

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 FA0257037 - SHAN INDO PAK RESTAURANT		Site Address 3739 EL CAMINO REAL, SANTA CLARA, CA 95051		Inspection Date 05/30/2025		Placard Color & Score <div style="background-color: green; color: white; padding: 10px; text-align: center;"> GREEN 79 </div>		
Program PR0375547 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name SHAN INDO PAK RESTAURAI		Inspection Time 14:15 - 16:10			
Inspected By ANABELLE GARCIA		Inspection Type ROUTINE INSPECTION		Consent By VINOD K				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						
K06	Adequate handwash facilities supplied, accessible			X				
K07	Proper hot and cold holding temperatures	X						S
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						
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	X	
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		
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

OFFICIAL INSPECTION REPORT

Facility FA0257037 - SHAN INDO PAK RESTAURANT		Site Address 3739 EL CAMINO REAL, SANTA CLARA, CA 95051	Inspection Date 05/30/2025
Program PR0375547 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name SHAN INDO PAK RESTAURANT LLC	Inspection Time 14:15 - 16:10
K48	Plan review		
K49	Permits available		
K58	Placard properly displayed/posted		

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

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

Inspector Observations: Food safety manager certificate not available for review. Employee food handler certificates not available for review.

[CA] At least one person in the facility shall maintain a food safety manager certificate. Food handlers shall maintain a valid food handler certificate. Ensure food safety certificates and food handler certificates are readily available for review at all times.

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: Food container found stored in handwash sink.

[CA] Handwash sinks shall be clean, unobstructed, and accessible at all times. A handwash sink shall not be used for purposes other than handwashing.

K14 - 3 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

Inspector Observations: Chlorine sanitizer measured 0ppm in mechanical warewash machine. (Not actively in use)

[CA] Maintain chlorine in mechanical warewash machine at 50 PPM.

Note: Employees were instructed to wash dishes in 3 comp sink. Work order was placed during inspection.

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 walk in cooler, multiple food containers are not covered with lids.

[CA] All food shall be separated and protected from possible contamination. Provide lids for food containers.

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

Inspector Observations: Multiple food boxes/containers stored less than 6 inches above walk in cooler floor.

[CA] Food shall be stored at least 6 inches above the floor to prevent contamination.

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations: Accumulation of dust/debris observed on fans, ceiling, and shelves inside walk in cooler.

[CA] Nonfood-contact surfaces shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

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

OFFICIAL INSPECTION REPORT

Facility FA0257037 - SHAN INDO PAK RESTAURANT	Site Address 3739 EL CAMINO REAL, SANTA CLARA, CA 95051	Inspection Date 05/30/2025
Program PR0375547 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name SHAN INDO PAK RESTAURANT LLC	Inspection Time 14:15 - 16:10

Inspector Observations: 1) In the kitchen, two 2 door undercounter coolers observed inoperable. (Being used as storage)

[CA] Repair or remove unit from facility to prevent pest harborage.

2) Cardboard is being used to line the floor near cook line. Aluminum foil is being used to line shelves in kitchen.

[CA] Discontinue use of unapproved materials to line the floor/shelves.

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

Inspector Observations: Chlorine in wiping cloth sanitizer bucket measured 25ppm.

[CA] Ensure sanitizer buckets contain an approved concentration of chlorine - 100 ppm.

[COS] Employee added chlorine to sanitizer bucket, measured at 100 ppm.

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: 1) Employee personal belongings stored throughout dry storage area shelves.

[CA] Personal belongings shall be stored in a designated area that will prevent the potential contamination of food and food contact surfaces.

2) Back door of preparation area observed propped open.

[CA] Keep back door closed at all times to prevent the entrance and harborage of vermin.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
cooked minced spinach	single door upright cooler	39.00 Fahrenheit	
whole milk	walk in cooler	39.00 Fahrenheit	IR
water	janitorial sink	120.00 Fahrenheit	
cooked egg	2 door upright cooler #2	38.00 Fahrenheit	
chicken curry	2 door upright cooler #1	40.00 Fahrenheit	
water	handwash sink, restroom	100.00 Fahrenheit	
	handwash sink		
water	prep sink	120.00 Fahrenheit	
chlorine	dishwasher	0.00 PPM	
raw chicken	walk in cooler	41.00 Fahrenheit	
chutney sauce	2 door upright cooler #3	40.00 Fahrenheit	
cooked tofu	walk in cooler	40.00 Fahrenheit	
daal chana (lentils)	2 door upright cooler #2	40.00 Fahrenheit	
water	3 comp sink	120.00 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 **6/13/2025**. 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.

OFFICIAL INSPECTION REPORT

Facility FA0257037 - SHAN INDO PAK RESTAURANT	Site Address 3739 EL CAMINO REAL, SANTA CLARA, CA 95051	Inspection Date 05/30/2025
Program PR0375547 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name SHAN INDO PAK RESTAURANT LLC	Inspection Time 14:15 - 16:10

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

K. Vinod

Received By: Vinod K
manager
Signed On: May 30, 2025