

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 FA0269573 - SHAN TANDOORI PIZZA		Site Address 4190 N FIRST ST 50, SAN JOSE, CA 95134		Inspection Date 12/19/2024		Placard Color & Score YELLOW 66		
Program PR0401116 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name SS THABAL CORP		Inspection Time 14:15 - 16:00			
Inspected By FRANK LEONG		Inspection Type ROUTINE INSPECTION		Consent By AMANJIT 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						S
K07	Proper hot and cold holding temperatures		X		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						
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		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		
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		
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	X	
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: REPEAT VIOLATION: By the pizza oven, on the counter-top, measured diced tomatoes at 56F. Per operator, diced tomatoes removed from refrigeration about 30 minutes prior. At the pizza prep area, on the counter-top, measured shredded cheese at 61F. Per operator, shredded cheese was used for prep, and leftover is to be discarded. [CA] Ensure potentially hazardous foods are held cold at 41F and below to prevent bacterial growth. [COS] Operator moved container of diced tomatoes back into nearby refrigeration. Operator discarded container of shredded cheese.

Follow-up By
12/23/2024

K21 - 8 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: At the 3 compartment sink, observed hot water was turned off from the main valve. Per operator, hot water turned off due to leak from the faucet fixture. [CA] Ensure an adequate supply of hot water is provided and maintained at 120F at all 3 compartment sinks, prep sinks, and mop sinks. [SA] Operator able to turn hot water back on from the main valve. Measured hot water at 120F. Operator to repair faucet fixture by Monday, 12/23/2024.

Follow-up By
12/23/2024

Minor Violations

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

Inspector Observations: REPEAT VIOLATION: Food safety manager's certificate and employee food handler cards unavailable for review. [CA] Ensure at least one food safety manager's certificate is obtained and posted within the facility. All other employees that handle food shall obtain food handler cards. Provide a valid food safety manager's certificate and food handler cards within 7 days.

Follow-up By
12/26/2024

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

Inspector Observations: REPEAT VIOLATION: At the warewash area, observed a large number of fruit flies. [CA] Ensure facility is kept free of fruit flies to prevent possible contamination of food.

Follow-up By
12/23/2024

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: In the 3 door reach in refrigerator, observed blocks of cheese stored directly on the shelving rack. [CA] Ensure all food is stored in containers to prevent possible cross contamination.

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

Inspector Observations: Observed a container of cooked chicken stored on the floor of the 2 door reach in refrigerator. [CA] Ensure all food is stored at least 6" off the floor on approved shelving.

At the back prep sink, observed an uncovered and unlabeled container of salt. [CA] Ensure containers of dry food are covered with a fitted lid and labeled as to contents.

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

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Inspector Observations: In the kitchen area, observed lift doors for the prep top of the 3 door prep unit is heavily worn and in disrepair. [CA] Ensure doors for the 3 door prep unit are properly repaired or replaced.

In the kitchen area, by the oven, observed the use of an unapproved particle board shelf unit with plywood shelves. [CA] Ensure only approved equipment is used within the facility. Use only approved smooth, durable and easily cleanable equipment.

In the kitchen area, by the 3 door prep unit, observed a cooling rack with a heavily worn proofing bag cover stored over the rack. [CA] Ensure equipment used within the facility is maintained in good repair. Replace worn equipment.

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

Inspector Observations: In the kitchen area, on the counter-top by the oven, observed wiping cloth stored on the counter-top. [CA] Ensure wiping cloths are stored in a sanitizer bucket with an applicable sanitizer such as 100 PPM chlorine sanitizer or 200 PPM quaternary ammonium sanitizer.

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: Observed unused equipment stored by the water heater area. By the pizza oven, observed a non-functioning 3 door undercounter refrigerator. By the front counter, observed a non-functioning 2 door undercounter refrigerator. Per operator, equipment is no longer in use for food storage. [CA] Ensure unused equipment is removed from the facility to prevent clutter and possible harborage of vermin.

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations: REPEAT VIOLATION: In the kitchen area, observed accumulation of food debris on the floors around equipment. [CA] Ensure facility floors are frequently cleaned and maintained to prevent harborage of vermin.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
diced tomatoes	counter-top	56.00 Fahrenheit	
tomato sauce	3 door prep unit	41.00 Fahrenheit	
cooked lamb	3 door prep unit	41.00 Fahrenheit	
sausage	3 door reach in refrigerator	41.00 Fahrenheit	
shredded cheese	3 door prep unit	41.00 Fahrenheit	
shredded cheese	counter-top	61.00 Fahrenheit	
cheese	3 door reach in refrigerator	41.00 Fahrenheit	
hot water	3 compartment sink	120.00 Fahrenheit	Hot water was turned off, measured at 120F after turned on.
salami	3 door reach in refrigerator	41.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	
cooked chicken	3 door prep unit	41.00 Fahrenheit	
cooked chicken	2 door reach in refrigerator	41.00 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 **1/2/2025**. 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.

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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: AMANJIT SINGH
OWNER

Signed On: December 19, 2024