

**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 FA0262318 - SHAHI DARBAR INDIAN CUISINE		Site Address 2155 EL CAMINO REAL, SANTA CLARA, CA 95050	Inspection Date 02/12/2026
Program PR0385128 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name MOON AMERICAN GROUP IN	Inspection Time 13:45 - 14:30
Inspected By KATHY VO	Inspection Type FOLLOW-UP INSPECTION	Consent By GURINDER	

Placard Color & Score <b>GREEN</b> <b>N/A</b>
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**Comments and Observations**

**Major Violations**

Cited On: 02/10/2026

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

**Compliance of this violation has been verified on: 02/12/2026**

Cited On: 02/10/2026

K14 - 8 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

**Compliance of this violation has been verified on: 02/12/2026**

Cited On: 02/10/2026

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

**Compliance of this violation has been verified on: 02/12/2026**

**Minor Violations**

Cited On: 02/12/2026

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

**Inspector Observations: On the preparation counter, measured yogurt sauce and chutneys at 46-49F. Per employee, yogurt sauce and chutney was moved from refrigeration less than 10 minutes ago. [CA] Potentially Hazardous Foods shall be kept at 41F or below or 135F or above. [COS] Employee relocated yogurt sauce and chutney to the under counter refrigeration. Recommend to keep yogurt sauce and chutney in ice bath if stored on preparation counter.**

**Measured Observations**

Item	Location	Measurement	Comments
yogurt	2-door under counter	41.00 Fahrenheit	
curry	stovetop	183.00 Fahrenheit	
paneer	2-door preparation unit	41.00 Fahrenheit	
sanitizer (chlorine)	mechanical dishwasher	50.00 PPM	
yogurt sauce, chutney	preparation counter	46.00 Fahrenheit	46-49F

**Overall Comments:**

**On-site to conduct a follow-up to the routine inspection (dated 2/10/2026).**

**The following major violations have been corrected:**

- **K07: Improper holding temperatures. Observed minor temperature holding violation (see violation K07). All other temperature measurements in compliance (see measured observations).**
- **K14: Food contact surfaces unsanitized. Per PIC, technician arrived to repair the dishwasher. Measured the chlorine sanitizer concentration in the upright mechanical dishwasher at 50 ppm.**
- **K23: Evidence of vermin. Observed no evidence of live vermin during thorough inspection of facility. Facility will continue to receive biweekly pest control services.**

**The facility has earned a "PASS" for this inspection. Continue to address remaining violations as cited on the routine inspection report.**

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<b>Program</b> PR0385128 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	<b>Owner Name</b> MOON AMERICAN GROUP INC	<b>Inspection Time</b> 13:45 - 14:30

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 2/26/2026. 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.

## 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:** Gurinder Singh  
Owner

**Signed On:** February 12, 2026