

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 FA0212534 - BALAJI MESS (AUTHENTIC INDIAN CUISINE)		Site Address 4300 GREAT AMERICA PY 156, SANTA CLARA, CA 95051		Inspection Date 09/21/2026		Placard Color & Score YELLOW 53		
Program PR0306302 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name MS HERITAGE & SPICES		Inspection Time 11:50 - 14:30			
Inspected By THAO HA		Inspection Type ROUTINE INSPECTION		Consent By TEJA SWAROOP				FSC Dinesh Veeraputhiran 12/302/2029

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		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	X	
K28	Fruits and vegetables washed		
K29	Toxic substances properly identified, stored, used		
K30	Food storage: food storage containers identified		
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		
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		
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		X
K49	Permits available		X
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 washing hands with glove on and for 5 seconds total with no soap.

Follow-up By
09/28/2026

[CA] When washing hands, remove gloves and do not reuse. After washing hands, you may place new gloves on. Wash hands with warm water and soap for at least 15 seconds.

[COS] Employee discarded the glove and rewashed hands with soap for 15 seconds.

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

Inspector Observations:

1. No soap available at either of the handwash sinks in the kitchen.

Follow-up By
09/28/2026

[CA] Ensure all handwash sinks are stocked with soap for employees to use at all times.

[SA] Dish soap is used in place at handwash sink in front kitchen until soap dispensers can be refilled.

2. Handsink in the rear was obstructed.

[CA] Keep all handwash sinks free and clear of obstruction so that they are accessible at all times.

[SA] The handsink in the front kitchen is to be used until obstruction is cleared.

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

Inspector Observations: Cooked rice, fried squash, curry all were on counter top at room temperature. Per PIC, these foods were prepared at 10:30am, finished at 11am and will be discarded at 3pm.

Follow-up By
09/28/2026

[CA] For all foods that are using time as a public health control (TPHC), ensure that there are proper labels indicating when the food was placed out, or when the food needs to be discarded. For TPHC, all foods need to be served or discarded after four hours from the time they are cooked or removed from temperature control. Submit SOPs to this agency for approval and maintain a copy on site.

[COS] PIC labeled food with discard time

Minor Violations

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

Inspector Observations:

Employee food handler cards unavailable for review.

[CA] Ensure food handler cards are available upon request.

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

Inspector Observations: Water temperature at the three compartment sink measured 105F.

[CA] Water temperature at the three compartment sink shall be at least 120F.

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

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Inspector Observations: *Observed several flies in the rear kitchen prep area.*

[CA] *Keep facility clear of pests and vermin.*

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: *Boxes of dry foods and spices being stored on the floor in the rear kitchen prep area.*

[CA] *Store all foods intended for consumer consumption at least 6 inches above the ground to prevent contamination.*

Open bulk foods do not have lids or coverage in dry storage area. Peanuts observed under the grill with no coverage.

[CA] *Cover all foods to protect them from contamination when not in use.*

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. Dry food stored in plastic domestic home storage shelving unit. Dry food was stored directly in drawers.*

[CA] *Use food grade containers to store all food intended for consumers.*

2. Single use containers and bowls observed to be used as scoops in dried foods.

[CA] *Use scoops with handles to serve food and store such that handles do not come into contact with the food.*

3. Shelves in the kitchen observed to have unsealed wood on the side.

[CA] *Seal wooden surfaces or replace with an approved surface.*

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

Inspector Observations:
Not all the cooking equipment used in kitchen is being properly ventilated.

[CA] *All cooking equipment shall be used under a hood to ensure proper ventilation.*

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:
Unused warmer stored on the side of kitchen.

[CA] *Remove the warmer not being used. Keep facility clear of clutter and unused equipment*

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

Inspector Observations:
Flooring that runs from dining room past the cooling units is an unapproved surface.

[CA] *Replace flooring to approved surface. All flooring must be durable, smooth, non-absorbent, and easily cleanable.*

Floors observed to be missing cove basing at junction with wall in hall and in bathroom.

[CA] *The juncture of the floor and wall shall be coved with a 3/8-inch minimum radius coving and shall extend up the wall at least 4 inches.*

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K48 - 2 Points - Plan review unapproved; 114380

Inspector Observations: *Inspector observed new water heater and cooking equipment in facility.*

- Two, two burner range stove tops
- Tankless hot water heater

Follow-up By
09/25/2026

Structural review from August 2025 did not have burger listed and facility had a tank type water heater

[CA] Submit all new equipment to this agency for approval prior to addition to facility. Facility shall submit plan check for new water heater and burners to this Agency by 09/25/2026. Failure to submit may lead to further enforcement action.

K49 - 2 Points - Permits not available; 114067(b,c), 114381(a), 114387

Inspector Observations: *Facility is operating without valid permit. Permit expired 08/31/2026. Owner stated in phone call he is the same LLC as prior and came in spring 2026. Provide documentation and proof of current ownership. If new owner facility submit application for new owner and go through facility evaluation.*

Follow-up By
09/23/2026

--48 HOUR NOTICE--

Our records indicate this facility is operating without a valid permit and has a delinquent account. Your balance due is \$1,721.25. Payment must be made immediately to DEH at the address at the top of this report or via our website at www.Ehinfo.org.

If facility has new owners, owner shall submit application for new ownership and facility evaluation or by 09/23/2026 and pay the invoice or further enforcement action shall occur.

A facility that submits payment of the outstanding balance within 48 hours (2 business days by 9/23/2026) of this notice will be issued and mailed an operating permit by this department. Failure to comply within 48 hours will result in facility closure and additional enforcement, including but not limited to reinspection(s) and additional cost recovery fees.

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.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
Cooked rice	Front kitchen counter	160.00 Fahrenheit	Time as a public health control
Warm water	Front kitchen	100.00 Fahrenheit	
Soup	Steam table	149.00 Fahrenheit	
Curry	Steam table	145.00 Fahrenheit	
Yogurt	Upright cooler	39.00 Fahrenheit	
Curry	Front kitchen counter	51.00 Fahrenheit	Time as a public health control
Frozen tandoori	Freezer	-1.00 Fahrenheit	
Hot water	Three compartment sink	105.00 Fahrenheit	
Cooked tandoori	Front kitchen counter	78.00 Fahrenheit	Time as a public health control
Frozen okra	Freezer	-2.00 Fahrenheit	

Overall Comments:

Facility observed to have new name: Hamaara.

Joint inspection with Shannon R.

Report written by Shannon R.

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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 **10/5/2026**. 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.

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

G. ARUNA

Received By: Aruna Guduru
PIC
Signed On: September 21, 2026