

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 FA0212515 - INDIAN SIZZLER EXOTIC CUISINE		Site Address 4150 GREAT AMERICA PY, SANTA CLARA, CA 9505		Inspection Date 03/03/2026		Placard Color & Score YELLOW 57		
Program PR0303017 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name PIRASANTHI KANAKARASA		Inspection Time 13:00 - 14:00			
Inspected By THAO HA		Inspection Type ROUTINE INSPECTION		Consent By SANTHAKUMAR NALLATHARBI				FSC Santhakumar Nallatharbi 12/10/2029

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		X			
K06	Adequate handwash facilities supplied, accessible			X	X			
K07	Proper hot and cold holding temperatures	X						
K08	Time as a public health control; procedures & records	X						
K09	Proper cooling methods		X		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		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	X	
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	X	
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	X	
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use		
K39	Thermometers provided, accurate		
K40	Wiping cloths: properly used, stored	X	
K41	Plumbing approved, installed, in good repair; proper backflow devices		
K42	Garbage & refuse properly disposed; facilities maintained	X	
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		
K58	Placard properly displayed/posted		

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 to have had hands on floor and plumbing under 3-comp sink and attempted to return to food prep without handwashing. [CA] Employees shall wash hands after contact with floors or other contaminated surfaces. Wash hands with soap and warm water for at least 20 seconds prior to returning to food prep. [COS] Employee washed hands with soap and water.*

Follow-up By 03/04/2026

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

Inspector Observations: **MAJOR:**

1) *Green beans measured to be 82°F after mixing inside walk cooler. Beans were made about 2.5 hours prior per operator and left in pot then then moved into walk in cooler an hour prior.*

Follow-up By 03/04/2026

MINOR:

2) *Tandoori chicken was pulled from oven and left in pile near oven for about 45 minutes.*

[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.

Recommend limiting time beans, chicken, and other PHFs are at room temperature in a pot or in large pile and transfer beans immediately to shallow tray to cool.

[COS]

1) *Green beans were VC&D. (see VC&D Report).*

2) *Chicken was transferred onto a single layer sheet pan and moved into walk in cooler.*

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

Inspector Observations: *Traps with cockroaches observed:*

- Behind ice machine w/ about 1 dozen dead cockroaches*
- Under server area handwash sink w/ 1 dead cockroach*
- Under bar area handwash sink w/ 3 dead cockroaches and 1 live cockroach*

Per operator trap behind ice machine is old and other traps were placed within the last week.

Follow-up By 03/04/2026

Rodent droppings observed:

- under unused soda machine in corner of server area.*
- under register at bar.*

[CA] Clean and sanitize area of dead cockroaches or old droppings. 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.

Operator provided report from Eco Terra Pest Control from 02/12/26.

[SA]

Facility shall clean and sanitize all affective surfaces and remove all evident of vermin infestation. Facility shall receive a follow up within 24 hours, if vermin activity is observed at that time further enforcement action may occur. Facility shall provide inspector with contract of continuing pest control services at this time.

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Minor Violations

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: Handwash sink on side of prep area observed to have been removed. Other handwash sinks available in kitchen for use. [CA] Return handwash sink and keep sink fully stocked.

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations: Raw chicken containers observed to be store above raw fish. [CA] Store raw poultry below all other raw meats, produce, and ready to eat foods to prevent cross contamination.

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

Inspector Observations: 1) Containers of dry bulk flours and white powders observed to be missing labels. [CA] Provide labels for bulk dry foods.

2) Containers of food observed to be stored on floor of walk in freezer. [CA] Keep containers at least 6" off of the ground

3) Containers of open food observed to be stored in walk in freezer in back of facility. [CA] Walk in freezer in back of facility shall only be used to store closed foods. Wrap foods prior to transporting to and from freezer

K31 - 2 Points - Consumer self service does not prevent contamination; 114063, 114065

Inspector Observations: Dessert table observed to be missing sneeze guard from one side. [CA] Provide sneeze guard and all sides accessible for customer serviced to prevent cross contamination.

