

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 FA0208811 - PUNJAB CAFE INDIAN CUISINE		Site Address 322 E SANTA CLARA ST, SAN JOSE, CA 95113		Inspection Date 02/25/2026	
Program PR0307638 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name BOBBY SAINI		Inspection Time 13:45 - 16:00
Inspected By ALEXANDER ALFARO	Inspection Type ROUTINE INSPECTION		Consent By BOBI	FSC Bobby Saini 03/22/2026	

Placard Color & Score

YELLOW

64

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						S
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		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		
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		

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K48	Plan review	X
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:

1. *Sautéed vegetables on a skillet stored on the storage shelf of a prep table measured at 75F.*
2. *Curry on the range measured between 131-134F. Per PIC, it was cooked about 1 hour prior.*
3. *Chicken in curry measured between 80-100F in a shallow hotel pan stored in the prep cooler. Per PIC, it was cooked about 3 hours prior.*

Follow-up By
03/04/2026

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

[COS] 1. Vegetables were reheated to 165F.

[COS] 2. Curry was reheated to 165F.

[COS] 3. Chicken in curry was placed on TPHC to be discarded at 3 pm.

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

Inspector Observations:

A large pot of beans were found cooling on the floor under a prep table. Beans measured between 90-110F. Per PIC, they have been cooling for about 3 hours.

Follow-up By
03/04/2026

[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.

[COS] PIC discarded the pot of beans.

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

Inspector Observations:

1. **Observed Vermin: Documented in the following areas:**
 - One live cockroach crawling under the prep table.
 - One live cockroach crawling on the wall near the prep table.
2. **Photographs: Taken for documentation purposes.**
3. **Supervisor Notified: Yes**

Follow-up By
02/26/2026

[CA]: The premises of each food facility must be maintained free of vermin. A facility cannot operate if there is a vermin infestation that leads to contamination of food contact surfaces, packaging, utensils, food equipment, or adulteration of food. The facility is required to cease operations immediately and must remain closed until all corrective actions on the provided checklist are completed.

[COS] Facility eliminated both cockroaches. Both cockroaches observed to be affected by insecticide. Facility was treated by pest control service yesterday (2/24/2026). A follow up inspection will be conducted within 24 hours to verify compliance.

Minor Violations

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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:

Third Repeat Violation: In the rear storage room there are several open containers of food.

Follow-up By 02/26/2026

[CA] Food on display shall be protected from contamination by the use of packaging, counter, service line, or sneeze guards that intercept a direct line between the consumer's mouth and the food being displayed, containers with tight-fitting securely attached lids, display cases, mechanical dispensers, or other effective means.

NOTE: Per permit condition only unopened prepackaged non-potentially hazardous foods may be stored in the rear storage room. Failure to comply may result in further enforcement actions such as additional follow up inspections or fines. Correct within 24 hours.

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

Inspector Observations:

In the kitchen area numerous large pots of sauces were found on the floor.

[CA] Food shall be stored at least 6 inches above the floor to prevent contamination.

[COS] food items were moved to be 6 inches off the floor. Some of the sauces were placed on the rack and the rest were moved to a small wooden rack.

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

Inspector Observations:

Sides of cooking equipment have an accumulation of grease and grime.

[CA] Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

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:

The faucet of the three compartment sink does not work. Only the sprayer is working.

[CA] Repair plumbing fixture and maintain in clean and good repair.

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

Inspector Observations:

Second Repeat Violation: The floor, walls, and ceilings of the facility have an accumulation of grease and grime.

[CA] Ensure the floor, walls, and ceilings of the facility are kept clean and in good repair.

K48 - 2 Points - Plan review unapproved; 114380

Inspector Observations:

1. Facility has installed a walk in cooler without approval from this department. Observed the walk in cooler to be discharging onto floor, there is an available floor sink near it under the dishwasher.

2. Facility has installed a soda dispenser in the buffet area. Per PIC, the soda fountain is draining to a floor sink. Floor sink is obstructed under cabinetry.

Note: The prep sink was moved as a result of the walk in cooler installation. Prep sink was observed to be draining to a floor sink through an approved air gap.

[CA] A person proposing to build or remodel a food facility shall submit plans and specifications for review and shall receive plan approval prior to starting any new construction or remodeling. Contact DEH at 408-918-3400 or at www.ehinfo.org to obtain plan check requirements. Submit plans for the walk in cooler, relocation of the prep sink, and elimination of the floor sink to this department

Follow-up By 03/04/2026

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Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
Chicken	Final Cook	170.00 Fahrenheit	
Curry	Pot on Floor in ice bath	150.00 Fahrenheit	Cooling
Curry	Range	131.00 Fahrenheit	
Rice	Rice Cooker	150.00 Fahrenheit	
Curry	Walk in Cooler	39.00 Fahrenheit	
Chicken	Prep Cooler	40.00 Fahrenheit	
Water	Handwash Sink	100.00 Fahrenheit	
Lamb	Final Cook	170.00 Fahrenheit	
Water	Three Compartment Sink - Sprayer Faucet	120.00 Fahrenheit	
Curry	Range	150.00 Fahrenheit	
Chicken	Walk in Cooler	38.00 Fahrenheit	
Chlorine - Sanitizer	Dishwasher	50.00 PPM	

Overall Comments:

Notes:

- A follow up inspection will be conducted within 5 business days to verify compliance with major violations noted. The first follow up inspection is free of charge. Any and all subsequent follow up inspections shall be charged at the approved hourly rate of \$298.00/hr, minimum of one hour, during normal business hours: Monday through Friday 7:30 AM to 4:30 PM, and \$645 for a minimum of two hours, during non-business hours, and upon inspector availability.

- The Food Safety Certificate expires next month. Ensure to maintain a Food Safety Certificate Valid at all times.

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 **3/11/2026**. 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

Bobby Saini

Received By: Bobby Saini
Owner

Signed On: February 25, 2026