

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 FA0212468 - SAKOON	Site Address 3701 EL CAMINO REAL, SANTA CLARA, CA 95051	Inspection Date 03/05/2026
Program PR0302802 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name SAKOON SANTA CLARA INC	Inspection Time 13:15 - 13:50
Inspected By KATHY VO	Inspection Type FOLLOW-UP INSPECTION	Consent By SONY

Placard Color & Score GREEN N/A

Comments and Observations

Major Violations

Cited On: 03/03/2026

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

Compliance of this violation has been verified on: 03/05/2026

Cited On: 03/03/2026

K14 - 8 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

Compliance of this violation has been verified on: 03/05/2026

Minor Violations

Cited On: 03/03/2026

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

Compliance of this violation has been verified on: 03/05/2026

Measured Observations

Item	Location	Measurement	Comments
tandoori chicken	walk-in cooler	41.00 Fahrenheit	
curry	stovetop	135.00 Fahrenheit	
cut melon	buffet line	41.00 Fahrenheit	
tandoori chicken	buffet line	135.00 Fahrenheit	
samosas	2-door preparation unit	41.00 Fahrenheit	

Overall Comments:

On-site to conduct a follow-up to the last routine inspection (dated 3/3/2026).

The following major violations have been corrected:

- **K07: Improper holding temperatures. Measured all Potentially Hazardous Foods at proper holding temperatures. See measured observations. Per chef, facility will no longer pre-cook tandoori chicken and will store in the cooler until service.**

- **K14: Food contact surfaces clean and unsanitized. Observed the 3-compartment sink is properly set up with chlorine sanitizer during inspection. Discussed warewashing procedures with PIC.**

- **K23: No vermin. Observed no new or fresh rodent droppings in the facility at the time of inspection. Conduct a thorough cleaning and sanitizing of areas affected with old rodent droppings.**

The facility has earned a "PASS" for this inspection. Continue to address remaining violations as cited on the routine inspection report.

NOTE: Confirmed facility has functional exhaust hood and adequate ventilation during inspection. Permit condition will be removed.

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 **3/19/2026**. 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



Received By: Sony Pereira
Manager

Signed On: March 05, 2026