

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 FA0263990 - HIMALAYAN KITCHEN		Site Address 820 E EL CAMINO REAL C, MOUNTAIN VIEW, CA 94		Inspection Date 09/30/2026		Placard Color & Score RED 25		
Program PR0384033 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name BHOJANAM VENTURES LLC		Inspection Time 13:20 - 17:15			
Inspected By KAYA ALASSFAR		Inspection Type ROUTINE INSPECTION		Consent By ARSHAD				FSC Arshad Ayub 1/10/2028

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		X			
K07	Proper hot and cold holding temperatures		X		X			
K08	Time as a public health control; procedures & records		X		X			N
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		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	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		
K32	Food properly labeled and honestly presented		
K33	Nonfood contact surfaces clean	X	
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	X	
K39	Thermometers provided, accurate		
K40	Wiping cloths: properly used, stored	X	
K41	Plumbing approved, installed, in good repair; proper backflow devices	X	
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	X	
K45	Floor, walls, ceilings: built, maintained, clean	X	
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

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: *Hand wash sink in kitchen prep area did not have paper towels in the dispenser. Hand wash sink in the back dry storage/prep area did not have paper towels available in the dispenser or hand soap.*

[CA] *Handwashing facilities shall be furnished with dispensers providing liquid handwashing cleansers and single-use towels or a heated-air hand drying device.*

[SA] *PIC placed paper towels next to the hand wash sink in prep area and provided a bottle of liquid soap and paper towels at the handwash sink in dry storage.*

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

Inspector Observations: *Cooked chicken in under counter prep refrigerator measured at 56F. Ambient temperature of the refrigerator measured at 47F with standing water on the bottom. Per PIC the chicken had been in the refrigerator for 3 hours at time of inspection.*

[CA] *Potentially hazardous foods not under TPHC shall be held cold at or below 41F or held hot at or above 135F.*

[COS] *PIC was instructed to move any PHF out of the inoperable unit into the walk in.*

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

Inspector Observations: *PIC indicated use of TPHC in the facility and written procedures were available but no foods on TPHC were time marked. The following foods were observed out of temperature and PIC indicated they were being held under TPHC: cut tomatoes; cooked cauliflower; cooked chicken; curry; tofu; paneer; cooked rice; pooled raw eggs.*

[CA] *When time only, rather than time and temperature is used as a public health control, PHFs shall be time marked to indicate when item is removed from temperature control, discarded if not consumed or served within 4 hours, and written procedures shall be readily available for review.*

[COS] *PIC added stickers with time markings to PHFs during inspection.*

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

Inspector Observations: *Dead roaches observed in a pot of sugar cane based sweetener.*

[CA] *All food shall be prepared, stored, and served so as to be protected from vermin or otherwise adulterated.*

[COS] *PIC discarded the contents of the pot.*

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 one employee rinse a utensil off in the prep sink without washing or sanitizing.*

Roach droppings were observed on prep counters throughout the kitchen.

Dried and crusted food debris were found caked on small appliances throughout the kitchen including food processors currently in use at time of inspection.

Chef knives actively being used at the time of inspection were caked in dried food debris.

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Additional food debris observed on food contact surfaces throughout the facility including prep areas and storage areas.

Cutting boards on both cold prep counters showed significant marring and staining.

[CA] All food-contact surfaces and utensils shall be maintained clean and sanitized. Utensils and food-contact surfaces of equipment must be cleaned at the following times: before each use with a different type of raw food of animal origin such as beef, fish, lamb, pork, or poultry; every time there is a change from working with raw foods to working with ready-to-eat foods or produce; at any time during the operation when contamination may have occurred.

Dishwasher sanitizer concentration measured at 0PPM during active warewashing.

[CA] Chlorine sanitizer concentration of mechanical warewashing machine shall be maintained at 50PPM

[COS] Auto-chlor technician arrived on site at time of inspection and fixed the warewashing machine so that it is properly dispensing sanitizer at 50PPM

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

Inspector Observations: 1. Observed Vermin: Documented in the following areas: Numerous live and dead roaches of all life stages found in all areas of facility including but not limited to: on shelves above cold prep counter next to kitchen entrance; above cold prep counter unit in corner by fire extinguisher; underneath on prep counters near cook line; underneath microwave; behind ice machine; on floor and shelves in dry storage; on the walls behind cookline; on the sink in the women's restroom; behind prep counters across from reach-in refrigerators; inside a pot of sugar cane sweetener. Live lizard at kitchen entrance. Flies throughout facility.

2. Photographs: Taken for documentation purposes.

3. Supervisor Notified: Anjani S.

4. Notification: The person in charge during inspection, Arshad, 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:

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

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

Inspector Observations: Food handler cards were not available at time of inspection.

[CA] All employees who handle food shall maintain a valid food handler card for the duration of his or her employment. Food handler cards shall be maintained on site and available for inspection at all times.

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 stored on shelf above ready to eat chicken and produce in under counter prep fridge.

[CA] Raw animal products shall be stored below and away from ready to eat foods.

[COS] All items were moved to walk-in as prep fridge was inoperable and raw foods were placed on the bottom shelves.

