

**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**

<b>Facility</b> FA0211959 - BRUNDAVAN		<b>Site Address</b> 2798 EL CAMINO REAL, SANTA CLARA, CA 95051		<b>Inspection Date</b> 09/29/2025	
<b>Program</b> PR0303449 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			<b>Owner Name</b> KORIANDER INC		<b>Inspection Time</b> 14:45 - 16:30
<b>Inspected By</b> KATHY VO	<b>Inspection Type</b> ROUTINE INSPECTION	<b>Consent By</b> RAGHUNATHAN MOHAN	<b>FSC</b> Raghunathan Mohan 12/04/2028		

<b>Placard Color &amp; Score</b> <b>GREEN</b> <b>65</b>
---------------------------------------------------------------

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				N
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				N
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	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		
K37 Vending machines		
K38 Adequate ventilation/lighting; designated areas, use		
K39 Thermometers provided, accurate		
K40 Wiping cloths: properly used, stored		X
K41 Plumbing approved, installed, in good repair; proper backflow devices		X
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		

# OFFICIAL INSPECTION REPORT

Facility FA0211959 - BRUNDAVAN	Site Address 2798 EL CAMINO REAL, SANTA CLARA, CA 95051	Inspection Date 09/29/2025
Program PR0303449 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name KORIANDEK INC	Inspection Time 14:45 - 16:30
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:** *Measured yogurt sauce in an ice bath at 52F. Per PIC, yogurt sauce was placed into ice bath 3.5 hours prior to temperature measurement. Observed the ice bath has been partially melted. [CA] Potentially Hazardous Foods shall be kept at 41F or below or 135F or above. [COS] Yogurt sauce was voluntarily condemned and discarded during inspection (within 4 hours of transfer from the cooler to the ice bath).*

### Minor Violations

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

**Inspector Observations:** *Actively working employees lack food handler cards. [CA] Each food handler shall maintain a valid food handler card for the duration of their employment. Food handler cards shall be available for review.*

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

**Inspector Observations:** *Observed employee use the same glove to handle food, pick up food from the floor, and touch the trash can, then handle food again without changing gloves or washing hands. No direct contamination of food observed. [CA] Properly wash hands with soap, warm water and dry using single use paper towels as required. Gloves shall be properly used and changed when required. [COS] Specialist instructed employee to wash hands prior to changing gloves.*

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

**Inspector Observations:** *In the kitchen, observed single use paper towels are not properly stored in dispenser. [CA] Store single use towels in a dispenser to prevent outside contamination. Handwash station shall be fully stocked and accessible at all times.*

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

**Inspector Observations:** *Observed paneer is actively being cooled at ambient temperature in large, deep plastic bin. Observed multiple other foods are cooling while fully covered by lid or plastic wrapping. [CA] Potentially Hazardous Foods shall be cooled in shallow containers that facilitate heat transfer, such as metal, using no more than 2 inches for solid foods and no more than 3 inches for liquids. 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.*

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

**Inspector Observations:** *Measured the maximum water temperature at the 2-compartment sink and the preparation sink from 100-102F. [CA] Hot water shall be supplied at a minimum temperature of at least 120°F measured from the faucet throughout facility (100-108°F at handwash sinks).*

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:** *Observed multiple foods and bulk ingredients are stored open and uncovered. [CA] After opening, transfer bulk ingredients to approved containers with tight fitting lids. Food shall be securely stored and protected from contamination.*

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

**Inspector Observations:** *Observed actively cooling paneer stored directly on the floor of the cook line. [CA] Food shall be stored six inches above the floor to prevent contamination.*

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

# OFFICIAL INSPECTION REPORT

Facility FA0211959 - BRUNDAVAN	Site Address 2798 EL CAMINO REAL, SANTA CLARA, CA 95051	Inspection Date 09/29/2025
Program PR0303449 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name KORIANDEY INC	Inspection Time 14:45 - 16:30

**Inspector Observations: Observed accumulation of grease, grime, and debris on cooking equipment and in the ventilation hood. [CA] Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.**

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

**Inspector Observations: Observed multiple soiled wiping cloths stored on food preparation counters. [CA] Wiping cloths shall be stored in approved sanitizing concentration when not in use.**

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

**Inspector Observations: Observed drainpipe from the handwash sink extends directly into the floor sink. [CA] Provide air gap between the drain pipes and floor sink that is at least twice the diameter of the inlet and no less than 1 inch.**

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

**Inspector Observations: 1. Observed cracked floor tiles by the warewashing station. The cracked floors have an accumulation of standing water. [CA] Repair floor tiles. Maintain floors in a clean and sanitary condition.**

**2. Observed accumulation of grime and food debris on the floors of the cook line and by the warewashing station. [CA] Floors shall be routinely cleaned and sanitized.**

## Performance-Based Inspection Questions

Needs Improvement - Proper cooling methods.

Needs Improvement - Hands clean/properly washed/gloves used properly.

## Measured Observations

Item	Location	Measurement	Comments
vegetables	2-door upright freezer (1)	10.00 Fahrenheit	
ice cream	2-door upright freezer (2)	8.00 Fahrenheit	
curry	walk-in cooler	41.00 Fahrenheit	
water	2-compartment sink	102.00 Fahrenheit	
vegetable filling	walk-in cooler	63.00 Fahrenheit	Actively cooling. Per staff, prepared 1 hour prior.
water	preparation sink	100.00 Fahrenheit	
rice	rice cooker	155.00 Fahrenheit	
water	handwash sink	100.00 Fahrenheit	
sanitizer (chlorine)	mechanical dishwasher	50.00 PPM	
biryani rice	front service counter	100.00 Fahrenheit	TPHC
cooked chicken	3-door preparation unit (1)	41.00 Fahrenheit	
yogurt sauce	ice bath on preparation counter	52.00 Fahrenheit	
paneer	preparation counter	103.00 Fahrenheit	Actively cooling. Per staff, cooked 30 minutes prior.
paneer	3-door preparation unit (2)	41.00 Fahrenheit	
cooked chicken	stovetop	175.00 Fahrenheit	Final cooking temperature.
cooked chicken	preparation counter	73.00 Fahrenheit	Actively cooling. Per staff, cooked 30 minutes prior.

## Overall Comments:

**Confirmed facility is following proper TPHC procedures during inspection. Completed TPHC documentation for biryani rice.**

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 **10/13/2025**. 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.

# OFFICIAL INSPECTION REPORT

<b>Facility</b> FA0211959 - BRUNDAVAN	<b>Site Address</b> 2798 EL CAMINO REAL, SANTA CLARA, CA 95051	<b>Inspection Date</b> 09/29/2025
<b>Program</b> PR0303449 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	<b>Owner Name</b> KORIANDER INC	<b>Inspection Time</b> 14:45 - 16:30

**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:** Raghunathan Mohan  
Manager

**Signed On:** September 29, 2025