

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 FA0201098 - LITTLE INDIA INDIAN CUISINE		Site Address 1340 1ST ST A, GILROY, CA 95020		Inspection Date 09/24/2024	
Program PR0305474 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name RANVIR K BAINS		Inspection Time 13:15 - 14:45
Inspected By GUILLERMO VAZQUEZ	Inspection Type ROUTINE INSPECTION		Consent By BARINDER BAINS	FSC Not Available	

Placard Color & Score
GREEN
92

RISK FACTORS AND INTERVENTIONS	IN	OUT		COS/SA	N/O	N/A	PBI
		Major	Minor				
K01 Demonstration of knowledge; food safety certification			X				N
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				
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						S
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		
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	X	
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		
K45 Floor, walls, ceilings: built, maintained, clean		
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

No major violations were observed during this inspection.

Minor Violations

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

Inspector Observations: Unable to provide a current food manger certification. Per PIC, the owner has not been able to pass food manger and has attempted two times already. All employees on site have food handler cards now.

[CA] Obtain a new food manger certification within 60-0days.

Submit copies to specialist for review guillermo.vazquez@deh.sccgov.org

REPEAT VIOLATION. Failure to comply may result in enforcement action.

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: PHFs within reach in front of the 3-compartment sink was measured between 49-51°F at the time of inspection. Per PIC, some of the items within the unit were made about 11:30AM.

[CA] PHFs shall be held at 41°F or below or at 135°F or above. Recommend having unit serviced by contractor.

[SA] PIC moved all the PHFs within the unit into the walk in.

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: CO2 cylinder next to the prep table is not tied down to a rigid structure.

[CA] All pressurized cylinders shall be securely fastened to a rigid structure.

Performance-Based Inspection Questions

Needs Improvement - Demonstration of knowledge; food manager certification.

Measured Observations

Item	Location	Measurement	Comments
Cut tomato	Prep table	40.00 Fahrenheit	
Cooked chicken	Walk in	40.00 Fahrenheit	
Tofu	Prep table	39.00 Fahrenheit	
Cooked chicken	Cook line	189.00 Fahrenheit	Final cook temperature.
Orange curry	Hot holding (cook line)	148.00 Fahrenheit	
Ice cream	Freezer chest	5.00 Fahrenheit	
Ranch (Dairy)	Small reach in (next to 3-compartment)	49.00 Fahrenheit	Adjust to 41°F below. SA
Ambient	Reach in freezer	5.00 Fahrenheit	
Rice	Rice warmer	142.00 Fahrenheit	
Milk	Walk in	39.00 Fahrenheit	
Cooked chicken	Metal tray	93.00 Fahrenheit	Cooling. Less then 25-mins per PIC.
Warm water	Hand wash/restroom	100.00 Fahrenheit	
Sanitizer (Chlorine)	Dish washer	50.00 PPM	
Hot water	3-Compartment/prep/mop sink	120.00 Fahrenheit	
Ambient (Non-PHFs)	Under counter refrigeration (cashier station)	40.00 Fahrenheit	

Overall Comments:

NOTE

- Provided the following decals to facility: Hot/cold holding.

- This is the third consecutive time that the food manager certification has not been provided to specialist for review. Failure to comply by next inspection may lead to an office hearing and other enforcement.

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Submit copy of food manger certification once obtained.

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 **10/8/2024**. 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



Received By: Barinder Bains
PIC

Signed On: September 24, 2024