

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 FA0252949 - GOLKONDA INDIAN CUISINE		Site Address 5350 GREAT AMERICA PY 106, SANTA CLARA, CA 95051		Inspection Date 09/12/2023		Placard Color & Score <div style="background-color: yellow; padding: 10px; text-align: center;"> YELLOW 74 </div>		
Program PR0368229 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name SOFTCHIPS INC.		Inspection Time 12:20 - 14:20			
Inspected By THAO HA		Inspection Type ROUTINE INSPECTION		Consent By SRIDHAR KANCHETI				FSC Venkateswarlu Muvva 2/16/24

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						
K06	Adequate handwash facilities supplied, accessible	X						
K07	Proper hot and cold holding temperatures	X						
K08	Time as a public health control; procedures & records						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			
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		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	X	
K28	Fruits and vegetables washed		
K29	Toxic substances properly identified, stored, used		
K30	Food storage: food storage containers identified	X	
K31	Consumer self service does prevent contamination		
K32	Food properly labeled and honestly presented		
K33	Nonfood contact surfaces clean	X	
K34	Warewash facilities: installed/maintained; test strips		
K35	Equipment, utensils: Approved, in good repair, adequate capacity		
K36	Equipment, utensils, linens: Proper storage and use	X	
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use		
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	X	
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

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: Dish washer measured to have zero chlorine sanitizer levels. [CA] Ensure mechanical dish washer has 50 ppm chlorine sanitizer concentration. [COS] Operator shall manually sanitize dishes in three compartment sink using a 100 ppm chlorine concentration. Ensure a food contact surfaces are submerged at least for 30 seconds. Operator set-up a three compartment sink with a 100 ppm chlorine.

Follow-up By 09/14/2023

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: Observed one live cockroach by the tandoori oven. In the water heater closet two dead observed. [CA] Facility shall eliminate vermin infestation and clean and sanitize dead vermin in the affected areas. Facility shall not continue operating if there is an active vermin infestation. [COS] Operator killed the one live cockroach at time of inspection.

Follow-up By 09/14/2023

Minor Violations

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations: 1) Bulk dry foods in dry storage room were stored without lid. [CA] Store bulk dry foods in food safe container with tight fitting lid.

2) Cooked potatoes were stored right below handwash sink. [CA] Store foods away from sources of contamination. [COS] Employee moved large container of potatoes.

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations: 1. Foods were found on the the floor of walk in freezer and the kitchen area. [CA] foods should be stored six inches above ground.

2. Bulk dry foods were observed to be stored with out labels. [CA] when storing foods out side of the original container, provide label if food is not easily identifiable.

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations: Spider web and debris observed on storage shelves by back door. [CA] Clean storage shelves.

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: 1)Single use togo conatiners observed to be used as scoops in flour and spice containers. [CA] Provide scoops with handles. Store scoop handle in such a way that the handle does not come in direct contact with food to prevent contamination.

2) Foil and card board used as shelf lines through out the facility. [CA] Discontinue the use of foil and card board. Facility may provide durable and easily cleanable shelf liners.

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations: Back door found opened when not in use.[CA] Keep back door closed when not in use so that vermin can not enter. Recommend a metal screen door (metal mesh door).

Performance-Based Inspection Questions

N/A

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Measured Observations

Item	Location	Measurement	Comments
Lamb curry	kitchen walk in cooler	39.00 Fahrenheit	
Hot water	3-comp sink	120.00 Fahrenheit	
Chickpea curry	kitchen walk in cooler	39.00 Fahrenheit	
Chlorine	3-comp sink	200.00 Fahrenheit	
Chlorine	under counter dishwasher	0.00 Fahrenheit	
Samosa	Front walk in cooler	36.00 Fahrenheit	
Paneer	Cookline prep cooler	40.00 Fahrenheit	
Cooked chicken	Kitchen walk cooler	39.00 Fahrenheit	
Raw shrimp	Cookline prep cooler	40.00 Fahrenheit	
Warm water	hand wash sink	100.00 Fahrenheit	
Spinach	Cookline prep cooler	41.00 Fahrenheit	
Cream	front walk in cooler	41.00 Fahrenheit	
Raw chicken	On floor for prep	36.00 Fahrenheit	

Overall Comments:

NOTE: Joint inspection with and report written by Melaku Teklemichael.

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 **9/26/2023**. 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: Sridhar Kancheti
Manager
Signed On: September 12, 2023