

# 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><br>FA0212102 - PURANPOLI                                        |                                                | <b>Site Address</b><br>3074 SCOTT BL, SANTA CLARA, CA 95054 | <b>Inspection Date</b><br>01/22/2026    |
| <b>Program</b><br>PR0303200 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11 |                                                | <b>Owner Name</b><br>FALAFEL BITE INC                       | <b>Inspection Time</b><br>16:30 - 17:30 |
| <b>Inspected By</b><br>THAO HA                                                  | <b>Inspection Type</b><br>FOLLOW-UP INSPECTION | <b>Consent By</b><br>SHETALLAVERY                           |                                         |

Placard Color & Score

**GREEN**  
**N/A**

### Comments and Observations

#### Major Violations

Cited On: 01/21/2026

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

**Compliance of this violation has been verified on: 01/22/2026**

Cited On: 01/21/2026

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

**Compliance of this violation has been verified on: 01/22/2026**

#### Minor Violations

Cited On: 01/22/2026

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

**Inspector Observations:** Lentil dough measured to be 97F in ice bath. Per operator dough was made in the last 1.5 hours.[CA] Lentil dough shall be spread out thin on top sheet pan and cooled like potatoes and rice. Spreading out dough into thin layer will allow for more surface area and heat transfer for rapid cooling. [COS] Dough was moved to large baking sheeting. Once spread out, dough measured to be 72-79F. Dough was placed into reach in cooler to continue cooling down.

#### Measured Observations

N/A

#### Overall Comments:

*Follow up due to major cooling and holding violations.*

##### Upon inspection:

*-Green onion potato balls observed to have time label. Observed employee putting out new time label when potato balls were used up and new batch was removed from reach in cooler. Per operator balls are only kept for about 45 minutes and then used, if balls are left out for longer than 2 hours, they will be discarded.*

*-Observed red curry cooling with large ice wands at time of inspection. Curry measured to be 164F. Per operator curry was pulled about 45 minutes prior and ice wand will be replaced every hour or so to cool soups quickly*

*-Lentil dough measured to be 97F in ice bath. Per operator dough was made in the last 1.5 hours. Lentil dough shall be spread out thin on top sheet pan and cooled like potatoes and rice. Spreading out dough into thin layer will allow for more surface area and heat transfer for rapid cooling. Once spread out, dough measured to be 74F. Dough was placed into reach in cooler to continue cooling down.*

*Major violations were corrected or downgraded to minor. Continue to work on violations from routine inspection report.*

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 **2/5/2026**. 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.

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|                                                                          |                                                      |                                  |
|--------------------------------------------------------------------------|------------------------------------------------------|----------------------------------|
| Facility<br>FA0212102 - PURANPOLI                                        | Site Address<br>3074 SCOTT BL, SANTA CLARA, CA 95054 | Inspection Date<br>01/22/2026    |
| Program<br>PR0303200 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11 | Owner Name<br>FALAFEL BITE INC                       | Inspection Time<br>16:30 - 17:30 |

## 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 |



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**Received By:** Sheetal Avery  
PIC  
**Signed On:** January 22, 2026