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	Site Address	Inspection Date
FA0213321 - INDIAN TADKA	1082 E EL CAMINO REAL 7, SUNNYVALE, CA 94087	10/28/2026
Program	**Owner Name**	**Inspection Time**
PR0303554 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	STAR GROUP PALACE LLC	12:40 - 14:50
Inspected By	**Inspection Type**	**Consent By** / **FSC**
SHANNON ROBINSON	ROUTINE INSPECTION	RAJ / Vimala Balasubramanian 12/28/2026

Placard Color & Score
GREEN
83

RISK FACTORS AND INTERVENTIONS		IN	OUT Major	OUT Minor	COS/SA	N/O	N/A	PBI
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					
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						S
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		
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		
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 Violation:

Observed goat curry, broiled chicken, vijayawada biryani sauce, spinach sauce, and roasted cauliflower all measuring 52F-61F in the prep unit top cooler near the cook line with the broiler. Per PIC, these foods were all prepared yesterday morning and have been in the unit since. The prep unit top doors were fully propped open at time of inspection. Ambient temperature of the unit measured 48F. Inspector instructed the PIC to close all the tops of the prep unit to allow the unit to recover and checked back 30 minutes later. The ambient temperature then measured 39F.

[CA] Maintain all PHFs at 41F or below or 135F or above. If using cookline nearest prep unit cooler, close lids to prevent possibility of heat warming the units contents.

[COS] PIC VC&D the above foods inside the unit. See VC&D report.

Minor Violation:

Observed fried chicken measuring 53F in the prep unit nearest the cookline with broiler. Per PIC, this chicken was cooked 2 hours prior, cooled at ambient for 1 hour and then placed in the unit. Ambient temperature of the unit at the time of measurement was 48F.

[CA] Maintain all PHFs at 41F or below, or 135F or above.

[COS] PIC relocated the fried chicken to the walk in cooler so that chicken may rapidly cool to 41F. Once prep unit recovers, fried chicken may be moved to the prep unit.

Minor Violations

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

Inspector Observations:
Observed a bucket inside the basin of the handsink near the cookline. Observed no paper towels available at the same hand sink.

[CA] Ensure that every hand sink is accessible and fully supplied so that it can be used at all times.

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 raw chicken stored above lettuce, tomato sauce, and curry in the walk in cooler.

[CA] Raw foods shall not be stored above ready to eat foods to prevent the risk of contamination.

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

Inspector Observations:
Chicken thawing in bucket stored on the floor near walk in freezer.

[CA] All foods shall be stored at least 6 inches above the floor to reduce the risk of contamination.

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

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Inspector Observations:

Observed single use yogurt containers being used to store onion sauce in walk in cooler.

[CA] Single use containers shall not be reused.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
SPINACH SAUCE	WALK IN COOLER	40.00 Fahrenheit	
RICE	AMBIENT PREP COUNTER	68.00 Fahrenheit	TPHC
HOT WATER	THREE COMPARTMENT SINK & PREP SINK	120.00 Fahrenheit	
COOKED PANEER	WALK IN COOLER	40.00 Fahrenheit	
GOAT CURRY	WALK IN COOLER	41.00 Fahrenheit	
RAW CHICKEN	WALK IN COOLER	40.00 Fahrenheit	
BUTTER CHICKEN	WALK IN COOLER	41.00 Fahrenheit	
YOGURT	PREP UNIT NEAR MICROWAVE	41.00 Fahrenheit	
SANITIZER	MECHANICAL DISHWASHER	50.00 PPM	CHLORINE
FRIED FISH	AMBIENT NEAR DEEP FRYER	101.00 Fahrenheit	COOLING WITHIN LIMITS
FRIED PANEER	AMBIENT NEAR DEEP FRYER	100.00 Fahrenheit	COOLING WITHIN LIMITS
WARM WATER	HANDSINKS, BOTH IN FRONT AND BACK	100.00 Fahrenheit	

Overall Comments:

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 **11/11/2026**.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: Vimala B.
Owner

Signed On: October 28, 2026