

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 FA0212515 - INDIAN SIZZLER EXOTIC CUISINE		Site Address 4150 GREAT AMERICA PY, SANTA CLARA, CA 9505		Inspection Date 07/16/2024		Placard Color & Score YELLOW 51		
Program PR0303017 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name PIRASANTHI KANAKARASA		Inspection Time 12:15 - 15:50			
Inspected By THAO HA		Inspection Type ROUTINE INSPECTION		Consent By SANTAKUMAR NALLATHAMBY				FSC Not Available

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		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		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						

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	X	X
K30	Food storage: food storage containers identified	X	
K31	Consumer self service does prevent contamination	X	
K32	Food properly labeled and honestly presented		
K33	Nonfood contact surfaces clean		
K34	Warewash facilities: installed/maintained; test strips	X	
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: MAJOR:

1) Fried cauliflower measured to be 64F. Per employee cauliflower was made today and left out to be cooked to as buffet runs out of food.

2) Large pot of curry on stove top measured to be 128F. Per operator stove was turned off to prevent burning of pot.

3) Curry with chickpeas measured to be 57F in 1 door prep cooler insert by front cookline. No other PHFs were observed in prep cooler insert and PHFs in prep cooler reach in measured to be below 41F (see measured observations).

MINOR:

4) Chicken curry container and cream curry sauce in 2 door cookline prep cooler observed to have been double stacked inside insert and measured to be 44F and 45F.

[CA] PHFs shall be held at 41°F and below for cold holding or at 135°F and above for hot holding.

[COS]

1) Per employee cauliflower was fried about 3 hours prior. Cauliflower was moved to walk in cooler and prep cooler to continue cooling.

2) Burner for pot of curry was turned back on. Curry shall be heated to 165F and kept on active temperature control.

3) Per employee curry was made yesterday. Curry with chickpeas were VC&D.

4) Curries were placed directly into prep cooler cold holding insert. Other PHFs in cold holding insert measured to be 41F and below (see measured observations)

Follow-up By
07/19/2024

K09 - 8 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: Containers of various curries on countertop measured to be:

- Eggplant curry at 101F (Per operator made about 1 hour prior)
- Curry with lentils at 79F (Per operator made about 2 hours prior)
- Curry with potatoes at 80F (per operator made about 2 hour prior)

[CA] After heating or hot holding, Potentially Hazardous Foods (PHFs) shall be cooled rapidly from 135°F to 70°F within 2 hours and from 70°F to 41°F within 4 hours. Approved cooling methods include: 1) Placing the food in shallow pans 2) Separating the food into thinner or smaller portions. 3) Using rapid cooling equipment (Ex. blast chiller) 4) Using containers that facilitate heat transfer (ex. stainless steel) 5) Adding ice as an ingredient. 6) Using ice paddles 7) Using an ice bath and stirring frequently 8) Accordance with a HACCP plan. Cooling foods shall have enough space around the containers for cold air to circulate, be loosely covered, or uncovered and stirred as frequently needed to evenly cool foods.

Facility shall label container of cooling curry with time, curry was removed from stove.

[COS] Eggplant curry was chilled rapidly with ice bath to below 70F and then placed into walk in cooler. Other curries were reheated to 165F and placed into ice bath to rapidly cool.

Follow-up By
07/19/2024

K13 - 8 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Inspector Observations: Condenser of back walk in cooler observed to be spraying water onto foods inside walk in cooler. Spray observed to come in contact with whole vegetables and cut produce.

Follow-up By
07/19/2024

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[CA] Food is adulterated if it bears or contains any poisonous or deleterious substance that may render it impure or injurious to health and shall be discarded immediately.

[COS] Whole produce and cut produce were washed and covered prior to returning to walk in cooler. Ensure All items in walk in cooler are covered to prevent spray from condenser contacting food.

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations: Food handler card available for manager only. No food safety certificate available. [CA] ALL employees who handle food shall have a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.

Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have at least one valid Food Safety Certificate available for review at all times.

Ensure food handler cards and Food Safety Certificate comes from an ANSI accredited program.

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: Handwash sink in back area observed to have been removed from by walk in cooler.

Other handwash sinks available in cookline. [CA] Replace handwash sink by walk in cooler.

