

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 FA0260120 - PEACOCK INDIAN CAFE		Site Address 2760 ABORN RD, SAN JOSE, CA 95121		Inspection Date 09/01/2022	
Program PR0381224 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name BELMONT PEACOCK KORIAI		Inspection Time 11:30 - 13:30
Inspected By MANDEEP JHAJJ	Inspection Type ROUTINE INSPECTION	Consent By ABHI	FSC Not Available		

Placard Color & Score
GREEN
80

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				
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						
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		
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		
K46 No unapproved private home/living/sleeping quarters		
K47 Signs posted; last inspection report available		

OFFICIAL INSPECTION REPORT

Facility FA0260120 - PEACOCK INDIAN CAFE	Site Address 2760 ABORN RD, SAN JOSE, CA 95121	Inspection Date 09/01/2022
Program PR0381224 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name BELMONT PEACOCK KORIANDER INC	Inspection Time 11:30 - 13:30
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: Lack of paper towels at front hand sink.

[CA] Single-use sanitary towels shall be provided in dispensers; heated-air hand drying device may be substituted for single-use towels.

[COS] Manager provided the paper towels.

Minor Violations

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

Inspector Observations: No food manager certificate available.

[CA] Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have a valid Food Safety Certificate available for review at all times.

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

Inspector Observations: Daal (lentils) measured at 132F in warmer and yogurt measured at 48F on prep table for less than 40 mins.

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

Told manager to raise temperature of warmer and to keep yogurt in cooler.

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

Inspector Observations: Many dry food bins lacks lids.[CA] Store open bulk foods in approved NSF containers with tight fitting lids.

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: No chlorine strips to test sanitizer solution in 3 comp sink.

[CA] Testing equipment and materials shall be provided to adequately measure the applicable sanitization method used during manual or mechanical warewashing.

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: Bowls used as scoop for dispenser in dry food bins.

[CA] Use approved utensils such as scoops or spoons with handles to ensure hands do not come in direct contact with food.

Performance-Based Inspection Questions

N/A

OFFICIAL INSPECTION REPORT

Facility FA0260120 - PEACOCK INDIAN CAFE	Site Address 2760 ABORN RD, SAN JOSE, CA 95121	Inspection Date 09/01/2022
Program PR0381224 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name BELMONT PEACOCK KORIANDER INC	Inspection Time 11:30 - 13:30

Measured Observations

Item	Location	Measurement	Comments
milk	reach-in cooler	40.00 Fahrenheit	
warm water	hand sink	100.00 Fahrenheit	
biryani	large cooking pan, after cooking	189.00 Fahrenheit	
fried chili	front warmer	142.00 Fahrenheit	
saucen	front cooler cashier area	41.00 Fahrenheit	
paneer	prep unit	40.00 Fahrenheit	
hot water	3 comp sink	120.00 Fahrenheit	
daal	warmer	132.00 Fahrenheit	
biryani	warmer	149.00 Fahrenheit	
fried veg	front warmer	142.00 Fahrenheit	
yogurt	prep table	48.00 Fahrenheit	
chicken	reach-in cooler	40.00 Fahrenheit	
chicken	prep unit	40.00 Fahrenheit	
eggs	reach-in cooler	40.00 Fahrenheit	

Overall Comments:

Cooling methods discussed with manager. 3 comp sink and sanitization practices discussed with manager as well.

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 **9/15/2022**. 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: ABHI
PIC

Signed On: September 01, 2022