

# 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>FA0209648 - IDLY EXPRESS                                     |  | <b>Site Address</b><br>4750 ALMADEN EX 104, SAN JOSE, CA 95118 |                                   | <b>Inspection Date</b><br>02/06/2026 |                                         | <b>Placard Color &amp; Score</b><br><div style="background-color: green; color: white; padding: 10px; text-align: center;"> <b>GREEN</b><br/> <b>81</b> </div> |  |                                                   |
| <b>Program</b><br>PR0303953 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10 |  |                                                                | <b>Owner Name</b><br>MYLAPORE INC |                                      | <b>Inspection Time</b><br>12:05 - 13:05 |                                                                                                                                                                |  |                                                   |
| <b>Inspected By</b><br>JENNIFER RIOS                                            |  | <b>Inspection Type</b><br>ROUTINE INSPECTION                   |                                   | <b>Consent By</b><br>REHAN           |                                         |                                                                                                                                                                |  | <b>FSC</b> Sivanewaren Balakrishnan<br>08/08/2029 |

  

| 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     |        |     |     |     |
| 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   |     |     |
| 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                                                        |     |     |
| K28                   | Fruits and vegetables washed                                                        |     |     |
| K29                   | Toxic substances properly identified, stored, used                                  |     |     |
| K30                   | Food storage: food storage containers identified                                    |     |     |
| K31                   | Consumer self service does prevent contamination                                    |     |     |
| K32                   | Food properly labeled and honestly presented                                        |     | X   |
| K33                   | Nonfood contact surfaces clean                                                      |     |     |
| K34                   | Warewash facilities: installed/maintained; test strips                              |     | X   |
| K35                   | Equipment, utensils: Approved, in good repair, adequate capacity                    |     | X   |
| 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                          |     | X   |
| 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                                      |     |     |

# OFFICIAL INSPECTION REPORT

|                                                                          |                                   |                                                         |                                  |
|--------------------------------------------------------------------------|-----------------------------------|---------------------------------------------------------|----------------------------------|
| Facility<br>FA0209648 - IDLY EXPRESS                                     |                                   | Site Address<br>4750 ALMADEN EX 104, SAN JOSE, CA 95118 | Inspection Date<br>02/06/2026    |
| Program<br>PR0303953 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10 |                                   | Owner Name<br>MYLAPORE INC                              | Inspection Time<br>12:05 - 13:05 |
| K48                                                                      | Plan review                       |                                                         |                                  |
| K49                                                                      | Permits available                 |                                                         |                                  |
| K58                                                                      | Placard properly displayed/posted |                                                         |                                  |

## Comments and Observations

### Major Violations

No major violations were observed during this inspection.

### Minor Violations

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

**Inspector Observations:** 1. Rice in low boy preparation unit measured 49F. Per PIC, when it was delivered 4 hours prior, it measured 38F. The rice has been used continuously for the last hour prior to temperature measurement. [CA] PHFs shall be held at 41°F or below or at 135°F or above. Rice will be added to TPHC, and discarded at 3pm.

2. Multiple items in reach in fridge measured 48F. Ambient air of reach in fridge measured 48F. Per PIC, the items had been delivered less than 4 hours prior from the main facility and measured 38F. [CA] PHFs shall be held at 41°F or below or at 135°F or above. All items relocated to another reach in fridge that measured in temp.

K08 - 3 Points - Improperly using time as a public health control procedures & records; 114000

**Inspector Observations:** Potato masala in hot holding measured 119F. Per PIC, they use it for about a half hour to hour and then discard. Potato masala should be under TPHC however, time marking is not available for the item. [CA] When time only, rather than time and temperature is used as a public health control, PHFs shall be time marked to indicate when item is removed from temperature control, discarded if not consumed or served within 4 hours, and written procedures shall be readily available for review. Discard potato masala at 3pm.

K22 - 3 Points - Sewage and wastewater improperly disposed; 114197

**Inspector Observations:** Observed leak in the drain line of the three compartment sink. [CA] Repair plumbing fixture and maintain in clean and good repair.

K32 - 2 Points - Food improperly labeled & not honestly presented: 114087, 114089, 114089.1(a, b), 114090, 114093.1

**Inspector Observations:** Labels on prepackaged items have ingredient information and the name however, they are missing the business name and place. [CA] Food prepackaged in a food facility shall bear a label with the following: 1) common name of the food, 2) list of ingredients in descending order of predominance by weight, 3) quantity of contents, 4) name and place of business of the manufacturer, packer, or distributor.

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

**Inspector Observations:** Quaternary ammonia test strips were not available at time of inspection. [CA] Testing equipment and materials shall be provided to adequately measure the applicable sanitization method used during manual or mechanical warewashing.

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

**Inspector Observations:** Ambient air of reach in fridge measured 48F. [CA] Refrigeration must be capable of maintaining PHFs at 41°F or below.

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

**Inspector Observations:** Cups/bowls used as scoops in bulk food containers. [CA] Provide scoops with handles and store scoop handle in such a way that the handle does not come in direct contact with food to prevent contamination.

K43 - 2 Points - Toilet facilities: improperly constructed, supplied, cleaned; 114250, 114250.1, 114276

# OFFICIAL INSPECTION REPORT

|                                                                          |                                                         |                                  |
|--------------------------------------------------------------------------|---------------------------------------------------------|----------------------------------|
| Facility<br>FA0209648 - IDLY EXPRESS                                     | Site Address<br>4750 ALMADEN EX 104, SAN JOSE, CA 95118 | Inspection Date<br>02/06/2026    |
| Program<br>PR0303953 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10 | Owner Name<br>MYLAPORE INC                              | Inspection Time<br>12:05 - 13:05 |

**Inspector Observations:** *Observed toilet paper stored above dispenser in restroom. [CA] Toilet tissue shall be provided in a permanently installed dispenser at each toilet.*

## Performance-Based Inspection Questions

N/A

## Measured Observations

| Item               | Location               | Measurement       | Comments |
|--------------------|------------------------|-------------------|----------|
| Quaternary ammonia | Three compartment sink | 300.00 PPM        |          |
| Rasam              | Reach in fridge        | 48.00 Fahrenheit  |          |
| Hot water          | Three compartment sink | 120.00 Fahrenheit |          |
| Ambient air        | Reach in freezer       | 4.00 Fahrenheit   |          |
| Rice mix           | Low boy prep unit      | 49.00 Fahrenheit  |          |
| Ambient air        | Reach in fridge        | 48.00 Fahrenheit  |          |
| Warm water         | Handwash               | 68.00 Fahrenheit  |          |
| Warm water         | restroom handwash      | 100.00 Fahrenheit |          |
| Diced tomato       | Reach in fridge        | 41.00 Fahrenheit  |          |
| Dahl               | Hot holding            | 142.00 Fahrenheit |          |
| Quaternary ammonia | Sanitizing bucket      | 200.00 PPM        |          |
| Milk               | Reach in fridge        | 33.00 Fahrenheit  |          |
| Potato masala      | Hot holding            | 119.00 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 2/20/2026. 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: Siva Balakrishnan  
Manager

Signed On: February 06, 2026