

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 01/17/2024		Placard Color & Score <div style="background-color: green; color: white; padding: 10px; text-align: center;"> GREEN 81 </div>		
Program PR0368229 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name SOFTCHIPS INC.		Inspection Time 11:15 - 13:45			
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						S
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						S
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						
K09	Proper cooling methods			X	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						
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	X	
K31	Consumer self service does prevent contamination		
K32	Food properly labeled and honestly presented		
K33	Nonfood contact surfaces clean		
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	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		X
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: MAJOR: Curry cream sauce measured to be 52F on bucket near cookline prep cooler. Per operator, sauce is taken out from walk in and portioned into smaller pot for TPHC and bucket is returned to walk in. Per employee bucket was taken from walk in about 30 minutes ago during opening.

MINOR: Open container of cream measured to be 47F on prep cooler. Per employee cream container was just used during cooking and taken out in the last 15 minutes.

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

[COS] Curry was returned to walk in cooler and cream was returned to prep cooler.

Minor Violations

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

Inspector Observations: Large pot of eggs measured to be 117F. Per operator eggs were removed from stove and cold water was added about 1 hour and eggs shall be peeled once fully cooled. [CA] Use ice bath to cool hard boiled eggs. Cool eggs from 135F to 70F within 2 hours and then from 70F to 41F within 4 hours afterwards.[COS] Hot water was drained from eggs and ice water was added to large pot of eggs to cool down rapidly.

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

Inspector Observations: Container of chopped onions observed to be stored directly on floor. [CA] Keep containers of food at least 6" off of the ground.

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) Cardboard observed to be used as liner for shelves. [CA] Remove cardboard and provide durable smooth non absorbent shelf liners.

2) Scoops in dry storage bins observed to be single use to-go containers. [CA] Use approved utensils such as scoops or spoons with handles to ensure hands do not come in direct contact with food.

3) Shelves observed to be rusting. [CA] Clean or replace shelves and maintain in good repair.

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

Inspector Observations: Light shield observed to be cracked over cookline.

[CA] Light bulbs shall be shielded, coated or otherwise shatter-resistant in areas where there is unpackaged foods, clean equipment, utensils, linens, or unwrapped single use articles.

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations: Cove basing around cookline observed to be missing. [CA] Replace cove basing tiles to prevent accumulation of standing water.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
Hot water	3-comp sink	120.00 Fahrenheit	
Chicken	Back walk in cooler	41.00 Fahrenheit	
Cream	By prep cooler	48.00 Fahrenheit	
Fried cauliflower	Prep cooler	40.00 Fahrenheit	
Mango lassi	Front walk in cooler	39.00 Fahrenheit	
Fried paneer	Prep cooler	48.00 Fahrenheit	Per employee cooked about 1-2 hours prior.
Curry sauce	By prep cooler	52.00 Fahrenheit	
Chickpea curry	Back walk in cooler	40.00 Fahrenheit	
Potato filling	Front walk in cooler	39.00 Fahrenheit	
Chlorine	under the counter dishwasher	50.00 Fahrenheit	
Rice	On stove	152.00 Fahrenheit	
Unshelled boiled eggs	steam table	139.00 Fahrenheit	
Hard boiled eggs	Large pot	117.00 Fahrenheit	
Warm water	handwash sink	100.00 Fahrenheit	
Milk	Front walk in cooler	38.00 Fahrenheit	
Saag	Prep cooler	41.00 Fahrenheit	

Overall Comments:

REMINDER: Food Safety Certificate expired next month. Ensure at least one employee has a food safety certificate in this facility.

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 **1/31/2024**. 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.

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: January 17, 2024