

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 FA0284385 - A2B INDIAN VEGETARIAN RESTAURANT	Site Address 55 RIVER OAKS PL 90, SAN JOSE, CA 95134	Inspection Date 08/19/2026
Program PR0426556 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name TAHRA SPICES LLC	Inspection Time 15:15 - 16:10
Inspected By MAVERICK CHIN	Inspection Type FOLLOW-UP INSPECTION	Consent By VENKATESAN B.

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 08/12/2026

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

This violation found not in compliance on 08/19/2026. See details below.

Cited On: 08/19/2026

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

Inspector Observations:

At the cook-line, an opened can of tomato sauce measured 78F. Per staff, item had been uncanned less than 2 hours prior. In the same area, a container of cooked coconut and peppers measured 92F. Per the PIC, item is cooked, maintained in ambient, and reheated for orders. Staff stated that item was cooked less than 1 hour prior.

In the upright warmer at the entrance to the kitchen, fried cauliflower measured 88F. Per staff, item had been fried less than 1 hour prior.

At the front of the speed line in the main kitchen area, chutneys and raita measured between 55F and 58F. Per staff, items had been relocated to the unit less than 2.5 hours prior.

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

[SA/COS] Fried cauliflower was time labeled to be served or discarded within 4 hours of initially leaving temperature control. All other potentially hazardous foods were relocated to adequate refrigeration.

Cited On: 08/12/2026

K09 - 8 Points - Improper cooling methods; 114002, 114002.1

This violation found not in compliance on 08/19/2026. See details below.

Minor Violations

Cited On: 08/19/2026

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

Inspector Observations:

Bisi bele bath (lentils and rice) measured 68F while maintained in a lid covered container in the walk-in cooler. Per staff, item had been cooked approximately 2.5 hours prior.

Cooked rice measured 52F while maintained in a lid covered container in the walk-in cooler. Per staff, item had been cooked approximately 4.5 hours prior.

[CA] After heating or hot holding, Potentially Hazardous Foods (PHFs) shall be cooled rapidly from 135°F to 70°F within 2 hours and from 70°F to 41°F within 4 hours. Approved cooling methods include: 1) Placing the food in shallow pans 2) Separating the food into thinner or smaller portions. 3) Using rapid cooling equipment (Ex. blast chiller) 4) Using containers that facilitate heat transfer (ex. stainless steel) 5) Adding ice as an ingredient. 6) Using ice paddles 7) Using an ice bath and stirring frequently 8) Accordance with a HACCP plan. Cooling foods shall have enough space around the containers for cold air to circulate, be loosely covered, or uncovered and stirred as frequently needed to evenly cool.

[COS] Items were uncovered and relocated to the walk-in freezer to rapidly cool.

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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:

Observed three knives/cleavers wedged between a prep cooler at the left-end of the cook-line.

[CA] Equipment contacting food shall be stored in a sanitary location.

Measured Observations

Item	Location	Measurement	Comments
chutney	prep cooler - left	37.00 Fahrenheit	
yogurt	upright clear door cooler - kitchen entrance	40.00 Fahrenheit	
hot water	three compartment sink	120.00 Fahrenheit	
onion masala	prep cooler - left	37.00 Fahrenheit	
curry	upright clear door cooler - right of cook-line	41.00 Fahrenheit	
ambient	walk-in cooler	37.00 Fahrenheit	

Overall Comments:

On-site for a follow-up inspection after facility earned a conditional pass during the routine inspection conducted 8/12/2026.

Compliance of the following major violations was verified:

K09M: Improper cooling methods:

- Facility has been issued a minor violation for cooling. See violation above.

Compliance of the following was not verified:

K07M: Improper hot and cold holding temperatures

- See violation above

Compliance of the following was also verified:

- Hot water measured at 120F at the three compartment sink

- Cutting boards observed free of organic growth

- No evidence of cockroach activity observed

- Employee personal belongings observed stored separate from food intended for customer consumption and food contact surfaces

Facility has been cited for one major violation.

Facility issued a Green "Pass". Continue to work on the violations cited during the last routine inspection.

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 **9/2/2026**. 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.

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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: Venkatesan B.
Manager

Signed On: August 19, 2026