

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 FA0284385 - A2B INDIAN VEGETARIAN RESTAURANT		Site Address 55 RIVER OAKS PL 90, SAN JOSE, CA 95134		Inspection Date 11/04/2025		Placard Color & Score YELLOW 70		
Program PR0426556 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name TAHRA SPICES LLC		Inspection Time 13:30 - 15:30			
Inspected By GUILLERMO VAZQUEZ		Inspection Type ROUTINE INSPECTION		Consent By VENKATESAN BALAN				FSC Not Available

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification			X				N
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					N
K07	Proper hot and cold holding temperatures			X				
K08	Time as a public health control; procedures & records						X	
K09	Proper cooling methods	X						S
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							
K14	Food contact surfaces clean, sanitized		X					N
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		
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		X
K39	Thermometers provided, accurate		
K40	Wiping cloths: properly used, stored		X
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

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

Inspector Observations: All hand wash station within the kitchen/bar are either missing paper towels or blocked at the time of inspection.

**Follow-up By
11/07/2025**

[CA] Hand washing facility shall be clean, unobstructed, fully stocked, and accessible at all times.

K14 - 8 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

Inspector Observations: 1. Knives are beings stored in between the prep table and stainless steel table at the time of inspection.

**Follow-up By
11/07/2025**

[CA] Discontinue placing knives in areas that do not get cleaned frequently.

[SA] Knives were moved to the 3-compartment sink to be wash, rinsed, sanitized.

2. Dish washer in the back of the facility was measured at 0PPM at the time of inspection. Active ware-washing is taking place.

[CA] Maintain chlorine in mechanical ware-wash machine at 50 PPM.

[SA] 3-Compartment sink was set up and all equipment will be re-washed.

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations: Facility is missing some food handler cards for employees at the time of inspection and food manger certification for Venkatesan Balan is being used at a different location (Curry N More).

[CA] Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire. Food manger certification can only be used at one facility and not multiple locations. Obtain a new food manger certification within 60-days.

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

Inspector Observations: 1. PHFs within prep table closed to the wall by the cook line was measured between 44-46°F at the time of inspection.

2. PHFs within reach in were measured between 47-48°F at the time of inspection.

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

[SA] Small portions were separated into containers and all other product was placed into walk in.

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

Inspector Observations: Mold like substance growing on the silicon around the 3-compartment sink.

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

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

Inspector Observations: Grease build up noted on the hood filters at the time of inspection.

[CA] Ventilation hood filters shall be maintained clean and good repair.

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations: Mutliple wiping cloths noted around the kitchen area outside of sanitizer.

[CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).

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

Inspector Observations: *Multiple damaged floor tiles noted around the 3-compartment/mop sink area.*

[CA] *Replace broken floor tiles with a smooth and of durable construction and nonabsorbent material that is easily cleanable.*

Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.
Needs Improvement - Adequate handwash facilities: supplied or accessible.
Needs Improvement - Demonstration of knowledge; food manager certification.

Measured Observations

Item	Location	Measurement	Comments
Ambient	Under counter freezer	5.00 Fahrenheit	
Cheese	Under counter refrigeration (cook line)	38.00 Fahrenheit	
Rice	Hot holding (rice warmer)	154.00 Fahrenheit	
Yogurt	Under counter refrigeration (bar)	39.00 Fahrenheit	
Milk	Walk in	39.00 Fahrenheit	
Warm water	Hand wash/restroom	100.00 Fahrenheit	
Ambient	Walk in freezer	5.00 Fahrenheit	
Cheese	Prep table	40.00 Fahrenheit	
Cooked potato	Hot holding (steam table)	167.00 Fahrenheit	
Sanitizer (Chlorine)	Dish washer	0.00 PPM	Adjust to 50 PPM.
Hot water	3-Compartment/prep/mop sinks	120.00 Fahrenheit	
Cut tomato	Prep table	40.00 Fahrenheit	
Mango Lassi	Display refrigeration	39.00 Fahrenheit	
Cooked onions	Cook line	188.00 Fahrenheit	Final cook temperature.
Sanitizer (Quats)	3-Compartment	200.00 PPM	
Cooked potato	Hot holding (warmer)	146.00 Fahrenheit	
Rice	Hot holding (warmer)	148.00 Fahrenheit	
Curry	Walk in	67.00 Fahrenheit	Cooling for about 1.5 hours.
Cooked veggies	Prep table #2	39.00 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 **11/18/2025**. 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

B. H

Received By: Venkatesan Balan
Manager
Signed On: November 04, 2025