

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 FA0240593 - ATULYA BHARAT	Site Address 1710 BERRYESSA RD 107, SAN JOSE, CA 95133	Inspection Date 10/22/2026
Program PR0350121 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name ATULYA BHARAT LLC	Inspection Time 12:50 - 13:50
Inspected By MAVERICK CHIN	Inspection Type LIMITED INSPECTION	Consent By LAL

Placard Color & Score

RED
N/A

Comments and Observations

Major Violations

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations:

Employee observed handling skewers of raw, marinated chicken, then proceeded to handle a skewer of cooked chicken.

Follow-up By
10/29/2026

[CA] Employees shall wash their hands in all of the following scenarios:

- (1) Immediately before engaging in food preparation, including working with nonprepackaged food, clean equipment and utensils, and unwrapped single-use food containers and utensils.*
- (2) After touching bare human body parts other than clean hands and clean, exposed portions of arms.*
- (3) After using the toilet room.*
- (4) After caring for or handling any animal allowed in a food facility pursuant to this part.*
- Or (5) After coughing, sneezing, using a handkerchief or disposable tissue, using tobacco, eating, or drinking.*
- (6) After handling soiled equipment or utensils.*
- (7) During food preparation, as often as necessary to remove soil and contamination and to prevent cross-contamination when changing tasks.*
- (8) When switching between working with raw food and working with ready-to-eat food.*
- (9) Before initially donning gloves for working with food.*
- (10) Before dispensing or serving food or handling clean tableware and serving utensils in the food service area.*
- (11) After engaging in other activities that contaminate the hands.*

[COS] Instructed employee to properly wash hands. Cooked chicken was placed back into the tandoori oven.

K09 - 8 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations:

In an upper insert of the prep cooler across from the cook-line, chole (cooked chickpeas with curry) measured 74F. Per staff, chole had been heated and placed into the upper insert to cool approximately 2 hours and 45 minutes prior.

Follow-up By
10/29/2026

On a lower prep table across from the cook-line, three containers of vegetable mixes measured between 77F and 113F. Per staff, items had been cooked between 30 minutes and 1.5 hours prior, and were currently in the process of cooling prior to placement into refrigeration.

[CA] After heating or hot holding, Potentially Hazardous Foods (PHFs) shall be cooled rapidly from 135°F to 70°F within 2 hours and from 70°F to 41°F within 4 hours. Approved cooling methods include: 1) Placing the food in shallow pans 2) Separating the food into thinner or smaller portions. 3) Using rapid cooling equipment (Ex. blast chiller) 4) Using containers that facilitate heat transfer (ex. stainless steel) 5) Adding ice as an ingredient. 6) Using ice paddles 7) Using an ice bath and stirring frequently 8) Accordance with a HACCP plan. Cooling foods shall have enough space around the containers for cold air to circulate, be loosely covered, or uncovered and stirred as frequently needed to evenly cool.

[COS] Chole was voluntarily condemned and discarded due to improper cooling. Instructed staff to relocate vegetable mixes to refrigeration units.

K10 - 8 Points - Improper cooking time & temperatures; 114004, 114008, 114010

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Inspector Observations:

REPEAT VIOLATION

Follow-up By**10/29/2026**

Final cooking temperature of chicken measured 149F when removed from the tandoori oven.

[CA] Poultry shall be cooked to a minimum internal temperature of 165F for 15 seconds.

[COS] Instructed staff to continue cooking chicken. Chicken remeasured greater than 165F.

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

Inspector Observations:

In the dry storage room, on shelving, observed one ziploc bag of cumin and two bags of puri (crackers) gnawed.

Follow-up By**10/29/2026**

[CA] Any food is adulterated if it bears or contains any poisonous or deleterious substance that may render it impure or injurious to health.

[COS] Cumin and puri were voluntarily condemned and discarded due to rodent adulteration.

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

Inspector Observations:

Observed the dishwashing employee spraying down soiled plates, pans, utensils, etc. at the three compartment warewashing sink, then proceeded to stack them up to dry, thereby skipping the sanitizing step.

Follow-up By**10/29/2026**

[CA] Manual sanitization shall be accomplished in the final sanitizing rinse by contacting a chlorine solution of 100 PPM concentration for at least 30 seconds or by contacting a quaternary ammonium solution of 200 PPM concentration for at least 60 seconds.

[COS] Instructed employee to open a bottle of chlorine, fill three compartment sink (100 ppm chlorine), and re-sanitize affected equipment.

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

Inspector Observations:

1. Observed Rodent Activity: Documented in the following areas:

- 25+ fresh rodent droppings on the floor in the dry storage room**
- Rodent droppings on top of three lids of spice containers in the dry storage room, and on top of a can of food maintained on the floor in the same area**
- Rodent droppings around the base of the water heater**
- One gnawed bag of cumin, and two gnawed bags of puri (crackers)**

Follow-up By**10/29/2026**

Per one of the employees, he believes the rodents are living in the ceiling of the dry storage room, and are gaining access via the large unsealed hole where the pipe connection of the water heater extends up to.

Reviewed pest control service report conducted by ProActive Pest Control Conducted 10/13, which noted that the facility was treated for rodents, but no activity was observed at the time of treatment.

2. Photographs: Taken for documentation purposes.

3. Supervisor Notified: E. Tobin

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:

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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.

Minor Violations

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:

1. In the back, dry storage room, observed an unsealed connection in the ceiling where the pipe from the water heater extends into the ceiling. Observed expanding foam has been used to partially seal the hole.

Follow-up By
10/29/2026

[CA] Ensure to seal all cracks, crevices, holes, and gaps in the facility to prevent the harborage or intrusion of vermin.

Discontinue the use of expanding foam to seal; material is not durable, nonabsorbent, or easily cleanable, and does not provide barrier against rodents.

2. Back door maintained open.

[CA] Keep door closed to prevent the intrusion of vermin into the facility.

Performance-Based Inspection Questions

N/A

Measured Observations

N/A

Overall Comments:

Conducted in conjunction with CO0161199.

Facility is hereby closed owing to evidence of a rodent infestation.

Facility is to immediately cease and desist all operations, including but not limited to food preparation, service, handling, distribution, and sale

Facility must provide the following prior to reopening:

- 1) A pest control report from a certified pest control agency stating that treatment was performed, and that no remaining vermin activity was observed
- 2) The filled out "Vermin Reopening Checklist" provided by this Division

A follow-up inspection must be conducted prior to facility reopening. Call the main line at (408)918-3400 or email dehweb@deh.sccgov.org to schedule.

Subsequent follow-up inspections after the first shall be billed at \$298/hour, one hour minimum, during normal business hours (7:30 AM to 4:30 PM), or \$645 for a minimum of 2 hours, during non-business hours and in accordance with the inspector's availability.

The posted placard is property of the Santa Clara County Department of Environmental Health and shall not be removed, covered-up, relocated, tampered with, camouflaged, or copied. Failure to comply may result in a fine and enforcement action as per county ordinance section B11-55.

A facility found in operation after having its permit suspended may be subject to a penalty of three times the facility's normal operating permit fee.

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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 **11/5/2026**. 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



Received By: Atulya Singh
Owner
Signed On: October 22, 2026