

# 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

|                                                                                 |  |                                                                |                                            |                                      |                                         |                                                                                                                                                    |  |                          |
|---------------------------------------------------------------------------------|--|----------------------------------------------------------------|--------------------------------------------|--------------------------------------|-----------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------|--|--------------------------|
| <b>Facility</b><br>FA0212330 - DEEDEE RESTAURANT                                |  | <b>Site Address</b><br>341 LAFAYETTE ST, SANTA CLARA, CA 95050 |                                            | <b>Inspection Date</b><br>08/19/2026 |                                         | <b>Placard Color &amp; Score</b><br><div style="background-color: yellow; padding: 10px; text-align: center;"> <b>YELLOW</b><br/> <b>71</b> </div> |  |                          |
| <b>Program</b><br>PR0305170 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11 |  |                                                                | <b>Owner Name</b><br>DEEDEE RESTAURANT INC |                                      | <b>Inspection Time</b><br>11:30 - 13:00 |                                                                                                                                                    |  |                          |
| <b>Inspected By</b><br>KATHY VO                                                 |  | <b>Inspection Type</b><br>ROUTINE INSPECTION                   |                                            | <b>Consent By</b><br>JASPREET        |                                         |                                                                                                                                                    |  | <b>FSC</b> 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  |       |       |        |     |     | S   |
| 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  |       |       |        |     |     |     |
| K07                            | Proper hot and cold holding temperatures                                    |    | X     |       | X      |     |     |     |
| K08                            | Time as a public health control; procedures & records                       |    |       |       |        | X   |     |     |
| K09                            | Proper cooling methods                                                      | X  |       |       |        |     |     | S   |
| 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  |       |       |        |     |     | S   |
| 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                                                      | 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                                                     |     |     |
| 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                                    |     |     |
| K46                   | No unapproved private home/living/sleeping quarters                                 |     |     |
| K47                   | Signs posted; last inspection report available                                      |     |     |

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|                                                                          |                                   |                                                         |                                  |
|--------------------------------------------------------------------------|-----------------------------------|---------------------------------------------------------|----------------------------------|
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| Program<br>PR0305170 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11 |                                   | Owner Name<br>DEEDEE RESTAURANT INC                     | Inspection Time<br>11:30 - 13:00 |
| 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:** *Observed employee handling contaminated dishes, then proceeding to conduct food preparation without an intermediate handwashing step. [CA] Employees are required to wash their hands: 1) before beginning work, 2) before handling food or clean equipment, 3) as often as necessary during food preparation to remove soil and contamination, 4) when switching from raw to ready to eat foods, 5) after touching body parts, 6) after coughing, sneezing, eating, or drinking, 7) after using the restroom, and 8) any time when contamination may occur. [COS] Specialist intervened and instructed employee to properly wash hands prior to food preparation.*

|                            |
|----------------------------|
| Follow-up By<br>08/26/2026 |
|----------------------------|

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

**Inspector Observations:** *1) At the self-service counter, measured cut tomato and yogurt from 54-58F. Per PIC, foods were placed at the counter 1 hour prior to temperature measurement. Observed cut tomato container stored directly on top of ice, and yogurt stored at ambient temperature without ice. [CA] Potentially Hazardous Foods shall be kept at 41F or below or 135F or above. [COS] PIC stated that food will be discarded at the end of the lunch period. Ensure foods are stored fully submerged within ice bath.*

|                            |
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| Follow-up By<br>08/26/2026 |
|----------------------------|

*2) In the 2-door upright cooler, measured multiple Potentially Hazardous Foods from 46-48F. Per PIC, some foods (potato flour, chutney, etc) have been stocked since overnight. Other foods were prepared this morning. (Measured the ambient temperature of the unit at 52F.) [CA] Potentially Hazardous Foods shall be kept at 41F or below or 135F or above. [COS] All foods stocked since overnight were discarded. See VC&D report. Foods prepared in the morning were relocated to the walk-in cooler to facilitate rapid cooling.*

### Minor Violations

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

**Inspector Observations:** *Facility lacks active Food Safety Manager Certification. [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.*

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:** *At the self-service counter, observed yogurt available for consumers without a sneeze guard or overhead protection. [CA] Food on display shall be protected from cross-contamination, by the use of an approved sneeze guard that intercept a direct line between the consumer's mouth and the food being displayed.*

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

**Inspector Observations:** *Observed accumulation of dust in the vents above hallway and food preparation area. [CA] Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.*

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) Measured the ambient temperature of the 2-door upright cooler at 52F. [CA] Refrigeration units shall maintain foods at 41F or below. Discontinue storage of Potentially Hazardous Foods until the unit is repaired.*

*2) Observed storage of other foods inside single-use yogurt containers. [CA] Discontinue food storage in single-use containers. Food shall be stored in approved, food-grade containers with tight-fitting lids.*

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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: Observed scoop handles are stored in direct contact with foods inside ice machine and bulk ingredient bins. [CA] Equipment shall be stored in such a way to prevent direct hand contamination with food.**

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: Observed several holes in ceiling panels above the hallway, and cracked cove base along the floors of the food preparation area. [CA] Seal all gaps in the facility. The facility shall be fully enclosed to prevent pest entrance and harborage.**

## Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

## Measured Observations

| Item                 | Location                 | Measurement       | Comments                                     |
|----------------------|--------------------------|-------------------|----------------------------------------------|
| chutneys             | 2-door upright cooler    | 47.00 Fahrenheit  |                                              |
| curry                | walk-in cooler           | 40.00 Fahrenheit  |                                              |
| cut tomato           | self-service counter     | 58.00 Fahrenheit  |                                              |
| yogurt               | self-service counter     | 54.00 Fahrenheit  |                                              |
| potato flour         | 2-door upright cooler    | 48.00 Fahrenheit  |                                              |
| cut tomato           | 2-door preparation unit  | 52.00 Fahrenheit  | Cooling. Per employee, prepped 1 hour prior. |
| curry                | 2-door preparation unit  | 41.00 Fahrenheit  |                                              |
| sanitizer (chlorine) | 3-compartment sink       | 100.00 PPM        |                                              |
| rice                 | stovetop                 | 201.00 Fahrenheit |                                              |
| water                | 3-compartment sink       | 120.00 Fahrenheit |                                              |
| water                | handwash sink (restroom) | 100.00 Fahrenheit |                                              |
| sanitizer (chlorine) | mechanical dishwasher    | 50.00 PPM         |                                              |
| water                | handwash sink            | 100.00 Fahrenheit |                                              |
| chickpea curry       | self-service steam table | 146.00 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 \$282/hour (one hour minimum) during normal business hours (Monday - Friday, 7:30 AM to 4:30 PM), and \$645 (minimum of two hours) during non-business hours, and upon inspector availability.**

**Per previous inspection, facility does not have a designated handwash station in the kitchen area. Nearby handwash sinks are available in the front area and side entrance to the kitchen. During a change of ownership or remodeling, a designated handwash station must be installed in the kitchen area.**

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 **9/2/2026**. 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.

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## 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 |



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**Received By:** Harish Negi  
Owner

**Signed On:** August 19, 2026