

# 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<br>FA0269573 - SHAN TANDOORI PIZZA                              |                                         | Site Address<br>4190 N FIRST ST 50, SAN JOSE, CA 95134 | Inspection Date<br>08/27/2025    |
| Program<br>PR0401116 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10 |                                         | Owner Name<br>SS THABAL CORP                           | Inspection Time<br>15:05 - 15:35 |
| Inspected By<br>MINDY NGUYEN                                             | Inspection Type<br>FOLLOW-UP INSPECTION | Consent By<br>BALWINDER                                |                                  |

Placard Color & Score

**GREEN**  
**N/A**

### Comments and Observations

#### Major Violations

Cited On: 08/25/2025

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

**Compliance of this violation has been verified on: 08/27/2025**

Cited On: 08/25/2025

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

**This violation found not in compliance on 08/27/2025. See details below.**

#### Minor Violations

N/A

#### Measured Observations

| Item              | Location                       | Measurement      | Comments |
|-------------------|--------------------------------|------------------|----------|
| MARINATED CHICKEN | PREP INSERT, LEFT REAR SECTION | 40.00 Fahrenheit |          |
| SAUCE             | PREP INSERT, RIGHT SECTION     | 40.00 Fahrenheit |          |

#### Overall Comments:

*This was a follow-up to the 8/25/25 routine inspection. Observed the major violations were in compliance as follows:*

- 1. K06: Observed the restroom's paper towel dispenser was in good working condition and was able to consistently dispense paper towels.**
- 2. K07: Measured internal temperatures of potentially hazardous foods in the prep inserts to be 40F.**

**The yellow placard was replaced with a green "PASS" placard.**

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 **9/10/2025**. 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: Balwinder Thabal  
Owner  
Signed On: August 27, 2025