

# 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

<b>Facility</b> FA0262069 - KHAZANA BY CHEF SANJEEV KAPOOR		<b>Site Address</b> 339 UNIVERSITY AV, PALO ALTO, CA 94301		<b>Inspection Date</b> 11/20/2024		<b>Placard Color &amp; Score</b> <div style="font-size: 2em; font-weight: bold; text-align: center;">GREEN</div> <div style="font-size: 3em; font-weight: bold; text-align: center;">69</div>		
<b>Program</b> PR0384322 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			<b>Owner Name</b> KHAZANA PALO ALTO INC		<b>Inspection Time</b> 10:30 - 13:00			
<b>Inspected By</b> ALELI CRUTCHFIELD		<b>Inspection Type</b> ROUTINE INSPECTION		<b>Consent By</b> MANBAR				<b>FSC</b> 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						
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						N
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	X	
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		X
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		
K45	Floor, walls, ceilings: built, maintained, clean		X
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

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K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

## Comments and Observations

### Major Violations

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

**Inspector Observations:** *Measured fried dough balls in syrup at 60F on prep table. [CA] Maintain potentially hazardous food 41F and below or 135F and above. [COS] Food was placed in walk in to cool down.*

### Minor Violations

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

**Inspector Observations:** *Lack of Food Safety managers certificate and food handler cards for all employees. [CA] At least one person shall be food safety certified. Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.*

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

**Inspector Observations:** *Hand sink across from cook line found obstructed. Paper towel dispenser found empty at hand sink in the back prep area and downstairs. Hand sink at bar lacked soap and paper towels (was located at the bar warewashing sink). [CA] Keep hand sink accessible, hand sink stocked and paper towel dispensers stocked at all times. [COS]*

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

**Inspector Observations:** *Observed a tray of cooked rice cooling on rack, 4- 5 inches high. [CA] Cool food rapidly by using no more than 2 inches for solid foods and no more than 4 inches for liquids.*

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:** *Observed raw chicken stored above ready to eat food in walk in. [CA] Store raw chicken below ready to eat food.*

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

**Inspector Observations:** *Unlabeled bulk containers noted throughout. [CA] Label container with ingredient name.*

**Boxes of produce and canned good stored on the floor and in walk in freezer. [CA] Store food 6 inches off of the floor on shelving or racks.**

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

**Inspector Observations:** *Lack of chlorine test strips for the bar glasswasher. [CA] Provide chlorine test strips for this unit and test at 50 ppm chlorine.*

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:** *Unapproved tandoor oven on site. [CA] Submit equipment specification sheets to this department for prior approval. A separate exhaust hood is required for this equipment.*

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

**Inspector Observations:** *Lack of stem probe thermometers on site. Missing thermometer for the drawer units across the cookline. [CA] Provide thermometers.*

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

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**Inspector Observations:** *Wiping cloths noted on prep tables. [CA] Store wiping cloths in sanitizer buckets, quat ammonium at 200 ppm between uses.*

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

**Inspector Observations:** *Observed food preparation being conducted downstairs below exposed, unfinished ceiling. Observed a hand sink and food prep sink in this area. Waste plumbing line observed to be contained with a steel container that spans the length of a plumbing line. Per chef, at this time food prep will not be conducted in the basement.*

**[CA]** *Per condition on the permit, if food prep is conducted downstairs, conduits must be installed within walls and ceilings as much as practicable, and if not they shall be mounted or enclosed to facilitate cleaning. The walls and ceilings of all rooms where food prep is conducted shall be of a durable, smooth, nonabsorbent, light colored and easily cleanable surface. Submit plans by Jan 31.*

## Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.

## Measured Observations

Item	Location	Measurement	Comments
water	restroom hand sink	100.00 Fahrenheit	
ambient	walk in	37.00 Fahrenheit	
quat ammonium	3 comp sink dispenser	200.00 PPM	
chlorine	bar glass washer	100.00 PPM	
various sauces	2 door upright BOH	38.00 Fahrenheit	
ambient	bar beverage units	39.00 Fahrenheit	
chlorine	dishwasher- kitchen	100.00 PPM	
water	hand sinks - all	100.00 Fahrenheit	
water	3 comp sink	120.00 Fahrenheit	
daal, shredded cheese	front prep units	38.00 Fahrenheit	
lamb, marinated fish, yogurt, butter	walk in	37.00 Fahrenheit	between 37-40F

## 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 **12/4/2024**. 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.

### 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: vishal singh

Signed On: November 20, 2024