K14 - 3 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: Bar under the counter dishwasher measured to have 0ppm chlorine and rinse cycle of less than 130F. No active dishwashing at time of inspection.

[CA] Maintain chlorine in mechanical warewash machine at 50 PPM.

[SA] Cups shall be washed at large dishwasher in the kitchen.

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: Raw marinated chicken observed to be stored over produce in walk in cooler. [CA] Store raw chicken below produce and ready to eat foods.

K29 - 2 Points - Toxic substances improperly identified, stored, used; 114254, 114254.1, 114254.2

Inspector Observations: Bleach and cleaning chemicals stored with flour and cooking oil by back door of facility.

[CA] Store chemicals separate and away from the storage and preparation of food or food contact surfaces and linens.

[COS] Bleach and cleaning chemicals were moved.

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

Inspector Observations: Onions by back door observed to be stored hang off of pallet and onto floor. [CA] Store food at least 6" off of floor.

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

Inspector Observations: Puddings and other dessert of buffet cold holding area missing sneeze guard. [CA]

Provide sneeze guard for buffet cold holding line.

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations: 1) Warewash sink observed to have built in handwash in drain board. [CA] Warewash 3-comp sink shall have 2 solid integral drain boards.

2) Quat ammonia test stripes observed to be wet and no longer functional. [CA] Provide test stripes for quat ammonia at 3-comp sink.

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

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Inspector Observations: 1) Facility added 1 salad bar cooler, 3 burner wok station, 2 griddles, and an additional fryer. Wok station was previously noted on structural review and operator was previously instructed to submit plans for new equipment. [CA] Facility must obtain this Agency's approval PRIOR to adding equipment. Facility shall submit plans for the equipment to this Agency's Plan Check by 7/22/2024 or further enforcement action may occur.

Follow-up By
07/22/2024

****REPEATED VIOLATION****

2) 1 under counter cooler by front walk in cooler and 2 door cooler by ice machine observed to be broken.
[CA] Repair coolers or remove unused equipment

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: Scoops in dry storage bins observed to be placed in direct contact with food.[CA] Store scoop handle in such a way that the handle does not come in direct contact with food to prevent contamination.

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

Inspector Observations: Ventilation hood filters observed to have gaps.
[CA] Filters shall be fitted in the mechanical exhaust ventilation over cooking equipment, provide spacer or correct sized filters.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
Chickpea curry	Right 1 door prep cooler	57.00 Fahrenheit	
Rice	1 door upright cooler by front area	40.00 Fahrenheit	
Mango lassi	bar undercounter cooler	39.00 Fahrenheit	
Cream	Walk in cooler	40.00 Fahrenheit	
Chlorine	kitchen dishwasher	100.00 Fahrenheit	
Cooked potato	Right 1 door cookline prep cooler	41.00 Fahrenheit	
Rice	Front walk in cooler	41.00 Fahrenheit	
Vegetable curry	walk in cooler	41.00 Fahrenheit	
Cream	2 door cookline prep cooler	41.00 Fahrenheit	
Saag	2 door cookline prep cooler	41.00 Fahrenheit	
Fried cauliflower	Cooling rack	64.00 Fahrenheit	
Curry cream sauce	2 door cookline prep cooler	45.00 Fahrenheit	
Milk	1 door upright cooler by front area	41.00 Fahrenheit	
Raw fish	Walk in cooler	41.00 Fahrenheit	
Quat ammonia	3-comp sink	200.00 Fahrenheit	
Cooked egg plant	Left 1 door cookline prep cooler	41.00 Fahrenheit	
Marinated chicken	1 door upright cooler by front area c	40.00 Fahrenheit	
Hot water	3-comp sink	120.00 Fahrenheit	
Warm water	handwash sink	100.00 Fahrenheit	
Raw chicken	Walk in cooler	40.00 Fahrenheit	
Potato filling	Right 1 door cookline prep cooler	40.00 Fahrenheit	
Curry	On stove	127.00 Fahrenheit	
Chicken curry	2 door cookline prep cooler	44.00 Fahrenheit	
Fried cauliflower	2 door prep cooler	41.00 Fahrenheit	
Chlorine	bar dishwasher	0.00 Fahrenheit	

Overall Comments:

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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 **7/30/2024**. 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: Santakumar Nallathamby
Owner

Signed On: July 16, 2024