

# 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> FA0209125 - RANGOLI INDIAN RESTAURANT #2		<b>Site Address</b> 3695 UNION AV, SAN JOSE, CA 95124		<b>Inspection Date</b> 01/07/2025	
<b>Program</b> PR0301602 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			<b>Owner Name</b> SINGH, SUKHPAL		<b>Inspection Time</b> 13:00 - 14:55
<b>Inspected By</b> HELEN DINH		<b>Inspection Type</b> ROUTINE INSPECTION		<b>Consent By</b> KIERAN, VICTOR (C), WILLIAM, RAVINDER (PHONE) & SUKHPAL	
				<b>FSC</b> Gurpreet Singh 11/26/29	

<b>Placard Color &amp; Score</b>
<b>GREEN</b>
<b>68</b>

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						
K06 Adequate handwash facilities supplied, accessible	X						S
K07 Proper hot and cold holding temperatures		X		X			N
K08 Time as a public health control; procedures & records					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	X	
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		
K36 Equipment, utensils, linens: Proper storage and use	X	
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	X	
K42 Garbage & refuse properly disposed; facilities maintained		
K43 Toilet facilities: properly constructed, supplied, cleaned	X	
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	
K49	Permits available	
K58	Placard properly displayed/posted	

## Comments and Observations

### Major Violations

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

**Inspector Observations: Major: Measured the following PHFs holding between 53F - 55F at customer self-service buffet table for less than 4 hours: mango custard (milk), rice pudding & yogurt sauce). [CA] Maintain all cold PHFs held at or below 41F. [COS] Operator directed to relocate PHFs to refrigeration unit.**

**Minor: Measured container of yogurt holding at 48F in walk-in-cooler (back) for less than 4 hours. [CA] Maintain all cold PHFs held at or below 41F.**

### Minor Violations

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

**Inspector Observations: Lacking employee food handlers card. [CA] Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.**

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

**Inspector Observations: Found a DEAD cockroach on wall of door at small storage room near back warewash area and on a sticky trap. [CA] Eliminate all evidence of dead cockroach. Clean and sanitize all effected areas.**

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: Found several open bulk bags of foods in the following area: small back storage near walk-in-cooler and in walk-in-cooler that is currently used as a dry storage room. [CA] Once bulk bags are opened, store all food contents in bulk bin containers.**

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

**Inspector Observations: Found several bags/containers of food items stored on the floor throughout food facility. [CA] Food shall be stored a minimum of 6 inches off floor.**

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

**Inspector Observations: 1. Found black mold like substance on back wall of warewash sink.  
2. Found accumulated dust and debris on fan guards in walk-in-coolers.  
[CA] Routinely clean.**

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: Found several knives stored between pipe and wall at 1-compartment sink. [CA] Relocate utensils. Multi-use utensils will be stored in a way that the working part of the utensil may not become contaminated.**

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

**Inspector Observations: Found accumulated dust debris on mechanical exhaust hood. [CA] Routinely clean.**

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: 1. Found leaking faucet at hand wash station in prep area when water knob is off. [CA] Secure leak.  
2. Found a clogged floor drain in walk-in-cooler. Observed no active sewage. [CA] Ensure floor drain is free flowing and in good repair.**

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

**Inspector Observations: Found toilet tissues stored outside of mounted dispensers in both restroom. [CA] Toilet tissue shall be provided in a permanently installed dispenser at each toilet.**

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: 1. Found clutter of equipments and items in the back area of facility. [CA] Re-organize item, ensure adequate walk space around items.  
2. Found accumulated food debris and grease on floor at cooks line. [CA] Routinely clean.**

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

**Inspector Observations: 1. Found flooring popping up in walk-in-cooler currently being used as a storage room. [CA] Repair flooring.  
2. Found missing ceiling panel in customer's seating area. [CA] Provide new ceiling panel.**

## Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

## Measured Observations

Item	Location	Measurement	Comments
chlorine	dish machine	0.00 PPM	currently not in use.
mango custard (milk)	buffet self-service	55.00 Fahrenheit	for less than 4 hours. COS-relocate to refrigeration unit.
fried food	2 door reach in	40.00 Fahrenheit	
hot water	warewash/1-comp	120.00 Fahrenheit	
gorn fish	buffet self-service	156.00 Fahrenheit	sterno
butter chicken	buffet self-service	148.00 Fahrenheit	sterno
samosa	3 door upright freezer	10.90 Fahrenheit	
samosa	2 door reach in	40.00 Fahrenheit	
cheese block	2 door reach in	33.00 Fahrenheit	
yogurt sauce	buffet self-service	55.00 Fahrenheit	for less than 4 hours. COS-relocate to refrigeration unit.
beverage	1 door reach in	37.00 Fahrenheit	
beverage	2 door reach in (bar near self-service)	45.00 Fahrenheit	nonPHFs beverages
chicken masala	stove top	161.00 Fahrenheit	
rice	rice cooker	156.00 Fahrenheit	
chlorine	warewash	100.00 PPM	
rice pudding	buffet self-service	53.00 Fahrenheit	for less than 4 hours. COS-relocate to refrigeration unit.
chick pea curry	walk-in (M)	40.00 Fahrenheit	
zucchini curry	buffet self-service	148.00 Fahrenheit	sterno
yogurt	walk-in-cooler (back)	48.00 Fahrenheit	for less than 4 hours.
cheese block	2 door reach in	32.00 Fahrenheit	
warm water	handsink (prep & 2RR)	100.00 Fahrenheit	
lamb curry	2 door cold top	32.00 Fahrenheit	
curry sauce	1 door upright	36.00 Fahrenheit	
chicken tikki masala	stove top	197.00 Fahrenheit	
chicken curry	walk-in-cooler (M)	41.00 Fahrenheit	
chicken curry	2 door cold top	36.00 Fahrenheit	
fish	2 door reach in	39.00 Fahrenheit	

## Overall Comments:

**Inspection conducted in conjunction to CO0156014.**

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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 1/21/2025. 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



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**Received By:** Victor Delarosa  
Chef

**Signed On:** January 07, 2025