

# 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 FA0260120 - PEACOCK INDIAN CAFE		Site Address 2760 ABORN RD, SAN JOSE, CA 95121		Inspection Date 12/18/2023	
Program PR0381224 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name BELMONT PEACOCK KORAI		Inspection Time 13:00 - 14:30
Inspected By RAYMOND CHUNG	Inspection Type ROUTINE INSPECTION	Consent By ABHANAV PADA	FSC Raghunathan Mohan 12/04/2028		

Placard Color & Score
<b>GREEN</b>
<b>78</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						
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	X	
K28 Fruits and vegetables washed		
K29 Toxic substances properly identified, stored, used	X	X
K30 Food storage: food storage containers identified		
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		
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:**

**Observed 2 boxes of eggs stored at room temperature. Per manager, eggs were delivered last night. [corrective action] Store eggs in the refrigerator and maintain at 45F or below. [correction] Eggs were voluntarily discarded. See VC&D form.**

### Minor Violations

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

**Inspector Observations:**

**Observed butter chicken sauce cooling in a deep pan that was covered with plastic wrap. [corrective action] Use methods that will promote more rapid cooling. Food must cool from 135F to 70F within 2 hours and from 70F to 41F within the next 4 hours. [correction] Operator split the sauce into two shallow pans. Pans were covered with plastic wrap. Slits were made in the plastic wrap to allow steam to escape.**

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

**Inspector Observations:**

**1. Hot water was not available at the back hand sink. [corrective action] Repair faucet and ensure hot water is made available at this sink.**

**2. Cold water was not available at the front hand sink. [corrective action] Repair the faucet and ensure cold water is made available at this sink.**

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:**

**Most containers for storage of dry ingredients and spices were not covered. [corrective action] Keep the containers covered when not in use.**

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

**Inspector Observations:**

**Chlorine sanitizer in the 3-compartment sink measured 200 ppm. [corrective action] Maintain chlorine sanitizer at 100 ppm. [correction] Sanitizer was diluted with water.**

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

**Inspector Observations:**

**1. Observed an electric fryer placed on table top. Fryer is not approved for use without an exhaust hood. [corrective action] Discontinue using this fryer and remove from this facility. Use the fryer that is under the exhaust hood.**

**2. Observed heavy grease accumulation on the exhaust hood filters. [corrective action] Thoroughly clean the filters to remove the grease.**

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

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**Inspector Observations:**

1. Observed heavy grease accumulation on the floor behind the cooking equipment. [corrective action] Thoroughly clean the floor to remove the grease.
  
2. Observed heavy grease accumulation on the wall behind the table top fryer. [corrective action] Thoroughly clean the wall to remove the grease.
  
3. Observed several missing ceiling panels above the ware washing area. [corrective action] Replace the missing ceiling panels.

**Performance-Based Inspection Questions**

N/A

**Measured Observations**

Item	Location	Measurement	Comments
chicken	2-door reach-in cooler (kitchen)	48.00 Fahrenheit	Prepared this morning
goat	2-door reach-in cooler (hallway)	38.00 Fahrenheit	
fried fish (cook temp)	from the fryer	176.00 Fahrenheit	
hot water	3-compartment sink	122.00 Fahrenheit	
chicken tikka masala (cook temp)	from the stove	180.00 Fahrenheit	
paneer	prep unit	39.00 Fahrenheit	
chlorine sanitizer	3-compartment sink	200.00 PPM	
samosa	display case	138.00 Fahrenheit	
dal	2-door reach-in freezer	0.00 Fahrenheit	
heavy cream	2-door reach-in cooler (kitchen)	41.00 Fahrenheit	
hot water	prep sink	122.00 Fahrenheit	
chicken	2-door reach-in freezer	17.00 Fahrenheit	
chili chicken	prep unit	41.00 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 **1/1/2024**. 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




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**Received By:** Abhanav Pada  
Manager

**Signed On:** December 18, 2023