

**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>FA0240593 - ATULYA BHARAT                                    |   | Site Address<br>1710 BERRYESSA RD 107, SAN JOSE, CA 95133 | Inspection Date<br>03/26/2026    |
| Program<br>PR0350121 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11 |   | Owner Name<br>ATULYA BHARAT LLC                           | Inspection Time<br>15:35 - 16:20 |
| Inspected By<br>ALEXANDER ALFARO   | Inspection Type<br>FOLLOW-UP INSPECTION | Consent By<br>ATULYA                                      |                                  |

|   |
|---|
| Placard Color & Score<br><b>RED</b><br><b>N/A</b> |
|---|

**Comments and Observations**

**Major Violations**

Cited On: 03/20/2026

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

**This violation found not in compliance on 03/26/2026. See details below.**

Cited On: 03/20/2026

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

**This violation found not in compliance on 03/26/2026. See details below.**

Cited On: 03/26/2026

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

**Inspector Observations: 1. Observed Vermin: Documented in the following areas:**

- One live cockroach on the rail of the fire suppression system.
- Two live cockroaches on the wall behind the two upright cooler.
- One live cockroach bearing an ootheca (egg sac) behind a wall mounted shelf by the two upright coolers.
- A couple dead cockroaches on the rail of the fire suppression system.

**2. Photographs: Taken for documentation purposes.**

**3. Supervisor Notified: Yes**

**4. Notification: The person in charge during inspection, Atulya, has been informed that the facility must close immediately.**

**[CA]: The premises of each food facility must be maintained free of vermin. A facility cannot operate if there is a vermin infestation that leads to contamination of food contact surfaces, packaging, utensils, food equipment, or adulteration of food. The facility is required to cease operations immediately and must remain closed until all corrective actions on the provided checklist are completed.**

**Requirements Before Reopening:**

- 1. Email the signed and completed Reopening Checklist to the assigned inspector.**
- 2. Submit a copy of the pest control report from a licensed provider.**

**Note: Facility eliminated the live cockroach on the rail of the fire suppression system and the two live cockroaches on the wall being the upright coolers. Facility was unable to eliminate the cockroach bearing an ootheca.**

**Minor Violations**

N/A

**Measured Observations**

N/A

**Overall Comments:**

**This is the second follow up inspection and shall be charged at the approved hourly rate. A checklist for reopening and a pest control report confirming no pest activity was provided prior to this inspection.**

**Observations:**

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**Facility shall remain closed.**

**- K23: No rodents, insects, birds, or animals.**

**Evidence of vermin noted within the facility at the time of inspection. Noted within the following areas:**

- One live cockroach on the rail of the fire suppression system.
- One live cockroach on the wall behind the two upright cooler.
- One live cockroach bearing an ootheca (egg sac) behind a wall mounted shelf by the two upright coolers.

**Facility is to remain closed and not allowed to re-open until written authorization is given by this department.**

**- Facility shall:**

- \* Eradicate all live and dead rodents and insects from the facility.
- \* Clean and sanitize the affected area(s) and equipment.
- \* Dispose of all food items that have been adulterated/contaminated.
- \* Seal holes (e.g. in walls and ceilings, repair coved base), and entryways (e.g. weather-stripping around doors); keep exterior doors closed; screen openable windows.

**- Subsequent follow-up inspection shall be billed at \$282/hour, minimum one hour, during normal business hour, Monday - Friday 7:30 AM to 4:30 PM, and \$645 for a minimum of two hours, during non-business hours, and upon inspector availability. Contact this department when you are ready for a follow up inspection.**

## CLOSURE / PERMIT SUSPENSION NOTICE

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 **4/9/2026**. 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.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states 'If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.'

You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

### 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 |



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**Received By:** Atulya  
Owner

**Signed On:** March 26, 2026