

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 FA0262318 - SHAHI DARBAR INDIAN CUISINE		Site Address 2155 EL CAMINO REAL, SANTA CLARA, CA 95050		Inspection Date 01/15/2025	
Program PR0385128 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name MOON AMERICAN GROUP IN		Inspection Time 13:10 - 13:45
Inspected By SUKHREET KAUR		Inspection Type FOLLOW-UP INSPECTION		Consent By SAHILPREET SINGH	

Placard Color & Score GREEN N/A
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Comments and Observations

Major Violations

N/A

Minor Violations

Cited On: 01/14/2025

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

Compliance of this violation has been verified on: 01/15/2025

Cited On: 01/14/2025

K22 - 3 Points - Sewage and wastewater improperly disposed; 114197

Compliance of this violation has been verified on: 01/15/2025

Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
Chickpea curry, lentils	Cooling rack	40.00 Fahrenheit	

Overall Comments:

On site for follow up inspection for routine inspection conducted on 1/14/25.

Violation K09 and K22 are corrected.

Observed water in floor sink near hand wash sink draining properly. Observed water in mop sink is draining properly.

PHFs in walk in cooler measure at 41F or below.

Continue to correct other violations.

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 **1/29/2025**. 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: Sahilpreet Singh
 PIC
Signed On: January 15, 2025