

# 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 FA0209125 - RANGOLI INDIAN RESTAURANT #2		Site Address 3695 UNION AV, SAN JOSE, CA 95124	Inspection Date 11/01/2023
Program PR0301602 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name SINGH, SUKHPAL	Inspection Time 11:45 - 12:55
Inspected By HELEN DINH	Inspection Type LIMITED INSPECTION	Consent By RAVINDER	

Placard Color & Score <b>RED</b> <b>N/A</b>
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### Comments and Observations

#### Major Violations

K13 - 8 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

**Inspector Observations:** Found an open bag of corn starch adulterated by OLD rodent droppings in walk-in (dry storage) room. [CA] Food is adulterated if it bears or contains any poisonous or deleterious substance that may render it impure or injurious to health and shall be discarded immediately. [COS] Operator voluntarily discarded adulterated product in trash.

Follow-up By  
11/06/2023

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

**Inspector Observations:** Major: Found multiple LIVE cockroaches in the following area: kitchen floor at front cooks line, pipelines in kitchen/prep, on kitchen ceiling near front, near walk-in-cooler back area electrical box, on door of unused walk-in unit (back), inside of walk-in (dry storage), on ceiling small storage room and in dining area. [CA] Eliminate all evidence of LIVE cockroach. Clean and sanitize all effected areas. Continue to provide approved pest control services.

Follow-up By  
11/06/2023

#### Minor:

1. Found DEAD cockroaches in the following areas: at cooks line, dry storage room, under shelving, under sinks and dining area.
  2. Found OLD rodent droppings on food containers in middle prep shelf area.
  3. Found numerous cockroach droppings throughout facility: especially on tapes surrounding ceiling at cooks line, behind pipes in kitchen and storage rooms, electrical boxes and walls.
- [CA] Eliminate all evidence of OLD rodent droppings and cockroach droppings. Clean and sanitize all effected areas.

#### Minor Violations

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:** Found several holes, cracks and crevices in the following areas: cooks line, prep area, storage room and small rooms. [CA] Seal all holes gaps and crevices to prevent entrance and harborage of vermin.

Follow-up By  
11/06/2023

#### Performance-Based Inspection Questions

N/A

#### Measured Observations

Item	Location	Measurement	Comments
hot water	warewash	120.00 Fahrenheit	
warm water	handsink (prep)	100.00 Fahrenheit	

#### Overall Comments:

**\*\*Facility is hereby closed due to LIVE infestation cockroaches. Once the violation warranting the closure has been corrected, contact environmental health specialist Helen Dinh at 408/918-2920 or the main office at 408/918-3400 for a follow up inspection.\*\***

**\*\*\*Facility shall cease and desist all sales. \*\*\***

**A follow up inspection shall be conducted.**

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\*\*\*Subsequent follow up inspection after first follow up shall be billed \$290/hr during business hours and \$629/hrs (minimum of 2 hours) during nonbusiness hours upon availability.\*\*\*

Consulted with Mojgan Kazami.

## 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 **11/15/2023**. 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: Ravinder Kaur  
Manager

Signed On: November 01, 2023