

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 FA0273155 - TANDOORI PIZZA		Site Address 3350 ZANKER RD 30, SAN JOSE, CA 95134		Inspection Date 08/28/2025		Placard Color & Score YELLOW 46		
Program PR0413018 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name TANDOORI PIZZA SAN JOSE		Inspection Time 15:50 - 17:30			
Inspected By MAVERICK CHIN		Inspection Type ROUTINE INSPECTION		Consent By SUKHVINDER				FSC Not Available

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						N
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			N
K06	Adequate handwash facilities supplied, accessible		X		X			N
K07	Proper hot and cold holding temperatures		X		X			N
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		X			N
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				S

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

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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:

***REPEAT VIOLATION**

Follow-up By
09/02/2025

All three hand sinks in the kitchen area lacked paper towels in their wall-mounted dispensers. Two of the hand sinks in the kitchen lacked soap in their wall mounted dispensers.

[CA] Provide handwashing cleanser in its wall-mounted dispenser at handwash stations at all times. Single-use sanitary towels shall be provided in wall-mounted dispensers; heated-air hand drying device may be substituted for single-use towels.

[SA] Employee provided loose paper towels and a bottle of soap.

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

Inspector Observations:

Numerous potentially hazardous foods (cooked chicken, cooked pasta, marinara sauce, creamy garlic sauce, etc.) measured 46F-55F in the upper prep inserts and the lower portion of the left-side prep refrigeration unit in the kitchen area. Ambient of the upper part of the unit measured 55F, and ambient of the lower part of the unit measured 48F (see K35). Per staff, much of the food had been placed into the unit earlier that morning at 11 AM (greater than 4 hours elapsed). Several PHF had been inside the unit for less than 4 hours, per employees.

Follow-up By
09/02/2025

[CA] Potentially hazardous food (PHF) shall be held at or below 41F to prevent the growth of bacteria.

[COS] Employee VC&D all PHF that had been in the unit for greater than 4 hours. See VC&D report. Other PHF that had been in the unit for less than 4 hours was relocated to the working, right-side prep unit in the kitchen area.

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:

REPEAT VIOLATION

Follow-up By
09/02/2025

Chlorine sanitizer in the mechanical dishwasher measured 0 ppm during active warewashing.

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

Note: Recommend calling a dishwasher technician prior to follow-up inspection.

[SA] Facility shall use the 3 compartment dishwashing sink to wash, rinse, and sanitize dishes prior to the dishwasher being fixed. Sanitization shall be accomplished via the use of bleach, i.e. chlorine. Manual warewashing shall be accomplished by using a three-compartment sink where the utensils are first precleaned, washed with hot soapy water, rinsed with hot water, sanitized with an approved method, and air dried. Use 1 TBS of bleach (5.25%) per 1 gal. of water for chlorine solution (100 PPM). Use 1 tbs of quaternary ammonium (10%) per 2 gal. of water for quaternary ammonium (200 PPM).

Minor violation:

1. Table-mounted can opener observed to be stored in a manner where the bottom half of the can opener was stored directly inside of a half-full trash can.

[CA] Equipment that contacts food shall be stored in a sanitary manner.

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2. Employee observed used a scraping utensil to clean food off of a cutting board, deposited the food in a trash can while touching the insides of the dirty trash bag with the scraper, then put the scraper down on the cutting board on top of the left-side prep refrigeration unit.

[CA] Contaminated equipment shall not contact food-contact surfaces.

[COS] Employee washed and sanitized affected area of cutting board.

3. Table-mounted mushroom slicer observed to have large amount of dry, accumulated food buildup.

[CA] Clean and sanitize regularly to prevent buildup.

Minor Violations

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

Inspector Observations:

REPEAT VIOLATION

Facility could not provide a valid FSC or food handler cards.

[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.

Each food handler (i.e. every person that works at the facility and handles food) shall maintain a valid food handler card for the duration of his or her employment as food handler.

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations:

Employee observed touching receipts and his face with gloved hands, then proceeded to handle a ready-to-eat pizza.

[CA] Gloves shall be discarded and hands shall be washed with soap, warm water, and dried with paper towels after touching surfaces that may be contaminated.

[COS] Employee changed gloves and properly washed his hands.

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations:

Handwash sink across from the ice machine is unable to dispense cold water, and thus can only dispense hot water, which measured 145F at the time of inspection. Water is too hot to comfortably wash hands.

