

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 FA0252949 - GOLKONDA INDIAN CUISINE		Site Address 5350 GREAT AMERICA PY 106, SANTA CLARA, CA 95051		Inspection Date 08/07/2024		Placard Color & Score <div style="background-color: green; color: white; padding: 10px; text-align: center;"> GREEN 76 </div>		
Program PR0368229 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name SOFTCHIPS INC.		Inspection Time 11:30 - 14:00			
Inspected By THAO HA		Inspection Type ROUTINE INSPECTION		Consent By SRIDHAR KANCHETI				FSC Not Available 2/16/24

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						
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						
K08	Time as a public health control; procedures & records	X						
K09	Proper cooling methods			X	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	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		
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	X	
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use		
K39	Thermometers provided, accurate		
K40	Wiping cloths: properly used, stored		
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		

OFFICIAL INSPECTION REPORT

Facility FA0252949 - GOLKONDA INDIAN CUISINE	Site Address 5350 GREAT AMERICA PY 106, SANTA CLARA, CA 95054	Inspection Date 08/07/2024
Program PR0368229 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name SOFTCHIPS INC.	Inspection Time 11:30 - 14:00
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: FSC is expired.

[CA] Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have a valid Food Safety Certificate available for review at all times.

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: Fried paneer observed to in deep plastic bucket on floor by cookline. Fried paneer measured to be 65F. Per employee paneer was cooked in the last 45 minutes.

Fried cauliflower measured to be 77F in large chaffing dish in kitchen walk in cooler. Per employee cauliflower was cooked about 1.5 hours prior.

Tandoori chicken on countertop measured to be 91F in container. Per employee chicken about 1 hour prior is set out to cool at room temperature.

[CA]

Cool PHFs loosely covered in shallow metal containers. Portion out PHFs into smaller portions for more efficient cooling.

[COS]

Fried paneer had water change to cool paneer down rapidly.

Cauliflower was portioned into two trays to cool down.

Tandoori chicken was moved into walk in cooler to cool.

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: Dishwasher measured to have 20ppm chlorine.

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

[SA] Employee shall wash and rinse in mechanical dishwasher and manually sanitize with 100ppm in 3-comp sink. Ensure dishes are submerged

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

Inspector Observations: Flies observed to be in dry storage room.

[CA] Food facility shall be kept free of non-disease carrying insects, weevils, ants, gnats, and fruit flies.

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: Bulk dry storage of spices and other shelf stable foods in dry storage rooms observed to be stored uncovered [CA] Provide bulk dry foods with tight fitting lids and store covered to prevent cross contamination

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

Inspector Observations: 1) Food observed to be stored on the floor of walk in freezer and front walk in cooler. [CA] Keep containers of food at least 6" off of the floor.

2) Containers with rice flour and corn starch observed to be missing labels. [CA] Provide labels on bulk containers for foods removed from their original containers.

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 FA0252949 - GOLKONDA INDIAN CUISINE	Site Address 5350 GREAT AMERICA PY 106, SANTA CLARA, CA 95054	Inspection Date 08/07/2024
Program PR0368229 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name SOFTCHIPS INC.	Inspection Time 11:30 - 14:00

Inspector Observations: 1) Cardboard and foil observed to be in use to line shelves.[CA] Discontinue the use of cardboard boxes and foil to line shelves/flooring, use approved equipment made of materials that is easily cleanable, durable, smooth, and nonabsorbent.

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

**Inspector Observations: Scoops in bulk dry foods observed to be in containers without handles.
[CA] Use approved utensils such as scoops or spoons with handles to ensure hands do not come in direct contact with food. Store scoop handle in such a way that the handle does not come in direct contact with food to prevent contamination.**

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: Back door observed to be propped open.
[CA] Back door to food prep area shall be self-closing. Keep back door closed at all times to prevent the entrance and 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: Facility missing cove basing against back wall of cookline. [CA] Replace missing tiles and provide cove basing.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
Mango Lassi	Front walk in cooler	41.00 Fahrenheit	
Tandoori chicken	Countertop	91.00 Fahrenheit	
Chlorine	under counter cooler	10.00 Fahrenheit	
Yogurt	Cookline prep cooler	40.00 Fahrenheit	
Fried cauliflower	Cookline prep cooler	61.00 Fahrenheit	Cooked about 1 hour ago
Mint Rice	Rice cooker	162.00 Fahrenheit	
Cooked potato	Prep sink	139.00 Fahrenheit	
Fried cauliflower	Kitchen walk in cooler	77.00 Fahrenheit	Cooked about 1 hour ago
Fried Paneer	On floor by tandoor	65.00 Fahrenheit	
Fried peppers	Front walk in cooler	40.00 Fahrenheit	
White rice	Rice cooker	149.00 Fahrenheit	
Lentil curry	Front walk in cooler	41.00 Fahrenheit	
Chlorine	3-comp sink	100.00 Fahrenheit	
Fried Paneer	Cookline prep cooler	54.00 Fahrenheit	
Chicken curry	Kitchen walk in cooler	40.00 Fahrenheit	
Warm water	Handwash sink	100.00 Fahrenheit	
Fried peppers	Kitchen walk in cooler	48.00 Fahrenheit	Per employee cooked about 3 hours prior
Spinach curry	Cookline prep cooler	41.00 Fahrenheit	
Hot water	3-comp sink	100.00 Fahrenheit	
Samosa	Kitchen walk in cooler	39.00 Fahrenheit	

Overall Comments:

Email: Lumvva@gmail.com

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 **8/21/2024**. 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 FA0252949 - GOLKONDA INDIAN CUISINE	Site Address 5350 GREAT AMERICA PY 106, SANTA CLARA, CA 95054	Inspection Date 08/07/2024
Program PR0368229 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name SOFTCHIPS INC.	Inspection Time 11:30 - 14:00

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

Harsha Y

Received By: Harsha Y
PIC
Signed On: August 07, 2024