

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 FA0282311 - MYLAPORE SOUTH INDIAN VEGETARIAN		Site Address 1690 SARATOGA AV 96, SAN JOSE, CA 95129		Inspection Date 05/27/2025		Placard Color & Score GREEN 79		
Program PR0423463 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name MYLAPORE INC		Inspection Time 10:00 - 12:05			
Inspected By DENNIS LY		Inspection Type ROUTINE INSPECTION		Consent By SUBASH GANESHAN				FSC Mohamed Abd Salem 3/11/29

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				N
K06	Adequate handwash facilities supplied, accessible			X				
K07	Proper hot and cold holding temperatures			X				
K08	Time as a public health control; procedures & records		X		X			N
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						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		
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		X
K33	Nonfood contact surfaces clean		
K34	Warewash facilities: installed/maintained; test strips		
K35	Equipment, utensils: Approved, in good repair, adequate capacity		
K36	Equipment, utensils, linens: Proper storage and use		
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use		
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		
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

OFFICIAL INSPECTION REPORT

Facility FA0282311 - MYLAPORE SOUTH INDIAN VEGETARIAN		Site Address 1690 SARATOGA AV 96, SAN JOSE, CA 95129	Inspection Date 05/27/2025
Program PR0423463 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13		Owner Name MYLAPORE INC	Inspection Time 10:00 - 12:05
K48	Plan review		
K49	Permits available		
K58	Placard properly displayed/posted		

Comments and Observations

Major Violations

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

Inspector Observations: Facility has potentially hazardous foods (sauces, masala) that are subject to time rather than temperature but are not time-marked. [CA] Potentially hazardous foods that are subject to time rather than temperature shall be time-marked with the start/end for the 4 hour period where it shall be discarded if not used. [COS] Employee time-marked the food with a log.

Minor Violations

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

Inspector Observations: Employees observed putting on or changing disposable gloves to handle food without first washing their hands. [CA] Employee shall properly wash hands with warm water, soap, and single-use paper towels prior to putting on disposable gloves to handle food.

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: The handwash sink located by the take-out prep line was obstructed by equipment and not accessible. [CA] Handwash sinks shall be kept unobstructed and easily accessible to allow employees to properly wash their hands when required.

Another handwash sink is located nearby at the cook line.

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: The following potentially hazardous foods was measured at improper hot holding temperatures. Cooked potatoes by the cook line measured at 131F and rice cakes by the prep line measured at 130F. [CA] Potentially hazardous foods when hot holding shall be held at or above 135F.

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

Inspector Observations: Prepackaged foods that are placed out in the reach-in cooler located in the dining area do not have the proper label. [CA] Food prepackaged by the 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.

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

Inspector Observations: Observed wiping towels used, reused, and stored on food contact surfaces by the prep and cook line. [CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).

Performance-Based Inspection Questions

Needs Improvement - Time as a public health control; procedures & records.
Needs Improvement - Hands clean/properly washed/gloves used properly.

OFFICIAL INSPECTION REPORT

Facility FA0282311 - MYLAPORE SOUTH INDIAN VEGETARIAN	Site Address 1690 SARATOGA AV 96, SAN JOSE, CA 95129	Inspection Date 05/27/2025
Program PR0423463 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13	Owner Name MYLAPORE INC	Inspection Time 10:00 - 12:05

Measured Observations

Item	Location	Measurement	Comments
Rice/potato	Steam table	150.00 Fahrenheit	
Ground lentils mix	Food prep unit	41.00 Fahrenheit	
Potatoes	Walk-in cooler	41.00 Fahrenheit	
Hot water	handwash sink	100.00 Fahrenheit	
Potato masala	Warmer	165.00 Fahrenheit	
Potatoes	Warmer by take out line	140.00 Fahrenheit	
Chlorihne sanitizer	Dishwasher	50.00 PPM	
Vegetable stew	Warmer by take out line	146.00 Fahrenheit	
Rice cake	Warmer by prep line	130.00 Fahrenheit	
Vegetable stew	Cook top	190.00 Fahrenheit	
Milk	Walk-in cooler	40.00 Fahrenheit	
Vegetable stew	Warmer behind front counter	150.00 Fahrenheit	
Potatoes	Warmer	131.00 Fahrenheit	
Vegetable stew	Steam table	164.00 Fahrenheit	
Uttapam	Warmer	137.00 Fahrenheit	
Cut tomatoes	Food prep unit insert	41.00 Fahrenheit	
Mango lassi	Display cooler	41.00 Fahrenheit	
Cut tomatoes	Food prep unit by take out line	41.00 Fahrenheit	
Quat sanitizer	Sanitizer bucket	400.00 PPM	
Hot water	Three compartment sink	120.00 Fahrenheit	
Milk	Food prep unit by take out line	41.00 Fahrenheit	
Cheese	Food prep unit insert	41.00 Fahrenheit	
Vegetable stew	Walk-in cooler	41.00 Fahrenheit	
Masalas	Reach-in cooler in dining area	41.00 Fahrenheit	

Overall Comments:

Discussed with owner regarding steps of getting approval for ventless equipment and proper labeling of prepackaged foods.

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 **6/10/2025**. 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: Subash Ganeshan
Manager
Signed On: May 27, 2025