

**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**

<b>Facility</b> FA0240376 - LAKSHMI BAZAAR		<b>Site Address</b> 5178 MOORPARK AV, SAN JOSE, CA 95129		<b>Inspection Date</b> 11/08/2024	
<b>Program</b> PR0340467 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			<b>Owner Name</b> SINGH, HARNEK		<b>Inspection Time</b> 09:30 - 11:30
<b>Inspected By</b> DENNIS LY	<b>Inspection Type</b> ROUTINE INSPECTION	<b>Consent By</b> SHASHA SATYA	<b>FSC</b> Shasha Satyanarayana 7/31/29		

<b>Placard Color &amp; Score</b> <span style="font-size: 2em; font-weight: bold;">YELLOW</span> <span style="font-size: 3em; font-weight: bold;">60</span>
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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						
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	X			N
K06	Adequate handwash facilities supplied, accessible	X						
K07	Proper hot and cold holding temperatures		X		X			
K08	Time as a public health control; procedures & records		X		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		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				

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		X
K32	Food properly labeled and honestly presented		X
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		X
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use		X
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

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

**Inspector Observations: Potentially hazardous foods (paneer, rice, masalas) held in the grab and go reach-in cooler is measured at 52F. The ambient temperature of the reach-in was measured at 54F due to multiple large boxes stored on the top shelves blocking air flow from the fans. [CA] Potentially hazardous foods when cold holding shall be held at or below 41F.**

**[COS] Employee removed boxes from the top shelves and ambient temperature of the reach-in was measured at 39F. Per employee, the food inside the reach-in were recently prepared and placed into the unit.**

Follow-up By  
11/12/2024

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

**Inspector Observations: Potentially hazardous foods (samosas, cooked potatoes) stored at the back of the facility for customer self-service are subject to Time as a Public Health Control but were not time-marked. [CA] Potentially hazardous foods that are subject to time rather than temperature shall be time marked with the start/end of the 4 hour period where it will be discarded if not used.**

**[COS] Employee time-marked the food for 9:30am to 1:30pm.**

Follow-up By  
11/12/2024

### REPEAT VIOLATION

K14 - 8 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

**Inspector Observations: Employee washed utensils and equipment without sanitizing due to lack of sanitizer in the facility. [CA] Manual sanitization shall be accomplished in the final sanitizing rinse by contacting a chlorine solution of 100 PPM concentration for at least 30 seconds or by contacting a quaternary ammonium solution of 200 PPM concentration for at least 60 seconds.**

**[COS] PIC went out to purchase bleach to create chlorine sanitizer solution.**

Follow-up By  
11/12/2024

### Minor Violations

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

**Inspector Observations: Improper handwashing practices observed. Employee observed washing hands without the use of soap. Employee observed changing task from removing trash to going back to the food prep area without washing hands. [CA] Employees shall properly wash hands with warm water, soap, and single-use paper towels as required.**

**[COS] Employees were stopped and asked to properly wash hands.**

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

**Inspector Observations: Rodent dropping observed in the back storage room and along the wall behind equipments. [CA] Food facility shall be kept free of vermin and vermin debris.**

**Review most recent pest control report dated 11/7/24. Service report notes that bait stations and traps were changed and had no mention of rodent activity. No other evidence of an active infestation was observed.**

K31 - 2 Points - Consumer self service does not prevent contamination; 114063, 114065

**Inspector Observations: Open foods placed out for customer self-service at the back of the market are not covered/protected. [CA] Food placed out for self-service shall be protected from contamination with cover or sneeze guard.**

K32 - 2 Points - Food improperly labeled & not honestly presented: 114087, 114089, 114089.1(a, b), 114090, 114093.1

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**Inspector Observations: Facility prepared and prepackages numerous food items (including but not limited to chicken, biryani, masalas, and paneers) for sale within the market. The prepackaged items are not properly labeled to include the list of ingredients. [CA] Food prepackaged in a food facility shall bear a label with the following:**

- Common name of the food
- list of ingredients in descending order of predominance by weight
- Quantity of content
- Name and address of business of manufacturer or packer.

**REPEAT VIOLATION.**

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: Multiple knives within the kitchen are observed in disrepair with chips on the blade or tip. [CA] Equipment that are damaged shall be removed from use and replace if necessary.**

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: Cardboards are reused to line shelving in the kitchen, walk-in cooler, and reach-in coolers. [CA] Discontinue the reuse of cardboard to line shelves and instead use material that is smooth, durable and easily cleanable.**

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

**Inspector Observations: Single-burner cook top is observed in use outside the overhang of the ventilation hood. [CA] There shall be a minimum of 6 inches overhang of ventilation hood over cooking equipment to ensure that grease, steam, and heat vapors from cooking are captured.**

**Performance-Based Inspection Questions**

- Needs Improvement - Food contact surfaces clean, sanitized.
- Needs Improvement - Hands clean/properly washed/gloves used properly.

**Measured Observations**

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
Raw shell eggs	Grab and go reach-in	41.00 Fahrenheit	
Hot water	Three compartment sink	120.00 Fahrenheit	
Maslas	Grab and go reach-in by register	52.00 Fahrenheit	
Eggs	Walk-in cooler	40.00 Fahrenheit	
Paneer	Grab and go reach-in	41.00 Fahrenheit	
Milk	Grab and go reach-in	40.00 Fahrenheit	
Rice	Walk-in cooler	40.00 Fahrenheit	
Yogurt	Grab and go reach-in	41.00 Fahrenheit	
Biyani	Grab and go reach-in by register	52.00 Fahrenheit	
Paneers	Grab and go reach-in by register	52.00 Fahrenheit	
Hot water	Handwash sink	100.00 Fahrenheit	
Milk	Walk-in cooler	39.00 Fahrenheit	
cooked vegetables	Walk-in cooler	41.00 Fahrenheit	
Cooked vegetables	Grab and go reach-in by register	52.00 Fahrenheit	

**Overall Comments:**

**Facility has multiple repeat violations and if violations are again observed during next routine inspection - facility may be subject to further enforcement action including an office hearing with this department.**

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 **11/22/2024**. 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.

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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



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**Received By:** Preeti  
PIC

**Signed On:** November 08, 2024