

# 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 FA0253781 - CHAAT BHAVAN	Site Address 165 E EL CAMINO REAL, MOUNTAIN VIEW, CA 940	Inspection Date 11/20/2024
Program PR0369671 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name GOLDEN STAR HOSPITALITY	Inspection Time 14:25 - 15:25
Inspected By JESSICA ZERTUCHE	Inspection Type FOLLOW-UP INSPECTION	Consent By GUDAWAR

Placard Color & Score <b>GREEN</b> <b>N/A</b>
---

### Comments and Observations

#### Major Violations

Cited On: 11/15/2024

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

**Compliance of this violation has been verified on: 11/20/2024**

Cited On: 11/15/2024

K15 - 8 Points - Food not obtained from approved source; 113980, 113982, 114021-114031, 114041

**Compliance of this violation has been verified on: 11/20/2024**

#### Minor Violations

N/A

#### Measured Observations

N/A

#### Overall Comments:

*This is a follow up inspection*

*Major Violations have been corrected. Foods previously held at room temperature measured at 41F or below at time of inspection.*

*TPHC form will be emailed to owner. Please complete and submit procedures.*

*-Yogurt is not approved to be made at the retail level. Obtain from an approved source.*

*-Employees are working on food handler cards.*

*-Observed staff washing hands, all staff have been retrained on handwashing, jewelry usage and glove use.*

*-Warm water available to rear handwash sink. Ensure remaining handwash sinks provide minimum 100F warm water.*

*-Walk in cooler for cooked foods measured at 39F. Onion gravy inside was 40F.*

*-Observed knives stored in cold water, ensure water maintains 135F or above.*

*-Hoods on schedule to be cleaned this month.*

*Green placard posted.*

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 **12/4/2024**. 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.

# OFFICIAL INSPECTION REPORT

<b>Facility</b> FA0253781 - CHAAT BHAVAN	<b>Site Address</b> 165 E EL CAMINO REAL, MOUNTAIN VIEW, CA 94040	<b>Inspection Date</b> 11/20/2024
<b>Program</b> PR0369671 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	<b>Owner Name</b> GOLDEN STAR HOSPITALITY LLC	<b>Inspection Time</b> 14:25 - 15:25

**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:** Gudawar Singh  
manager

**Signed On:** November 20, 2024