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: 1) 4-comp Dishwash sink at bar observed to be leaning and unsecured to wall. [CA] Repair sink. Seal sink to the wall and maintain in good condition.

2) 3-comp dishwash sink in back observed to have leak in sanitizer dispenser line. 3-comp sink has both water lines turned off when not in use. Per employee sink is turned back on temporarily for dishwashing if needed and washes a majority of dishes in upright dishwasher. [CA] Repair leak for dishwash sink and maintain in good condition.

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 in prep cooler in cookline observed to be fraying. Gasket for right side bar under the counter cooler observed to be fraying. [CA] Repair gasket and maintain in good condition.

2) Right side bar under the counter cooler observed to have leaking condenser. [CA] Repair condenser and maintain in good repair.

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: 1) Bulk dry foods observed to have single use paper bowls as scoops. [CA] Provide multi use durable food grade scoops with handles. Store scoops such that handles are not in direct contact with food.

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

Inspector Observations: Wiping cloth observed to be on countertops in back prep area and cookline. [CA] Keep wiping cloths in sanitizer solution.

K42 - 2 Points - Garbage and refuse improperly disposed; 114244, 114245, 114245.1, 114245.2, 114245.3, 114245.4, 114245.5, 114245.6, 114245.7, 114245.8

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Inspector Observations: 1) Garbage enclosure in back observed to be cluttered. [CA] Keep garbage enclosure free of clutter and remove unused equipment. Clutter may attract vermin.

2) Server area observed to have clutter by old decor. [CA] Keep facility clear of clutter to prevent vermin harborage.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
Potato filling	Reheat on stove	116.00 Fahrenheit	Per operator, getting reheated and was placed on steam bath on griddle in the last 20 minutes
Raw chicken	Walk in cooler	47.00 Fahrenheit	returned to walk in cooler in the last 10 minutes per operator
Cauliflower fried	2 door prep cooler	44.00 Fahrenheit	Per operator cauliflower was just portioned and placed into unit
Diced paneer	1 door prep cooler	39.00 Fahrenheit	
Green beans	Walk in cooler	83.00 Fahrenheit	
Quat ammonia	3-comp sink	200.00 Fahrenheit	
Chlorine	Rinse cycle upright dishwasher	100.00 Fahrenheit	
Raw chicken	1 door prep cooler	38.00 Fahrenheit	
Raw fish	3 door prep cooler	37.00 Fahrenheit	
Tandoori chicken	Out of oven	165.00 Fahrenheit	
Mango lassi	bar under counter cooler	40.00 Fahrenheit	
Hot water	3-comp sink	120.00 Fahrenheit	
Chickpea curry	3 door prep cooler	40.00 Fahrenheit	
Yogurt sauce	1 door reach in front area	38.00 Fahrenheit	
Rice	rice cooker	149.00 Fahrenheit	
Buttered chicken	Cooling rack in dry storage room	148.00 Fahrenheit	Per operator just pulled from stove and will be cooling and moved to walk in cooler within 1 hour.
Green curry	Reheat on stove	172.00 Fahrenheit	
Potato filling	3 door prep cooler	39.00 Fahrenheit	
Orange curry sauce	2 door prep cooler	38.00 Fahrenheit	
Lentil balls	Walk in cooler	38.00 Fahrenheit	
Paneer	3 door prep cooler	39.00 Fahrenheit	
Chlorine	Bar dishwasher	50.00 Fahrenheit	
Fried cauliflower	Walk in cooler	38.00 Fahrenheit	
Mango lassi	Front display case	39.00 Fahrenheit	
Mango lassi	bar walk in cooler	41.00 Fahrenheit	
Red curry	Walk in cooler	37.00 Fahrenheit	
Cooked rice	Walk in cooler	38.00 Fahrenheit	
Raw fish	Walk in cooler	37.00 Fahrenheit	
Goat curry	Walk in cooler	37.00 Fahrenheit	
Warm water	handwash sink	100.00 Fahrenheit	
Egg	2 door prep cooler	38.00 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 **3/17/2026**. 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.

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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

S. Santhakumar

Received By: Santhakumar
Owner

Signed On: March 03, 2026