

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 FA0254163 - THAMEL CUISINE		Site Address 1657 MCKEE RD 60, SAN JOSE, CA 95116	Inspection Date 02/01/2023
Program PR0370553 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10		Owner Name YETI GROUP LLC	Inspection Time 13:30 - 14:30
Inspected By HELEN DINH	Inspection Type LIMITED INSPECTION	Consent By SANJU (O) & RUBRAZ	

Placard Color & Score GREEN N/A

Comments and Observations

Major Violations

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

Inspector Observations: Measured water temperature topping at 89F at the time of inspection. [CA] Provide an adequate, pressurized potable supply of hot water at a minimum of 120F for all sinks with the exception of hand wash sink to be held between 100F - 108F. [COS] Final hot water reading at 109F.

Minor Violations

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: Measured ambient air temperature of 2 door sliding unit at 46F. [CA] Repair refrigeration unit to maintain all PHFs at or below 41F.

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations: Found 1-compartment sink facet leaking when water is on. [CA] Repair leak.

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: Lacking mop rack at mop sink for equipment. [CA] Install a mop rack. After use, mops shall be placed in a position that allows them to air-dry without soiling walls, equipment, or supplies.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
ambient	2 door sliding unit	46.00 Fahrenheit	
ambient	walk-in	40.00 Fahrenheit	
ambient	walk-in-freezer	1.90 Fahrenheit	
water	handsink (prep & RR)	89.00 Fahrenheit	final reading at 100F.
beverage	2 door sliding unit	46.00 Fahrenheit	
water	warewash/1-comp/mop	89.00 Fahrenheit	Final reading at 109F.
vegetables	3 door cold top/reach in	41.00 Fahrenheit	

Overall Comments:

OWNERSHIP CHANGE INFORMATION

NEW FACILITY NAME: Red Pepper Express

NEW OWNER: Eresan LLC

The applicant has completed the application for an Environmental Health Permit

The permit category for this facility is FP11. An invoice for the permit fee in the amount of \$1227.00 will be mailed to the billing address on the application. Payment must be submitted within 10 days of receipt of the invoice. The owner is responsible for contacting our department if an invoice is not received and remit payment within 30 days.

OFFICIAL INSPECTION REPORT

Facility FA0254163 - THAMEL CUISINE	Site Address 1657 MCKEE RD 60, SAN JOSE, CA 95116	Inspection Date 02/01/2023
Program PR0370553 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name YETI GROUP LLC	Inspection Time 13:30 - 14:30

The Environmental Health Permit will be effective: 2/1/23 - 1/31/24. This report serves as a temporary permit. However, the permit will be deemed invalid if the permit fee is not paid in full within 30 days from the date of this report.

Okay to Operate.

An official permit will be mailed to the address on file and shall be posted in public view upon receipt.

Structural Review inspection conducted on 2/1/23.

Plan check consultation is available Monday - Friday from 7:30am - 10:00am in person or by phone at 408/918-3400.

***Obtain food safety manager certificate within 60 days. All other food employees must have valid food handler cards within 30 days from hire date.**

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 **2/15/2023**. 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: Sanju Giri
Owner

Signed On: February 01, 2023