

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 10/01/2026		Placard Color & Score RED 48		
Program PR0300005 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name TK ASIAN FOOD INC		Inspection Time 12:15 - 17:20			
Inspected By THAO HA		Inspection Type ROUTINE INSPECTION		Consent By JKD				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				N
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				N
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	
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							
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	X	
K32	Food properly labeled and honestly presented	X	
K33	Nonfood contact surfaces clean	X	
K34	Warewash facilities: installed/maintained; test strips		
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	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	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

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

Inspector Observations: *MAJOR*

1. Observed cooked cauliflower/broccoli mixture stored in the walk-in cooler overnight measuring at 50F.

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

[COS] PIC voluntarily discarded the cauliflower/broccoli mixture

2. Ambient temperature inside the walk-in cooler was 50F. PHFs in walk in cooler measured to be 45F and above(See VC&D form) from starting at around 12:25PM to 4:00PM. (3.5 hours). Cooler door was kept closed and unit temperature only decreased 46F after.

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

[COS] PIC voluntarily discarded PHFs in walk in (see VC&D report) that were still out of temperature after 3 hours. PHFs that were in temperature or recently cooked to cool were moved to a different unit.

3. Observed cream based mixture near shelving by cook line which measured at 69F. Per PIC, this item is taken out in the morning about 1.5hrs prior to inspection time to be placed by the cook line for the cook to use to cook dishes throughout the day.

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

[COS] Specialist asked PIC to place this item in a ice bath to rapidly cool and maintain the ice bath throughout the day.

MINOR

4. Observed multiple PHF's (Heavy cream, cooked onion/gravy, milk, cheese) located in the 1 door cold holding unit measuring between 46-49F. The ambient temperature of the unit measured at 49F. Per PIC, these items were placed in this unit about 1.5hrs prior to inspection.

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

[COS] PIC moved the PHF's from the 1 door cold holding unit to an additional refrigeration unit nearby for rapid cooling. Remeasured PHF's at 41F at the end of inspection.

****Repeat Violation****

5. Yogurt in cold holding unit near self service area measured at 49F.

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

[COS] PIC will use time as a public health control for the next 2.5hrs and then discard item. PIC labeled next batch of yogurt sauce for 4 hour and will discard at 7PM.

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

Inspector Observations: MAJOR: Cream sauce in walk in in large bucket measured to be 71F and had been in cooler since 10AM (Over 6 hours prior). Cream was in deep plastic container.

[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.

Follow-up By 10/06/2026

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[COS] Cream gravy was VC&D (see report)

MINOR: Gravy mix observed to be placed in walk in cooler in large pot. [CA] Properly cool PHFs from 135F to 70F within 2 hours and then 70F to 41F in 4 hours after that. Use small or shallow containers and frequent stirring to rapidly cool down food. [COS] Food was moved into smaller cooler.

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: 1. Measured the three compartment ware-wash sanitizer at 0 PPM during active ware-washing.

**Follow-up By
10/06/2026**

[CA] Ware washing sanitizer compartment sink should have the adequate amount of sanitizer present. For quaternary ammonium = 200PPM.

[COS] PIC primed the sanitizer line and remeasured the quat sanitizer at 200 PPM.

Observed blender (not in use) on the sanitized dish rack that had food debris present after being washed/dried.

[CA] The food-contact surfaces of cooking equipment and pans shall be kept free of encrusted grease deposits and other soil accumulations.

[COS] Asked PIC to place dirty blender back into the 3 compartment sink to be re-washed.

Minor Violations

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

Inspector Observations: **Repeat Violation**

Food Safety Certificate and Food handlers certificate were not available for review in person during inspection. Only one food handler card was available for inspection

[CA] Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire and have a valid Food Safety Certificate available for review at all times.

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

Inspector Observations: Observed food handler wipe their hands on a wiping cloth during active food prep.

[CA] Ensure employees are properly washing hands as required. Employees shall wash their hands in all of the following instances:

- (1) Immediately before engaging in food preparation, including working with non-prepackaged food, clean equipment and utensils, and unwrapped single-use food containers and utensils.**
- (2) After touching bare human body parts other than clean hands and clean, exposed portions of arms.**
- (3) Immediately after using the toilet room and again when returning into the kitchen.**
- (4) After caring for or handling any animal allowed in a food facility in pursuant to this part.**
- (5) After coughing, sneezing, using a handkerchief or disposable tissue, using tobacco, eating, or drinking.**
- (6) After handling soiled equipment (wiping cloths) or utensils.**
- (7) During food preparation as often as necessary to remove soil and contamination and to prevent cross-contamination when changing tasks.**

Ensure handwashing occurs using soap and warm water at 3-comp sink

[COS] Specialist intervened before food contamination could occur and asked employee to wash hands before returning to food prep and discussed removing the wiping cloth from the food prep area.

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)

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Inspector Observations: *Observed a container of water near the naan prepping area where PIC explained that they use the water to moisten their hands before rolling the dough.*

[CA] *All food shall be separated and protected from possible contamination.*

[COS] *Specialist asked PIC to remove the water container and advised to use a spray bottle thats specifically for the kitchen for the kitchen staff to safely moisten their hands. No food contamination observed during the inspection with the water container.*

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

Inspector Observations: *Observed food containers that held spices and other food products in unapproved food containers. Additionally, containers that held spices were unlabeled.*

[CA] *Store open bulk foods in approved NSF containers with tight fitting lids and working containers holding food or food ingredients that are removed from their original packages shall be identified with the common name of the food if not easily recognizable.*

Observed package food and cooked food that's stored on the ground in walk-in cooler and around the storage in the facility.

