0211661 - GREAT INDIAN CUISINE		Site Address 2026 AGNEW RD, SANTA CLARA, CA 95054		Inspection Date 05/07/2026		Placard Color & Score GREEN 78		
Program PR0300005 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name TK ASIAN FOOD INC		Inspection Time 14:50 - 16:50			
Inspected By THAO HA		Inspection Type ROUTINE INSPECTION		Consent By KULDEEP SINGH				FSC Not Available

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						S
K06	Adequate handwash facilities supplied, accessible	X						
K07	Proper hot and cold holding temperatures		X		X			
K08	Time as a public health control; procedures & records	X						
K09	Proper cooling methods			X	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		
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		
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	X	
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use		
K39	Thermometers provided, accurate	X	
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

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

Inspector Observations: *Ras Malai, dessert with yogurt and milk, measured to be 58F. Dessert was in insufficient ice bath, where ice water level did not make contact with container of dessert.*

Yogurt dressing observed in at salad bar counter top cooler and measured to be 69F. Unit observed to be unplugged.

[CA] *PHFs shall be kept at 41F and below for cold holding. When using ice bath to keep PHFs cold, ensure level of ice water submerges sides of container of PHFs.*

[COS] *Operator VC&D yogurt dressing and dessert. More ice and water was added to ice bath to keep dessert cold.*

Countertop unit was plugged in and allowed to cool prior to placing dressing back into unit.

Minor Violations

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

Inspector Observations: *FSC not observed and employees currently working could not present food handler cards.*

[CA] *Every facility shall have at least one employee with food safety certificate and all other employees handling food shall have a food handler cards. Facility shall have paper work and certificates on site available for review.*

****REPEATED VIOLATION****

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: *Chicken thighs observed in plastic container on countertop covered with a tray of bread dough on top. Chicken measured to be 91F. Per employee chicken thighs were made 1 hour prior.*

[CA] *Properly store cooling foods in such a way to allow proper air flow such as keeping food loosely covered and unstacked.*

[COS] *Lid was removed from chicken and chicken was moved into reach in cooler.*

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

Inspector Observations: *1) Bucket of chicken observed on floor of walk in.*

[CA] *Keep foods 6" off of the floor for easily accessible cleaning.*

****REPEATED VIOLATION****

2) Bags of onions observed to be kept additional room in back of kitchen. Room observed to not be completely sealed at the top between wall and roof. [CA] Keep food inside facility. Chemicals, and paper products may be moved to back area for storage.

****REPEATED VIOLATION****

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: *1) Gasket observed to be torn and fray in 1 door prep cooler at end of cookline. [CA] Repair gasket.*

****REPEATED VIOLATION****

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

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Inspector Observations: 1) Cleaned dishes observed to be stored outside on rack next to back door to dry.[CA]
Keep clean equipment and utensils inside an approved food facility. Discontinue drying dishes to prevent contamination. [COS] Dishes were returned inside and rewashed.

2) Cardboard and foil observed to be used as shelf liners and on floor of walk in as liner.. Cardboard observed to have absorbed oil.
[CA] Discontinue the use of cardboard boxes to line shelves/flooring, use approved equipment made of materials that is easily cleanable, durable, smooth, and nonabsorbent.
****REPEATED VIOLATION****

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

Inspector Observations: Thermometer missing from grab n go cooler in front. Thermometer for 1 door cooler at end of cookline observed to be reading 91F; ambient temperature of unit measured to be 41F and all PHFs inside cooler measured to be 43F or lower(see measured observations).
[CA] A thermometer +/- 2°F shall be provided and correctly located in each hot and cold holding unit containing potentially hazardous foods.
****REPEATED VIOLATION****

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
Lassi	Grab n go beverage cooler	41.00 Fahrenheit	
Pudding	In pot in back	173.00 Fahrenheit	
Cooked chicken thigh	On top of end cookline 1 door cooler	91.00 Fahrenheit	
Goat curry	Front buffet line	158.00 Fahrenheit	
Chlorine	under the counter dishwasher	50.00 Fahrenheit	
Ras malai	Ice bath	58.00 Fahrenheit	
Spinach curry	Middle cookline prep cooler	41.00 Fahrenheit	
Chicken curry	Walk in cooler	40.00 Fahrenheit	
Hot water	3-comp sink	120.00 Fahrenheit	
Panneer	Entry cookline 1 door prep cooler	41.00 Fahrenheit	
Heavy cream	End cookline 1 door cooler	41.00 Fahrenheit	
Yellow curry	Walk in cooler	39.00 Fahrenheit	
Cooked chicken chopped	End cookline 1 door cooler	43.00 Fahrenheit	Per employee he had just pulled out for use about 10 minutes ago
Lentil fritter	Middle cookline prep cooler	41.00 Fahrenheit	
Quat ammonia	3-comp sink	200.00 Fahrenheit	
Egg	Middle cookline prep cooler	38.00 Fahrenheit	
Palak Paneer	Front buffet line	149.00 Fahrenheit	
White rice	Rice cooker	147.00 Fahrenheit	
Potatos	Walk in cooler	39.00 Fahrenheit	
Potato filling	Entry cookline 1 door prep cooler	44.00 Fahrenheit	Per employiye he had just prepped and mixed about 30 minutes prior
Yogurt dressing	counter top cooler	69.00 Fahrenheit	
Warm water	Handwash sink	100.00 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 **5/21/2026**. 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.

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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: Kuldeep Singh
Owner

Signed On: May 07, 2026