

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 FA0210593 - FIVE SPICE INDIAN GROCERY		Site Address 680 RIVER OAKS PY P, SAN JOSE, CA 95134		Inspection Date 09/09/2026	
Program PR0306457 - NO FOOD PREP <5,000 SQ FT - FP06			Owner Name FIVE SPICE INC		Inspection Time 13:05 - 14:30
Inspected By MAVERICK CHIN	Inspection Type ROUTINE INSPECTION	Consent By MUSKAAN AND ASHOK	FSC Exempt		

Placard Color & Score

RED
80

RISK FACTORS AND INTERVENTIONS						OUT		COS/SA	N/O	N/A	PBI
						IN	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									
K06	Adequate handwash facilities supplied, accessible	X									
K07	Proper hot and cold holding temperatures		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								S

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										
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										
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										

OFFICIAL INSPECTION REPORT

Facility FA0210593 - FIVE SPICE INDIAN GROCERY	Site Address 680 RIVER OAKS PY P, SAN JOSE, CA 95134	Inspection Date 09/09/2026
Program PR0306457 - NO FOOD PREP <5,000 SQ FT - FP06	Owner Name FIVE SPICE INC	Inspection Time 13:05 - 14:30
K48	Plan review	X
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:

In the countertop steam table at the back corner of the facility, chicken curry, daal makhani, chickpeas, and curries measured between 121F and 132F. Steam table setting observed set to low. In the same area, in a countertop rice cooker, rice measured 124F. Per staff, items had been delivered from "Royal Haveli" approximately 45 minutes prior.

[CA] Potentially hazardous foods shall be held at 41F or below, or at 135F or above to prevent the growth of bacteria.

**Note: See K48m: Plan Review*

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

Inspector Observations:

THIRD REPEAT VIOLATION

1. Observed Vermin: Documented in the following areas:

- Numerous (100+) fresh rat droppings on the floor underneath/along the entirety of the aisle where open produce is stored. In the same area, along the floor underneath the produce aisle, observed 5+ gnawed vegetables*
- 10+ dried rat droppings underneath multiple shelving units at the grocery aisles*

Per the owners, they have changed pest control companies 3 times in an attempt to combat the ongoing issue with rats. Recent pest control service report conducted by Ecoguard was provided for review.

2. Photographs: Taken for documentation purposes.

3. Supervisor Notified: S. Lew

4. Notification: The people in charge during inspection, Ashok and Muskaan, have been informed that the facility must close immediately.

[CA]: The premises of each food facility must be maintained free of vermin. A facility cannot operate if there is a vermin infestation that leads to contamination of food contact surfaces, packaging, utensils, food equipment, or adulteration of food. The facility is required to cease operations immediately and must remain closed until all corrective actions on the provided checklist are completed.

Requirements Before Reopening:

- 1. Email the signed and completed Reopening Checklist to the assigned inspector.*
- 2. Submit a copy of the pest control report from a licensed provider.*

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:

Observed the front doors maintained open.

[CA] Keep doors closed to prevent the intrusion of vermin into the facility.

K48 - 2 Points - Plan review unapproved; 114380

OFFICIAL INSPECTION REPORT

Facility FA0210593 - FIVE SPICE INDIAN GROCERY	Site Address 680 RIVER OAKS PY P, SAN JOSE, CA 95134	Inspection Date 09/09/2026
Program PR0306457 - NO FOOD PREP <5,000 SQ FT - FP06	Owner Name FIVE SPICE INC	Inspection Time 13:05 - 14:30

Inspector Observations:

Facility has added a countertop steam table, a countertop hot holding case, and a rice cooker without obtaining approval from Santa Clara County Environmental Health. Observed open foods being stored in the unit, portioned and sold. Per staff, food is delivered daily from Royal Haveli.

[CA] Submit plans for the addition of equipment to DEH Plan Check.

Facility shall cease and desist all sale of foods stored in the units until approval is obtained from this Department. Permit category may be re-evaluated.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations

Item	Location	Measurement	Comments
ambient	dessert case - cold hold	40.00 Fahrenheit	
frozen pakora	upright freezers - aisles	0.00 Fahrenheit	
mint chutney	walk-in cooler	41.00 Fahrenheit	
samosas	hot hold case	153.00 Fahrenheit	
ice cream	freezer chests	0.00 Fahrenheit	
hot water	three compartment sink	120.00 Fahrenheit	
yogurt	prep cooler	41.00 Fahrenheit	
sardines	upright cooler - side	41.00 Fahrenheit	

Overall Comments:

Facility is hereby closed due to evidence of a rodent infestation.

Facility is to immediately cease and desist all operations, including but not limited to food preparation, service, handling, distribution, and sale.

The following must be provided prior to reopening:

- 1. The signed and completed Reopening Checklist, emailed to the assigned inspector**
- 2. A copy of the pest control report from a licensed provider, stating that facility has been treated and that all vermin activity has been abated, emailed to the assigned inspector**

A follow-up inspection must be conducted prior to facility reopening. Call or email to schedule. Business card provided.

Subsequent follow-up inspections after the first shall be billed at \$282/hour, one hour minimum, during normal business hours (7:30 AM to 4:30 PM), or \$645 for a minimum of 2 hours, during non-business hours and in accordance with the inspector's availability.

The posted placard is property of the Santa Clara County Department of Environmental Health and shall not be removed, covered-up, relocated, tampered with, camouflaged, or copied. Failure to comply may result in a fine and enforcement action as per county ordinance section B11-55.

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 **9/23/2026**. 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.

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.

OFFICIAL INSPECTION REPORT

Facility FA0210593 - FIVE SPICE INDIAN GROCERY	Site Address 680 RIVER OAKS PY P, SAN JOSE, CA 95134	Inspection Date 09/09/2026
Program PR0306457 - NO FOOD PREP <5,000 SQ FT - FP06	Owner Name FIVE SPICE INC	Inspection Time 13:05 - 14:30

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: Muskaan Advani
Owner

Signed On: September 09, 2026