

# 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 FA0263990 - HIMALAYAN KITCHEN		Site Address 820 E EL CAMINO REAL C, MOUNTAIN VIEW, CA 94		Inspection Date 08/27/2025	
Program PR0384033 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name BHOJANAM VENTURES LLC		Inspection Time 13:15 - 15:00
Inspected By KAYA ALASSFAR	Inspection Type ROUTINE INSPECTION		Consent By TARUN	FSC TARUN KUMAR MANCHANA 1/10/2028	

Placard Color & Score
<b>YELLOW</b>
<b>66</b>

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					N
K07 Proper hot and cold holding temperatures	X						N
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	X	
K27 Food separated and protected		
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	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		
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 FA0263990 - HIMALAYAN KITCHEN	Site Address 820 E EL CAMINO REAL C, MOUNTAIN VIEW, CA 94040	Inspection Date 08/27/2025
Program PR0384033 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name BHOJANAM VENTURES LLC	Inspection Time 13:15 - 15:00
K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

## Comments and Observations

### Major Violations

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

**Inspector Observations: Hand soap not is not available in dispenser at hand sink in the back food prep area.**  
**[CA] Provide handwashing cleanser in dispenser at handwash stations at all times.[COS]**

Follow-up By  
09/02/2025

K13 - 8 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

**Inspector Observations: Observed flies in two containers of yogurt.**  
**[CA] Food is adulterated if it bears or contains any poisonous or deleterious substance that may render it impure or injurious to health and shall be discarded immediately.**  
**[COS] PIC VCD the yogurt.**

Follow-up By  
09/02/2025

### Minor Violations

K08 - 3 Points - Improperly using time as a public health control procedures & records; 114000

**Inspector Observations: Facility is keeping the following PHFS on TPHC : Tofu, cooked chicken, cooked cauliflower, tomato sauce, onion sauce, cut tomatoes, rice. Not all PHFs were time marked, written procedure was provided but was missing what food items are kept on TPHC.**  
**[CA] When time only, rather than time and temperature is used as a public health control, PHFs shall be time marked to indicate when item is removed from temperature control, discarded if not consumed or served within 4 hours, and written procedures shall be readily available for review.**

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

**Inspector Observations: Numerous flies observed throughout the facility.**  
**[CA] Facility shall be kept free of flies.**

Follow-up By  
09/02/2025

K26 - 2 Points - Unapproved thawing methods used; frozen food; 114018, 114020, 114020.1

**Inspector Observations: Frozen samosas being thawed at room temperature.**  
**[CA] Frozen potentially hazardous food shall only be thawed in one of the following ways: 1) under refrigeration that maintains the food temperature at 41°F or below, 2) completely submerged under potable running water for a period not to exceed two hours at a water temperature of 70°F or below, and with sufficient water velocity to agitate and flush off loose particles into the sink drain, 3) in a microwave oven if immediately followed by immediate preparation, 4) as part of a cooking process.**

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

**Inspector Observations: Multiple bulk food containers stored uncovered inside the dry storage room.**  
**[CA] Store open bulk foods in approved NSF containers with tight fitting lids.**

**Multiple food containers left to cool without covers stored directly on the 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)

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: Facility is using chest coolers to store cooked rice kept under TPHC.**  
**[CA] Discontinue use of chest coolers to store cooked rice, all utensils and equipment shall be certified or classified for sanitation by an American National Standards Institute (ANSI) accredited certification program (e.g. NSF, UL EPH, UL Sanitation, CSA Sanitation, or ETL Sanitation).**

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<b>Facility</b> FA0263990 - HIMALAYAN KITCHEN	<b>Site Address</b> 820 E EL CAMINO REAL C, MOUNTAIN VIEW, CA 94040	<b>Inspection Date</b> 08/27/2025
<b>Program</b> PR0384033 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	<b>Owner Name</b> BHOJANAM VENTURES LLC	<b>Inspection Time</b> 13:15 - 15:00

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: Plates used to scoop cooked rice.**

**[CA] Use approved utensils with handles to ensure hands don't come in direct contact with food.**

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

**Inspector Observations: 1- Missing tiles by the back door and throughout the wall leading to the 3-comp sink.**

**2- Gaps in ceiling panels above the 3-comp sink**

**[CA] Repair the wall with a durable, smooth, nonabsorbent, and easily cleanable surface.**

## Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Needs Improvement - Food contact surfaces clean, sanitized.

## Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
COOKED ONIONS	ON RACK	120.00 Fahrenheit	
SAUCES	ON RACK	79.00 Fahrenheit	COOLING
CURRIES	WALK IN	41.00 Fahrenheit	
WATER	HAND SINK	100.00 Fahrenheit	
CHICKEN	WALK IN	39.00 Fahrenheit	
CHLORINE	DISHWASHER	50.00 PPM	
RICE	RICE COOKER	138.00 Fahrenheit	
WATER	3-COMP SINK	120.00 Fahrenheit	
RAW CHICKEN	PREP UNIT	41.00 Fahrenheit	
GREEN SAUCE	PREP TABLE	39.00 Fahrenheit	
YOGURT SAUCE	WALK IN	39.00 Fahrenheit	
NOODLES	WALK IN	41.00 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 **9/10/2025**. 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.

## 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:** TARUN MANCHANA  
OWNER

**Signed On:** August 27, 2025