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 FA0257037 - SHAN II LLC | | Site Address 3739 EL CAMINO REAL, SANTA CLARA, CA 95051 | | Inspection Date 08/31/2023 |
|---|---|--|--|----------------------------------|
| Program PR0375547 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC | | 3 - FP14 | Owner Name AAK SHAN II INCORPORATEI | Inspection Time 10:30 - 11:15 |
| Inspected By FARHAD AMIR-EBRAHIMI | Inspection Type FOLLOW-UP INSPECTION | Consent By VINOD KAKUMANI | | |

GREEN
N/A

Comments and Observations

Major Violations

N/A

Minor Violations

N/A

Measured Observations

N/A

Overall Comments:

- 1. The kitchen makeup air is not operating
- 2. Lockers have been installed
- 3. The 3-compartment sink sprayer and faucet has been replaced with a new one
- 4. Ceiling tiles have been cleaned
- 5. Missing kitchen floor tile has been installed

Site Evaluation

BUSINESS NAME: Shan Indo Pak Restaurant OWNER: Shan Indo Pak Restaurant LLC

The permit application has been completed for an Environmental Health Permit.

The permit category for this facility is FP14. An invoice for the permit fee in the amount of \$1,679.00 will be mailed to the billing address on the application. Payment must be submitted within 10 days of receipt of the invoice. The owner is responsible for contacting our department if an invoice is not received and remit payment within 30 days.

The Environmental Health Permit will be effective: 09/01/23 – 08/31/24 This report serves as a temporary permit. However, the permit will be deemed invalid if the permit fee is not paid in full within 30 days from the date of this report. Okay to Operate.

PERMIT CONDITION: There is no hood over the upright dishwasher. If any issues are observed due lack of a hood, then a hood may be required.

An official permit will be mailed to the address on file and shall be posted in public view upon receipt.

*Obtain food safety manager certificate within 60 days. All other food employees must have valid food handler cards within 30 days from hire date.

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 9/14/2023. 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.

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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

K. Vinod

Received By: VINOD KAKUMANI

Signed On: August 31, 2023