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

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

Inspector Observations: *Serving line near the cash register lacks sneeze guards.*

[CA] *Food on display shall be protected from contamination by the use of sneeze guards that intercept a direct line between the consumer's mouth and the food being displayed, containers with tight-fitting securely attached lids, display cases, mechanical dispensers, or other effective means.*

K32 - 2 Points - Food improperly labeled & not honestly presented: 114087, 114089, 114089.1(a, b), 114090, 114093.1

Inspector Observations: *Self serve prepackaged potentially hazardous food's (Milk cake, Ladoo, Cocktail Samosa, and Punjabi Samosa) are not labeled inside the 1- door display cooler in the dinning area had unlabeled containers. PIC provided an approved invoice to specialist during inspection.*

[CA] *Food prepackaged in a food facility shall bear a label with the following:*

- 1) Common name of the food*
- 2) list of ingredients in descending order of predominance by weight*
- 3) quantity of contents*
- 4) name and place of business of the manufacturer, packer, or distributor.*

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

Inspector Observations: *Cold holding units inside the kitchen prep area and stove grills have a large accumulation of oil and food debris build-up.*

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

Shelves observed to have dust and debris. [CA] *Keep shelves clean*

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

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Inspector Observations: 1. Observed a 1 door cold holding unit near the cook line that had an ambient temperature of 49F.

**Follow-up By
10/06/2026**

[CA] Refrigeration must be capable of maintaining PHFs at 41°F or below. Discontinue the use of this equipment for storage of potentially hazardous foods and replace/fix the unit immediately.

2. Observed residential blenders/mixers near the food storage in the back of the facility.

[CA] New and/or replacement food 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 Violation**

Observed cardboard used as shelf liners on a metal rack near the cook line.

[CA] Discontinue the use of cardboard boxes to line shelves. Only use approved equipment made of materials that is easily cleanable, durable, smooth and non-absorbent.

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

Inspector Observations: Cold holding units and hot holding units lacked a thermometer and PIC did not have a temperature probe present at the time of inspection.

[CA] An accurate easily readable metal probe thermometer (accurate to +/- 2°F) that is designed to measure the temperature of thin masses shall be provided and readily available to accurately measure the temperatures of potentially hazardous foods.

[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: Observed wiping cloths being stored on food prep surfaces and nonfood contact surfaces throughout the facility (on the ground, shelving, cutting board).

[CA] Wiping cloths shall be free of food debris and visible soil. Dry or wet cloths that are used with raw foods of animal origin shall be kept separate from cloths used for other purposes, and wet cloths used with raw foods of animal origin shall be kept in a separate sanitizing solution.

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: *Repeat Violation*

Observed a few bags of onions being stored in additional room in the back of the kitchen near the janitorial sink. The room is observed to have chicken wiring near the ceiling.

[CA] Place food inside the facility. Any chemicals can be stored in the outside storage area. Fix the gaps near the ceiling to prevent vermin harboring.

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

Inspector Observations: Observed food debris and oil build-up throughout the walls in the kitchen and ware washing area. Additionally, floors had food debris and oil build-up present in walkways and underneath food equipment.

[CA] Walls and/or floors in food preparation area shall be kept clean.

[CA] Regularly clean under cooking equipment to prevent accumulation of debris.

Performance-Based Inspection Questions

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Needs Improvement - Demonstration of knowledge; food manager certification.

Needs Improvement - Hands clean/properly washed/gloves used properly.

Measured Observations

Item	Location	Measurement	Comments
Cooked lentils	Stovetop	168.00 Fahrenheit	
Chicken Tiki Masala	Serving line hot holding	151.00 Fahrenheit	
Cooked onion/gravy	1 door cold holding unit	47.00 Fahrenheit	
Butter Chicken	Serving line hot holding	145.00 Fahrenheit	
Milk Cakes	1 door display case	41.00 Fahrenheit	
Chlorine Sanitizer	Undercounter dishwasher	50.00 PPM	
Cooked Lentils	2 door cold holding unit	40.00 Fahrenheit	
Goat curry	Stovetop	126.00 Fahrenheit	
Cooked Chicken	Walk-in cooler	48.00 Fahrenheit	
Hot water	3 compartment sink	120.00 Fahrenheit	
Cooked Chicken	2 door cold holding unit	41.00 Fahrenheit	
Quat Sanitizer	3 compartment sink	0.00 PPM	Remeasured at 200 PPM after PIC primed the line and added additional sanitizer.
Warm water	Handsinks (kitchen/bathroom)	100.00 Fahrenheit	
Butter chicken	2 door reach in freezer	32.00 Fahrenheit	
Hot water	Janitorial sink	120.00 Fahrenheit	
Cooked Broccoli Cauliflower	Walk-in cooler	51.00 Fahrenheit	VC&D
Heavy Cream	1 door cold holding unit	48.00 Fahrenheit	
Milk	1 door cold holding unit	48.00 Fahrenheit	

Overall Comments:

CLOSURE DUE TO BROKEN WALK IN COOLER AND INSUFFICIENT COLD HOLDING (M07).

Joint inspection and written report by Madeline Meza

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 **10/15/2026**. 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: JKD
PIC
Signed On: October 01, 2026