

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 FA0266784 - INDIA CASH & CARRY (KITCHEN)		Site Address 1138 S DE ANZA BL, SAN JOSE, CA 95129		Inspection Date 09/30/2025		Placard Color & Score YELLOW 67		
Program PR0393929 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name DINESH KUMAR		Inspection Time 14:05 - 16:15			
Inspected By FRANK LEONG		Inspection Type ROUTINE INSPECTION		Consent By MEENU SHARMA				FSC Not Available

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						S
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		X			N
K09	Proper cooling methods			X	X			N
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						N
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				N

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	X	
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	X	
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	X	
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	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: In the kitchen area, measured cooked chicken stored on the counter at 98F and onion pastry at 80F. By the cookline, in a hot holding cambro, measured a container of cooked rice at 120F. Per operator, cooked rice was prepared about 2 hours prior. Per operator, cooked chicken and onion pastry prepared about 1.5 hours prior. On the rack by the walk-in refrigerator, measured a pot of pea and potato curry at 98F. Per operator, pea and potato curry stored for about 1.5 hours.

[CA] Ensure potentially hazardous foods are held cold at 41F and below or held hot at 135F and above to prevent bacterial growth.

[SA] Operator placed cooked chicken and onion pastry on TPHC log. Operator discarded container of pea and potato curry and container of cooked rice.

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

Inspector Observations: In the kitchen area, observed various fried items including samosas, placed on TPHC. Noted TPHC log with multiple logs for the day pre-written prior to those specific serving times.

[CA] Provide proper written procedures and time marking for PHFs utilizing time as a public health control (TPHC). Potentially hazardous foods maintained by time shall be time marked when food item has been removed from temperature control, and served within 4 hours or discard.

[SA] Operator re-logged time when removed from temperature control for each item using TPHC.

Minor Violations

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

Inspector Observations: Food manager certificate expired. **[CA]** Ensure a valid food safety manager's certificate is available for review.

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: In the walk-in refrigerator, measured 5 large containers of cooked curries and sauces stored between 46F and 70F. Per operator, cooked curries and sauces prepared 5.5 hours prior.

[CA] Ensure potentially hazardous foods are RAPIDLY cooled from 135F to 70F within 2 hours and then from 70F to 41F within 4 hours. Cooling shall be facilitated by one or more of the following methods: using ice paddles, by adding ice, using an ice bath, using shallow containers, separated into smaller portions, and/or using rapid cooling technology.

[SA] Operator added ice paddles and ice bags to large containers to facilitate RAPID cooling.

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

Inspector Observations: Observed multiple flies and fruit flies within the facility and food storage areas.

[CA] Ensure facility is kept free of fly activity to prevent possible contamination of food.

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

Inspector Observations: Observed open bags of dry food stored in the small storage area to the right of the kitchen, and in overflowing area into the grocery store.

[CA] Ensure open bags of dry food are stored in or transferred to food grade containers and covered with a fitted lid. Stored open food items in approved food storage areas.

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K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

Inspector Observations: *In the kitchen observed employee use hairnets as a straining tool for food. By the steam tables, on the sides of a prep table, observed cardboard installed to the sides as a splatter guard. At the handwash station, observed a cut/fabricated piece of FRP panel used as a splash guard for the sink.*

[CA] Ensure only approved materials and equipment are used within the facility. Employees shall only used food grade equipment for contact with food. Discontinue use of cardboard as shelving liner/splash guards. Replace fabricated FRP panel with an approved prefabricated stainless steel splash guard.

K42 - 2 Points - Garbage and refuse improperly disposed; 114244, 114245, 114245.1, 114245.2, 114245.3, 114245.4, 114245.5, 114245.6, 114245.7, 114245.8

Inspector Observations: *Observed open garbage and recycling bins outside the facility, and excess garbage and recycling on the ground directly to the right of the bin storage.*

[CA] Ensure garbage and refuse areas are kept clean and organized. All garbage and recycling bin lids shall be kept shut at all times. Provide additional pickup and removal of overflowing garbage and recycling as necessary.

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

Inspector Observations: *At the cookline, observed accumulation of food debris/grease on the walls and floors. Observed accumulation of food debris between cove base tiles peeling away from the wall.*

[CA] Ensure facility floors and walls are frequently cleaned and maintained to prevent harborage of vermin. Provide repairs to cove base tiles behind the cookline.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.
Needs Improvement - No rodents, insects, birds, or animals.
Needs Improvement - Food contact surfaces clean, sanitized.
Needs Improvement - Proper cooling methods.
Needs Improvement - Time as a public health control; procedures & records.

Measured Observations

N/A

Overall Comments:

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 **10/14/2025**. 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.

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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: MEENU SHARMA
SUPERVISOR

Signed On: September 30, 2025