

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 FA0211959 - BRUNDAVAN		Site Address 2798 EL CAMINO REAL, SANTA CLARA, CA 95051		Inspection Date 09/30/2026		Placard Color & Score YELLOW 51		
Program PR0303449 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name KORIANDER INC		Inspection Time 13:00 - 16:45			
Inspected By KATHY VO		Inspection Type ROUTINE INSPECTION		Consent By RAGHUNATHAN MOHAN				FSC Raghunathan Mohan 12/04/2028

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		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						
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							

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	X	
K35	Equipment, utensils: Approved, in good repair, adequate capacity		
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		
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	X	
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	X	
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 handled dirty equipment after proceeded to handle clean equipment from dish washer without washing hands. Instructed employee to wash their hands, then rinsed his hands with no soap and dried hands on apron.*

Follow-up By
10/07/2026

[CA] *Wash hands prior to handling clean sanitized equipment. Rewash contaminated equipment if touched by dirty hands. Properly wash hands with soap, warm water and dry using single use paper towels as required. Place paper towels and soap dispenser at 2- comp warewashing sink.*

[COS] *Instructed employee to wash their hands between handling clean and dirty dish equipment and rewash the equipment.*

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

Inspector Observations: *Paper towel dispenser empty at hand wash sink. This was the only hand wash sink at facility.*

Follow-up By
10/07/2026

[CA] *Handwashing facilities shall be equipped with single-use paper towels in dispensers.*

[SA] *PIC brought a stack of paper towels placed at hand wash sink.*

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

Inspector Observations: *Yogurt in cold holding in metal container measured 48F. PIC stated yogurt was mad 2 hours ago.*

[CA] *PHFs shall be held at 41°F or below in cold-holding*

[SA] *Instructed PIC to add ice more frequently if cold holding metal container until temperature reached 41F.*

Follow-up By
10/07/2026

Four grilled fried onions trays held at ambient measured 80F. PIC stated food item was made last night and held at room temperature since then.

[CA] *PHFs utilizing time as a public health control (TPHC) shall be discarded within 4 hours from the point in time when food is removed from temperature control if not stored properly at 41 or below in cooling unit or hot held above 135F.*

[COS] *VC&D*

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

Inspector Observations: *Tub of goot curry in walk-in cooler measured 51F stored 4-inch metal container. PIC stated food item was made yesterday around 9pm.*

Follow-up By
10/07/2026

[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.*

[COS] *VC&D*

Minor Violations

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

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Inspector Observations: Missing food handlers certifications for current staff employees.

[CA] Each employee handling food food handler have a valid food handler card for the duration of his or her employment.

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: Uncovered foods stored through facility.

[CA] Keep foods covered if not actively cooling to prevent contamination or introduce vermin.

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 available for ware washing to test sanitizer chlorine solution.

[CA] Provide test strips to test chlorine sanitizer

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: Broken off handle if ice scoop

[CA] Replace ice scoop with a one that has a handle and store in a way so its no in contact with ice.

Single use condiment plastic cups used as scoops for spices.

[CA] Use approved utensils such as scoops or spoons with handles to ensure hands do not come in direct contact with food.

Re-purposing single-use dairy plastic containers to store food.

[CA] Use food grade approved containers to store food that do not degrade rapidly and can withstand washing and sanitizing.

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: Dishwasher plumbing leak on top of dishwasher top front panel when running..

[CA] Repair dishwasher plumbing fixture and maintain in clean and good repair so no leaks happen.

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: Garbage container lids were open heavy debris outside of garbage bins.

[CA] Garbage containers shall be covered at all times when not in use and keep clean of debris to prevent buildup of soil and attractants for vermin.

K43 - 2 Points - Toilet facilities: improperly constructed, supplied, cleaned; 114250, 114250.1, 114276

Inspector Observations: Mens restroom has broken self closing device.

[CA] Repair or install self closing device.

K46 - 2 Points - Unapproved private home/living/sleeping quarters; 114285, 114286

Inspector Observations: Hole in wall in janitorial room and in dry storage hallway.

[CA] Repair holes in structure and maintain in good repair to prevent pest harborage.

Performance-Based Inspection Questions

N/A

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Measured Observations

Item	Location	Measurement	Comments
hot water	2-comp sink	120.00 Fahrenheit	
cooked beans	2-door lower fridge	40.00 Fahrenheit	
goot curry	walk in cooler	51.00 Fahrenheit	
hot water	restroom	100.00 Fahrenheit	
beef curry	2-door lower fridge	40.00 Fahrenheit	
milk gallon	walk in cooler	41.00 Fahrenheit	
sanitizer: chlorine	dish washer	100.00 PPM	
cheese	walk in cooler	41.00 Fahrenheit	
cooked rice	ambient	100.00 Fahrenheit	TPHC
cooked chicken	2-door lower fridge	41.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	
yogurt	metal container in ice	48.00 Fahrenheit	

Overall Comments:

A follow-up inspection will be conducted within five business days to verify compliance of major violations. The first follow-up inspection is free of charge. Subsequent follow-up inspections after the first follow-up shall be billed at \$290/hour (one hour minimum) during normal business hours (Monday - Friday, 7:30 AM to 4:30 PM), and \$664 (minimum of two hours) during non-business hours, and upon inspector availability.

Facility utilizes TPHC for biryani rice. Verified TPHC procedures on-site.

Joint inspection with Belin. Report written by Belin.

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.

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: Ragunathan Mohan
manager

Signed On: September 30, 2026