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

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Inspector Observations: *Multiple bins of bulk foods were stored uncovered in dry storage area.*

[CA] *Store bulk foods in approved containers with tight fitting lids.*

Multiple containers of food stored on the floor of the walk in. Bags of raw onions being stored outside on the ground.

[CA] *Food shall be stored at least 6 inches above the floor to prevent contamination.*

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations: *Heavy accumulation of food debris on surfaces throughout facility including floors, walls, and handles.*

[CA] *Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.*

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 test strips for mechanical warewashing machine were available at time of inspection.*

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

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: *Under counter refrigerator at prep counter in corner had standing water in the bottom and ambient temperature measured at 47F.*

[CA] *Refrigeration must be capable of maintaining PHFs at 41°F or below.*

Food processor observed being held together by duct tape.

Prep sink had cracks and holes at the seams.

[CA] *Equipment and utensils shall be maintained in good repair.*

REPEAT *Facility is using residential grade chest cooler to hot hold cooked rice; rice is loosely dumped inside coolers and not in any approved container within the cooler.*

[CA] *Discontinue use of chest coolers to store rice. All utensils and equipment shall be certified or classified for sanitation by an American National Standards Institute (ANSI) accredited certification program (e.g. NSF, UL EPH, UL Sanitation, CSA Sanitation, or ETL Sanitation).*

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: ***REPEAT*** *Plates being used to scoop cooked rice.*

[CA] *Use approved utensils with handles for scooping and serving food to ensure that unclean surfaces do not come in contact with food.*

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

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Inspector Observations: Ventilation fans above cook line, in dry storage, and in walk-in refrigerator showed heavy accumulation of dust and debris.

[CA] Ventilation fans shall be maintained clean and in good repair

Heavy accumulation of grease on ventilation hood above cook line.

[CA] Filters shall be fitted in the mechanical exhaust ventilation over cooking equipment, provide spacer or correct sized filters.

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

Inspector Observations: Soiled wiping cloths were being used to wipe food contact surfaces in prep areas without being sanitized or swapped for clean ones.

[CA] Wiping cloths shall be free of food debris and visible soil. Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations: Prep sink was leaking from the faucet. Employees were using a garden hose connected to the janitorial sink to rinse dishes in the 3 compartment sink.

[CA] All plumbing and plumbing fixtures shall be installed in compliance with applicable local plumbing ordinances, shall be maintained so as to prevent any contamination, and shall be kept clean, fully operative, and in good repair.

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

Inspector Observations: Dumpsters were open and were overflowing with refuse. Bags of refuse were observed on the ground around the dumpsters and in the alley behind the facility.

[CA] Refuse containers shall be covered at all times and kept clear of accumulated refuse so as to prevent ingress and harborage of vermin.

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: Soiled power tools being stored above prep surfaces in dry storage area.

[CA] The premises of a food facility shall be free of litter and items that are unnecessary to the operation or maintenance of the facility, such as equipment that is nonfunctional or no longer used.

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations: Missing or broken floor tiles found throughout facility including in warewashing area and by cook line. Holes and gaps observed throughout facility in walls and ceiling panels. Missing face plates around electrical outlets. Hanging cords and wires throughout facility.

[CA] Repair holes in structure and maintain in good repair to prevent pest harborage. Repair the wall with a durable, smooth, nonabsorbent, and easily cleanable surface.

Performance-Based Inspection Questions

Needs Improvement - Time as a public health control; procedures & records.

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Measured Observations

Item	Location	Measurement	Comments
Chlorine	Mechanical warewashing	0.00 PPM	
Hot water	restroom	100.00 Fahrenheit	
Raw chicken	Walk-in	39.00 Fahrenheit	
Hot water	Hand wash sink in dry storage	100.00 Fahrenheit	
Ambient	Reach in fridge	40.00 Fahrenheit	
Hot water	prep sink	120.00 Fahrenheit	
Ambient	Walk-in	39.00 Fahrenheit	
Ambient	Under counter fridge near cook line	38.00 Fahrenheit	
Hot water	Handwash sink near cook line	100.00 Fahrenheit	
Ambient	Under counter prep fridge in corner	47.00 Fahrenheit	

Overall Comments:

Facility is closed due to active vermin infestation.

Facility shall cease and desist all food operations.

Food facility shall remain closed and complete the following requirements before reopening:

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

Ensure the facility is cleaned and sanitized and there is no evidence of rodent droppings in the facility.

All the affected equipment shall be cleaned and sanitized.

Any adulterated or contaminated food shall be discarded.

Any open holes or gaps shall be sealed.

Move food containers six inches above the floor and away from walls to provide access for cleaning and for vermin/pest control inspection.

Subsequent follow-up inspection after first follow-up shall be billed \$290/hour, minimum one hour, during normal business hours (Monday - Friday, 7:30 AM to 4:30 PM), and \$664/hour, minimum two hours, during non-business hours, and upon inspector availability.

- The posted placard is property of the Santa Clara County Department of Environmental Health and shall not be removed, covered-up, relocated, tampered, or copied.

Failure to comply may result in enforcement actions per County Ordinance Code Section B11-55.

- 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

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Joint inspection with Kaytlen Swanson. Report written by Kaytlen Swanson.

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 **10/14/2026**. 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: Tarun
Manager
Signed On: September 30, 2026