

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 FA0209154 - SRI'S KITCHEN	Site Address 3730 N FIRST ST 120, SAN JOSE, CA 95134	Inspection Date 03/19/2025
Program PR0304497 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name TEJMAI INC	Inspection Time 13:15 - 14:30
Inspected By GLENICJOY DAVID	Inspection Type FOLLOW-UP INSPECTION	Consent By KARAN

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 03/06/2025

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Compliance of this violation has been verified on: 03/19/2025

Cited On: 03/06/2025

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Compliance of this violation has been verified on: 03/19/2025

Cited On: 03/06/2025

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

Compliance of this violation has been verified on: 03/19/2025

Minor Violations

N/A

Measured Observations

Item	Location	Measurement	Comments
milk	walk in cooler	41.00 Fahrenheit	
channa masala	walk in cooler	41.00 Fahrenheit	
capsicum	hot hold unit	135.00 Fahrenheit	
cooked jack fruit	hot hold unit	135.00 Fahrenheit	
lentil	two door cooler	41.00 Fahrenheit	
lemon rice base	two door cooler	41.00 Fahrenheit	
potato	hot hold unit	135.00 Fahrenheit	
paneer	walk in cooler	54.00 Fahrenheit	cooling
mango rice base	two door cooler	41.00 Fahrenheit	
cooked jack fruit	hot hold unit	138.00 Fahrenheit	
paneer	walk in cooler	51.00 Fahrenheit	prep

Overall Comments:

Follow-up inspection for major violations

- All handwash sinks were available and stocked with soap and paper towels
- Owner states that he reviewed proper handwashing with employees
- No PHF temperature violations observed

Container of cooling paneer was covered with a lid.

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.

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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 **4/2/2025**. 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: Srinivasa Nukala
Owner
Signed On: March 19, 2025