

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 FA0209735 - EGGLEICIOUS INDIA	Site Address 4996 STEVENS CREEK BL, SAN JOSE, CA 95129	Inspection Date 06/06/2025
Program PR0301202 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name EGGLEICIOUS INDIA LLC	Inspection Time 15:30 - 15:55
Inspected By ANABELLE GARCIA	Inspection Type FOLLOW-UP INSPECTION	Consent By SAGAR PATIL

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 06/06/2025

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: 1) Handwash sink located nearest the cook line does not have water or paper towels available. Per employee the handwash sink is shut off pending repairs.

2) The handwash sink located near warewashing was obstructed by equipment stored in the basin of the sink and lack of handwash soap.

[CA] All handwash sinks shall be unobstructed, easily accessible, able to provide warm water, soap, and single-use paper towels for employees to easily and properly wash their hands.

[SA] PIC will temporary designate part of the two compartment sink for handwashing with soap and paper towels.

[COS] The handwash sink by warewashing was cleared of obstruction and soap added by the dispenser.

Cited On: 06/06/2025

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

Inspector Observations: Potentially hazardous foods measured at improper holding temperatures.

By the cook line: Raw shell eggs measured at 80F.

In the food prep unit inserts: masala, rice, and cooked eggs measured at 47F.

In the walk-in cooler: Noodles, chicken, mango lassi, gravy, masala, milk, cheese, heavy cream, yogurt, fried vegetables, rice, chickpeas measured at 47-48F.

[CA] Potentially hazardous foods when cold holding shall be held at or below 41F; or if hot holding shall be held at or above 135F.

[COS] The eggs by the cook line and food in the inserts were relocated into the food prep unit. The food inside the walk-in cooler were discarded by employees.

Minor Violations

Cited On: 06/06/2025

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: Ambient temperature of the walk-in cooler was measured at 50F.

[CA] Refrigeration must be capable of maintaining PHFs at 41°F or below.

Follow-up By
06/09/2025

Measured Observations

Item	Location	Measurement	Comments
ambient	walk in cooler	38.00 Fahrenheit	

Overall Comments:

Follow-up inspection to the routine inspection conducted on 6/6/25.

Facility was closed due to inadequate refrigeration. Facility walk in cooler was unable to hold potentially hazardous foods at or below 41F.

Observations:

-Owner provided walk in cooler service invoice.

-Ambient temperature of walk in cooler measured at 38F.

Facility is OPEN.

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FACILITY RE-OPENED / PERMIT REINSTATED

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 **6/20/2025**. 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.

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: Sagar Patil
owner

Signed On: June 06, 2025