Handwash sink in the men's bathroom is capable of outputting water at a maximum of 77F, as measured at the time of inspection.

[CA] Handwashing facilities shall be equipped to provide water in the range of 100F - 108F for a minimum of 15 seconds.

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations:

15+ flies observed in the kitchen area.

[CA] Food facility shall be kept free of non-disease carrying insects, weevils, ants, gnats, and fruit flies, especially given that open, uncovered food is present.

K26 - 2 Points - Unapproved thawing methods used; frozen food; 114018, 114020, 114020.1

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Inspector Observations:

REPEAT VIOLATION

Two large bags of partially frozen chicken that measured 37F-43F observed to be thawing on a cart near the prep sink.

[CA] Frozen potentially hazardous food shall only be thawed in one of the following ways: 1) under refrigeration that maintains the food temperature at 41°F or below, 2) completely submerged under potable running water for a period not to exceed two hours at a water temperature of 70°F or below, and with sufficient water velocity to agitate and flush off loose particles into the sink drain, 3) in a microwave oven if immediately followed by immediate preparation, 4) as part of a cooking process.

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 lamb stored over mozzarella sticks in the two-door upright freezer next to the prep sink.

[CA] All food shall be separated and protected from cross-contamination. Store all raw meat or other raw products of animal origin below ready-to-eat food items.

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

Inspector Observations:

Partially open, half-full can of tomato sauce observed stored on a shelf with other unopened cans. Bag of flour maintained open.

[CA] Food shall be kept covered in approved, food-grade containers with tight fitting lids in order to prevent contamination, especially in the presence of flies.

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:

Employees could not provide test strips to measure the applicable level of chlorine sanitizer in the dishwasher.

[CA] Obtain chlorine test strips.

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:

Ambient of the upper part of the left-side prep unit measured 55F. Ambient of the lower part of the three-door, lower part of the left-side prep unit measured 48F. Front left side of the unit observed to be leaking water onto the floor.

[CA] Refrigeration must be capable of maintaining potentially hazardous foods at or below 41F.

***Recommend calling a fridge technician prior to follow-up inspection.**

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

Inspector Observations:

Large amount of accumulated grease buildup on hood screens above the pizza oven.

[CA] Clean regularly to allow for adequate ventilation of heat/grease.

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

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Inspector Observations:

REPEAT VIOLATION

Numerous dry, soiled wiping cloths maintained out on various surfaces throughout the kitchen.

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

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

Inspector Observations:

Large amounts of grease buildup observed on the ceilings surrounding the ventilation hood above the pizza oven.

[CA] Walls, floors, and ceilings in the food preparation area shall be kept clean.

K47 - 2 Points - Signs not posted; last inspection report not available; 113725.1, 113953.5, 113978, 114381(e)

Inspector Observations:

Posted environmental health permit expired in 2024.

[CA] The current, up-to-date health permit issued by this department shall be posted in a conspicuous place in the food facility.

Performance-Based Inspection Questions

- Needs Improvement - Hands clean/properly washed/gloves used properly.
- Needs Improvement - Adequate handwash facilities: supplied or accessible.
- Needs Improvement - Food contact surfaces clean, sanitized.
- Needs Improvement - Proper hot and cold holding temperatures.
- Needs Improvement - Communicable disease; reporting/restriction/exclusion.

Measured Observations

Item	Location	Measurement	Comments
frozen mozzarella sticks	2-door upright freezer	21.00 Fahrenheit	
cooked pasta	right-side prep unit (lower)	36.00 Fahrenheit	
ambient	4-door under-counter unit in bar	43.00 Fahrenheit	IR, no PHF
hot water	prep sink/3 compartment dishwashing sink	120.00 Fahrenheit	
cooked chicken	walk-in cooler	40.00 Fahrenheit	
cooked chicken	right-side prep unit (upper)	39.00 Fahrenheit	
warm water	hand sink 1/2/bar hand sink	100.00 Fahrenheit	
cut tomatoes	walk-in cooler	39.00 Fahrenheit	
sauce	walk-in cooler	40.00 Fahrenheit	
sauce	under-counter unit in bar	32.00 Fahrenheit	IR

Overall Comments:

Two or more major violations were cited during the routine inspection.

A follow-up inspection will be conducted in the next 1 to 3 weekday business days to verify compliance with all of the cited major violations.

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.

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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 **9/11/2025**. 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: justin
staff
Signed On: August 28, 2025