

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 FA0211661 - GREAT INDIAN CUISINE		Site Address 2026 AGNEW RD, SANTA CLARA, CA 95054		Inspection Date 08/14/2025	
Program PR0300005 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name TK ASIAN FOOD INC		Inspection Time 14:05 - 16:20
Inspected By THAO HA	Inspection Type ROUTINE INSPECTION	Consent By HARNEK SINGH	FSC Not Available		

Placard Color & Score
YELLOW
66

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		X			
K08 Time as a public health control; procedures & records		X		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				
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		
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		
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	X
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: MAJOR:

1) Spaghetti noodles measured to be 50F in 1 door prep cooler at cookline entry. Other items in in prep cooler measured to be in temperature.

Follow-up By
08/19/2025

2) Chickpea curry measured to be 128F on stove top. Burner observed to not be on. Other curries on stove top measured to be in temperature but burner observed to also not be on (see measured observations). Per employee and operator curries on stove top are heated to boiling intermittently to keep hot and burner is turned off to prevent burning. Per operator all curries are reheated prior to placing on buffet hot holding line.

MINOR:

3) Raw lamb(63F) and raw chicken(49F) observed in back kitchen area with no employee working on it within 30 minutes of inspection initiation. Per operator items were taken out to cooked in sauce in back kitchen prep area and lamb was just cut.

[CA]

Keep PHFs at 41F and below for cold holding or 135F and above for hot holding. Ensure PHFs out for active prep area being worked on and keep PHFs inside refrigeration until employees are ready to use items. Active prep is only allowed for 2 cumulative hours for each PHF.

[COS]

1) Spaghetti was VC&D (see VC&D report).

2) All curries on stove were reheated and kept on low simmer. Facility shall keep curries in active temperature control or time control when out to refill lines. To keep PHFs in active temperature control, facility may keep curries cold in cookline coolers and dispense and reheated at as needed for buffet; or facility may keep each curry in a countertop hot holding unit or hot holding soup well unit; or facility may make a stove top hot water bath and place curries inside.

3)Raw meats not being used were returned to walk in cooler and lamb was placed onto stove with curry sauce and started cooking.

K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000

Inspector Observations: The following hot and cold buffet PHFs on TPHC observed to not be time tracked. Dessert(58F), chai tea(93F), and yogurt sauce(51F) in buffet cold holding observed to not be in active temperature control. Per operator, these items are held for 4 hours and then discarded. Tandoori chicken (135F), pakora (118F) and samosa (118F) in buffet hot line observed to not be effectively kept warm by the hold holding steam table. Per operator these items are held for 2 hours and then discarded.

Follow-up By
08/19/2025

[CA] PHFs utilizing time as a public health control (TPHC) shall be discarded within 4 hours from the point in time when food is removed from temperature control. Ensure PHFs in TPHC are time tracked(using timers. labels, logs, etc) to ensure PHFs are discarded within 4 hours if not consumed.

[COS]All items were labeled retro actively at time of inspection and the PHFs on buffet hot line under TPHC were discarded due to SOPs prior to end of inspection.

Minor Violations

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

Inspector Observations: FSC observed to be expired and other employees could not present food handler cards.

[CA] Every facility shall have at least one employee with food safety certificate and all other employees handling food shall have a food handler cards. Facility shall have paper work and certificates on site available for review.

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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: Under the counter dishwasher measured to have 25ppm chlorine. Employee observed to be manually washing dishes at time of inspection.

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

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

Inspector Observations: 1) Some large buckets of curry observed on floor of walk in.

[CA] Keep foods 6" off of the floor for easily accessible cleaning.

2) Bags of onions observed to be kept additional room in back of kitchen. Room observed to not be completely sealed at the top between wall and roof. [CA] Keep food inside facility. Chemicals, and paper products may be moved to back area for storage.

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: Facility missing quat ammonia test stripes and chlorine sanitizer test stripes. [CA] Facility shall have quat ammonia test stripes for sanitizer used at 3-comp sink and chlorine test stripes to test under the counter dishwasher.

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: 1) Gasket observed to be torn and fray in 1 door prep cooler at end of cookline. [CA] Repair gasket.

2) Cardboard and foil observed to be used as shelf liners. Cardboard observed to have absorbed oil. [CA] Discontinue the use of cardboard boxes to line shelves/flooring, use approved equipment made of materials that is easily cleanable, durable, smooth, and nonabsorbent.

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

Inspector Observations: Thermometer on 1 door prep cooler at end of cookline observed to be inaccurate.

Thermometer stated 61F and food measured to be in temperature (see measured violation).

[CA] A thermometer +/- 2°F shall be provided and correctly located in each hot and cold holding unit containing potentially hazardous foods.

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

Inspector Observations: Wiping clothes observed to be on floor, in bowls, and on food prep counter tops. [CA] Keep in use wiping clothes in sanitizer solution to sanitize clothes between use.

K49 - 2 Points - Permits not available; 114067(b,c), 114381(a), 114387

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Inspector Observations: Facility observed to have an expired permit.

[CA]

--48 HOUR NOTICE--

Our records indicate this facility is operating without a valid permit and has a delinquent account. Your balance due is \$1,975.00. Payment must be made immediately to DEH at the address at the top of this report or via our website at www.Ehinfo.org.

A facility that submits payment of the outstanding balance within 48 hours (2 business days until Monday 08/18/2025) of this notice will be issued and mailed an operating permit by this department. Failure to comply within 48 hours will result in facility closure and additional enforcement, including but not limited to reinspection(s) and additional cost recovery fees.

A facility found to be in continued operation without a permit may incur a penalty of three (3) times the operating permit fee, and fee(s) for re-inspection(s) charged at the current hourly rate approved by the Santa Clara County Board of Supervisors. Penalties and fees incurred due to enforcement activities must be paid in full prior to the issuance of an operating permit.

Performance-Based Inspection Questions

N/A

Measured Observations

N/A

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 **8/28/2025**. 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



Received By: Harnek Singh
Owner

Signed On: August 14, 2025